

# HIGH COTTON

## BEGINNINGS

### OYSTER STEW 12

applewood smoked bacon, fingerling potatoes

### CHARLESTON SHE CRAB SOUP 10

lump crab, chives, sherry foam

### GRILLED PORTOBELLO 13

crispy Burrata, pistachio basil pesto, tomato sauce

### JUMBO SHRIMP COCKTAIL 16

wasabi cocktail sauce, lemon

### FRESH CALAMARI 13

pickled jalapeño, capers, preserved lemon aioli

### SALMON TARTARE 14

bamboo rice, cilantro, scallions, nori flakes, avocado purée, sriracha aioli, ginger soy glaze

### CLAMS PAPPARDELLE 14

pancetta, roasted garlic butter, Fresno chili, preserved lemon, herb bread crumbs

### SMOKED TROUT DIP 16

Ducktrap River trout, saltines

### TUNA POKE\* 16

pineapple, yuzu, radishes, cilantro, red onion, jalapeño, almond togarashi

## OYSTERS

### BAKED 16

pancetta, mascarpone, spinach, Parmesan cheese

### BUTTERMILK FRIED 17

arugula, green goddess dressing

### ON THE HALF SHELL\* MKT HALF DOZEN / DOZEN

cocktail sauce, lemon, mignonette

## SEAFOOD TOWER\*

LOBSTER (2) JUMBO SHRIMP (4)  
OYSTERS (6) MUSSELS (10)

TUNA POKE  
FOR TWO 72

## SALADS

### KURIOS FARMS BIBB LETTUCE 12

tomato, cucumber, baby carrots, sunflower seeds, white balsamic vinaigrette

### CRAB LOUIE 18

jumbo crab, avocado, cucumber, tomato, hard egg, butter lettuce, Kalamata olives

### AMBROSE FARMS FIELD GREENS 13

green & red crisp lettuce, radishes, apple, spiced pecans, ricotta salatta, sherry shallot vinaigrette

### ROASTED BEET 13

arugula, marinated red onion, candied pecans, local honey, goat cheese croquette

## SEAFOOD

### GRILLED SWORDFISH 32

foraged local mushrooms, herbed lobster, braised white beans

### LANE SNAPPER 33

orzo, artichokes, fennel, Castelvetrano olives, basil, buttered almonds, tomato vinaigrette

### SEARED SCALLOPS 38

forbidden rice, squash, roasted peppers, scallions, ginger, coconut milk, purple radish, cilantro, red curry purée

### FAROE ISLAND SALMON 37

golden lentils, pepitas, pickled apples, Swiss chard, bacon, ginger yogurt

### YELLOWFIN TUNA\* 34

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

### SHRIMP & GRITS 29

Andouille sausage, country ham, tomatoes, okra, corn & garlic broth

### LOBSTER GNOCCHI 39

sweet potato gnocchi, basil, crispy prosciutto, pickled fennel, yellow tomatoes, pistachios, dill brown butter

### MUSHROOM FARROTTO 28

mushroom purée, celery root, tarragon, sherry, pickled mushroom, crispy shallot

## STEAKS & CHOPS

### FILET MIGNON 8oz\* 46

whipped Yukon Gold potatoes, asparagus, cipollini onion

### RIBEYE 16oz\* 48

foraged mushrooms, potato gratin

### LONG BONE PORK RIB CHOP\* 39

crispy Brussels sprouts, roasted sweet potato, green tomato chow-chow

## ACCOMPANIMENTS

### SAUCE PÉRIGUEUX 8

### SAUCE BORDELAISE 5

### TWIN GRILLED LOBSTER TAILS 28

DANIEL NIGHTENGALE  
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.*