

HIGH COTTON

JEN'S PASTRIES



CINNAMON ROLL 5
vanilla glaze

**BANANA CHOCOLATE CHIP
COFFEE CAKE 5**
chocolate sauce, brûléed banana

**MORELLO CHERRY AND CREAM
CHEESE DANISH 5**
vanilla anglaise, toasted almonds

STRAWBERRY SHORTCAKE 5
sweet biscuit, lemon curd, chantilly
cream

ALLSPICE CRUMB MUFFIN 5
candied pecans, bourbon caramel sauce

**THREE PASTRIES FOR 12
FIVE FOR 20**

BEGINNINGS



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

LOCAL SHRIMP COCKTAIL 16
wasabi cocktail sauce, lemon

TUNA POKE* 16
pineapple, yuzu, radishes, cilantro,
red onion, jalapeño, almond togarashi

SMOKED TROUT DIP 16
Ducktrap River trout, saltines

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

BUTTERMILK FRIED OYSTERS 17
arugula, green goddess dressing

SALADS



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

GRILLED SALMON SALAD* 18
Ambrose Farm field greens,
radishes, tarragon, apples,
spiced pecans, ricotta salata,
sherry shallot vinaigrette

FIELD GREENS SALAD 10
sunflower seeds, tomato, cucumber,
radish, white balsamic vinaigrette
add sautéed shrimp 7
fried oysters 8 grilled chicken 5

MIMOSA TRIO

CARAFES OF
PEACH NECTAR
POMEGRANATE JUICE
ORANGE JUICE

FULL BOTTLE OF SPARKLING WINE 45
HALF BOTTLE OF SPARKLING WINE 25

BRUNCH

CRAB CAKES BENEDICT* 21
lump crab cakes, poached eggs,
Creole hollandaise, local spinach,
grilled English muffin,
cheddar grits or potatoes

EGGS BENEDICT* 15
Canadian bacon, poached eggs,
hollandaise, grilled English muffin,
cheddar grits or potatoes

DUCK HASH* 18
braised duck, sweet potatoes,
caramelized onions,
preserved lemon aioli,
crispy onion rings

FARMERS MARKET OMELET* 16
goat cheese, crimini mushrooms,
heirloom tomatoes, local spinach,
cheddar grits or potatoes

RANCHERO SCRAMBLED* 17
black beans, crispy tortilla,
queso fresco, cilantro,
roasted tomato, chipotle sauce

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

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

FRIED CHICKEN BISCUIT 17
buttermilk fried chicken, fried egg,
jalapeño biscuit, sausage gravy

ROYAL EXCHANGE BURGER* 16
two patties, America cheese, bacon,
shredded lettuce, red onion,
spicy Carolina pickles, Cotton sauce,
brioche bun, fries

Daniel Nightengale
Executive Chef

Michael Sanders
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.*