

HIGH COTTON[®]

Mother's Day Brunch

MAY 13TH, 2018

Includes Appetizer & Entrée,
Choice of Mimosa or Dessert \$45

Appetizers

Charleston Crab Soup blue crab, sherry, chives

Coffee Cake brown sugar yogurt, mint, local honey, fresh berries

Caesar Salad focaccia croutons, classic Caesar dressing, Parmesan

Kurios Farms Bibb Salad baby carrots, cucumbers, tomatoes, white balsamic vinaigrette

Smoked Salmon Plate capers, red onion, goat cheese, tomatoes, rye

Crispy Fried Oysters green goddess dressing, arugula

Crab Stuffed Mushrooms Creole hollandaise, chives

Entrées

Brioche French Toast maple syrup, whipped cream, berries, bacon

8oz Flat Iron & Eggs two Storey Farm fried eggs, Ambrose Farms spinach, Geechie Boy Grits,
hollandaise, *\$10 additional charge for filet

Eggs Benedict Canadian bacon, English muffin, Storey Farm poached eggs, hollandaise, Geechie Boy Grits

Farmers Omelet spinach, cherry tomatoes, goat cheese, Geechie Boy Grits

Carolina Shrimp & Grits Andouille sausage, country ham, okra, tomatoes, shrimp broth

Roasted Prime Rib roasted potatoes, broccoli, horseradish cream

Desserts

Chocolate and Peanut Butter Pie caramel bourbon sauce, espresso beans

Strawberry Shortcake buttermilk biscuit, macerated strawberries, whipped cream

Triple Chocolate Brownie vanilla ice cream, espresso anglaise

Wholly Cow Praline Ice Cream chocolate sauce

Raspberry Sorbet

Executive Chef

DANIEL NIGHTENGALE

General Manager

MICHAEL SANDERS

3-Course Mother's Day Brunch Menu is \$45 per person
(non-inclusive of alcohol, sales tax, or gratuity)