

HIGH COTTON[®]

SPECIALTY COCKTAILS \$12

199

house-made pineapple infused orange vodka,
shaken and served in a frosted martini glass

BUCHANAN'S HEMINGWAY

Red Harbor rum, Amaro Nonino,
fresh lime and grapefruit juice

SOUTHERN MULE

vodka, Blenheim's spicy ginger ale, lime

GUMBERLAND GIMLET

gin, fresh muddled cucumber,
mint-infused simple syrup

HIGH COTTON MANHATTAN

bourbon, Carpano Antica vermouth,
brandy soaked cherries

SCARLETT ROSEWATER

vodka, Cointreau, pomegranate juice,
rosewater, sparkling wine

THE CHARLESTON COCKTAIL

vodka, Madeira, iced tea, lemonade,
mint-infused simple syrup

WORLD FAMOUS ESPRESSO MARTINI

vodka, Kahlua, espresso with a cocoa rim

STARTERS

CARAMELIZED ONION SOUP 9

croutons, broiled smoked cheddar

CHARLESTON CRAB SOUP 8/10

blue crab, cream, sherry, chives

PORTOBELLO FRIES 10

served with béarnaise

MEAT & CHEESE BOARD* 18

country pâté, liver mousse, salami, prosciutto, Battery Park brie, pimiento cheese,
smoked cheddar, accompaniments, toast

JUMBO SHRIMP COCKTAIL 16

bloody mary cocktail sauce, lemon

BLUE CRAB STUFFED MUSHROOMS 13

Creole hollandaise, chives

ANSON MILLS BENNE SEED ENCRUSTED TUNA* 16

miso marinated farro, local mushrooms,
crushed peanuts, cilantro, pineapple & habanero emulsion

OYSTERS:

BUTTERMILK FRIED 17

arugula, green goddess dressing

ON THE HALF SHELL* HALF DOZEN 16 / DOZEN 30

cocktail sauce, lemon, mignonette

SALADS

BIBB LETTUCE SALAD 11

bacon, fried green tomatoes, blue cheese crumbles, buttermilk ranch

CAESAR SALAD 10

garlic croutons, Parmesan, white anchovy, traditional Caesar dressing

CAROLINA STRAWBERRY SALAD 12

arugula, Burden Creek goat cheese, almonds, crispy prosciutto, blueberry balsamic vinaigrette

HEIRLOOM TOMATO SALAD 13

local tomatoes, Charleston Cheesehouse burrata, basil pesto, arugula, crispy onions



CHEF SPECIALTIES

PUMPKIN SEED ENCRUSTED GOLDEN TILEFISH 34

Kennerty Farms broccoli rabe, turnip purée, citrus segments

YELLOWFIN TUNA* 32

green pea risotto, braised fennel, beet coulis, smoked pine nut gremolata

HIGH COTTON SHRIMP & GRITS 29

Andouille sausage, tomatoes, okra, fennel & garlic broth

SHELLFISH RAVIOLI 36

scallops, clams, smoked mussels, green peas, porcini mushrooms, Parmesan cream
available as a vegetarian option 26

SCALLOP & TEMPURA FRIED LOBSTER DUO 44

Carolina Gold rice hoppin' John, asparagus, citrus butter sauce

CHERRY POINT SWORDFISH 34

bacon braised collard greens, Cajun bbq shrimp

ALLEN BROTHERS STEAKS

FILET MIGNON OSCAR* 60

8 oz. filet, jumbo lump crab, asparagus, béarnaise

BROILED 8 OZ. FILET MIGNON* 48

truffle butter, roasted plum tomato

16 OZ. PRIME RIBEYE* 50

Henry Bain steak sauce, roasted plum tomato

VEGETABLES

SAUTÉED SPINACH garlic, olive oil 6 | **CRISPY BRUSSELS SPROUTS** smoked paprika aioli 6

ROASTED MUSHROOMS shallots, Madeira 8 | **GRILLED ASPARAGUS** béarnaise 7

GEECHIE BOY GRITS green tomato chow-chow 6 | **FRENCH FRIES** parsley, Parmesan 5

POTATO & GRUYÈRE GRATIN chives 6 | **CRAWFISH MONICA** gnocchi, green peas 12

ASK ABOUT OUR PRALINE SOUFFLÉ

soufflés take time to prepare and require an advance order

OUR LOCAL FARMERS & SOURCES

AMBROSE FAMILY FARM WADMALAW | **ANSON MILLS** COLUMBIA

SPLIT CREEK FARM ANDERSON | **CITY ROOTS** COLUMBIA

GEECHIE BOY MILL EDISTO ISLAND | **STOREY FARM** JOHNS ISLAND

GROW FOOD CAROLINA CHARLESTON | **LOWLAND FARM** JOHNS ISLAND

CHARLESTON CHEESEHOUSE CHARLESTON | **RIO BERTOLINI'S** CHARLESTON

SATURDAY & SUNDAY BRUNCH 10:00 AM - 2:00 PM

Shawn Kelly, Executive Chef

Zachary Dennis, General Manager

**Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*