

HIGH COTTON[®]

STARTERS

CARAMELIZED ONION SOUP 10

croutons, broiled smoked cheddar

CHARLESTON CRAB SOUP 8/10

lump crab, chives and sherry foam

GRILLED PORTOBELLO 13

crispy burrata, pistachio basil pesto, tomato sauce

MEAT & CHEESE BOARD* 18

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

JUMBO SHRIMP COCKTAIL 16

bloody mary cocktail sauce, lemon

BUTTER POACHED STUFFED MUSHROOMS 15

jumbo lump crab

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

FIELD GREENS SALAD 10

tomato, cucumber, radish, sunflower seeds, sherry walnut vinaigrette

HEIRLOOM TOMATO SALAD 13

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

OUR LOCAL FARMERS & SOURCES

AMBROSE FAMILY FARM WADMALAW | ANSON MILLS COLUMBIA

SPLIT CREEK FARM ANDERSON | KENNERTY FARMS WADMALAW

GEECHIE BOY MILL EDISTO ISLAND | STOREY FARM JOHNS ISLAND

CHARLESTON CHEESEHOUSE CHARLESTON | RIO BERTOLINI'S CHARLESTON



ENTREES

ORA KING SALMON 37

caramelized local peaches, pink peppercorn candied bacon, purple potato and spinach sauté,
charred tomato vinaigrette

YELLOWFIN TUNA* 32

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

HIGH COTTON SHRIMP & GRITS 29

Andouille sausage, tomatoes, okra, corn & garlic broth

SHELLFISH RAVIOLI 36

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

GRILLED TWIN LOBSTER TAILS 46

scallop, bacon, corn and sweet pea risotto, lemon rocket arugula

CHERRY POINT SWORDFISH 34

bacon braised collard greens, Cajun bbq shrimp

ALLEN BROTHERS STEAKS

8 OZ. FILET MIGNON* 42

14 OZ. NEW YORK STRIP* 49

16 OZ. PRIME RIBEYE* 45

SAUCES AND ACCOMPANIMENTS

TWIN GRILLED LOBSTER TAILS 28

TRUFFLE BUTTER 11

OSCAR STYLE 18

HENRY BAIN 3

JUMBO LUMP CRAB, ASPARAGUS
AND HOLLANDAISE

BÉARNAISE 3

VEGETABLES

SAUTÉED SPINACH garlic, olive oil 6 | CRISPY BRUSSEL'S 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 8 | FIELD BEAN SUCGOTASH 8

ASK ABOUT OUR PRALINE SOUFFLÉ

soufflés take time to prepare and require an advance order

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

Daniel Kane, Executive Chef

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