

# HIGH COTTON<sup>®</sup>

## STARTERS

### CARAMELIZED ONION SOUP 10

croutons, broiled smoked cheddar

### CHARLESTON SHE CRAB SOUP 8/10

lump crab, chives, 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, pimiento 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

## ENTRÉES

### 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 & ACCOMPANIMENTS

TWIN GRILLED LOBSTER TAILS 28

OSCAR STYLE 18

jumbo lump crab, asparagus  
and hollandaise

TRUFFLE BUTTER 11

HENRY BAIN 3

BÉARNAISE 3

## 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 8 | FIELD BEAN SUCCOTASH 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

ALLEN  
BROTHERS  
STEAKS

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