

HIGH COTTON[®]

BEGINNINGS

CHARLESTON SHE CRAB SOUP lump crab, chives, sherry foam 10.

JUMBO SHRIMP COCKTAIL wasabi cocktail sauce, lemon 16.

SMOKED SALMON* dill crème fraîche, capers, arugula salad, lemon shallot dressing, toasted house rye 15.

SMOKED TROUT DIP Ducktrap River trout, saltines 16.

BUTTERMILK FRIED OYSTERS arugula, green goddess dressing 17.

BUTTER POACHED JUMBO CRAB STUFFED MUSHROOMS 15.

SALADS

FIELD GREENS SALAD tomato, cucumber, radish, sunflower seeds, sherry walnut vinaigrette 10.

ADD SAUTÉED SHRIMP 7. **FRIED OYSTERS** 8. **GRILLED CHICKEN** 5.

CRAB LOUIE SALAD jumbo crab, avocado, cucumber, tomato, hard egg, butter lettuce, Kalamata olives 18.

GRILLED SALMON SALAD* mixed greens, caramelized pear, smoked pine nut gremolata, tomato, cucumber, radish, hard boiled egg, basil vinaigrette 18.

ENTRÉES

CRAB CAKES BENEDICT* lump crab cakes, poached eggs, Creole hollandaise, local spinach, grilled English muffin, cheddar grits or potatoes 17.

EGGS BENEDICT* Canadian bacon, poached eggs, hollandaise, grilled English muffin, cheddar grits or potatoes 14.

SHAVED PRIME RIB OMELET* mushrooms, gruyère, local spinach, cheddar grits or potatoes 16.

FARMERS MARKET OMELET* goat cheese, cremini mushrooms, heirloom tomatoes, local spinach, cheddar grits or potatoes 14.

FRIED OYSTERS FLORENTINE* scrambled eggs, gruyère creamed spinach, lime crème fraîche 19.

BRIOCHE FRENCH TOAST candied walnuts, Chantilly cream, berries, maple syrup, bacon 14.

CAROLINA SHRIMP & GRITS Andouille, local tomatoes, okra, corn & garlic broth 18.

FRIED CHICKEN SANDWICH pimiento cheese, bourbon bacon jam, lettuce, tomato, brioche bun, fries 14.

HIGH COTTON BURGER* choice of pimiento or cheddar cheese, lettuce, tomato, red onion, brioche bun, fries 14.

ADD BACON OR FRIED EGG 2.

SIDES

WHITE LILY CHEDDAR BISCUITS 5.

BREAKFAST POTATOES 4.

CHEDDAR GEECHIE BOY GRITS 4.

FRENCH FRIES 4.

MIXED FRUIT with local honey 5.

SMOKED BACON 4.

HERITAGE PORK SAUSAGE LINKS 4.

2 LOCAL FARM EGGS* 4.

GRILLED ENGLISH MUFFIN 3.

Daniel Kane, Executive Chef

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