

HIGH COTTON

JEN'S PASTRIES

HIGH COTTON CINNAMON ROLL
vanilla glaze, fresh fruit

HOMEMADE CHOCOLATE CROISSANT
cherry jam, toasted almonds

BLUEBERRY SHORTCAKE
sweet biscuit, blueberry thyme
compote, lemon curd

GOOEY BUTTER CRUMB CAKE
rum, butterscotch, candied pecans

CARAMEL MACCHIATO MUFFIN
espresso, chocolate chips,
salted caramel, cream cheese icing

EACH 5 | THREE 12 | FIVE 20

OYSTERS

ON THE HALF SHELL MP
DOZEN | 1/2 DOZEN
cocktail sauce, Champagne mignonette,
lemon, Saltines

BAKED (3) 9
pancetta, mascarpone, spinach,
Parmesan

BUTTERMILK FRIED 17
arugula, green goddess dressing

BEGINNINGS

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

CAVIAR DEVEILED EGGS 22
Plaza Pristine white sturgeon caviar
(1/4oz) deviled egg trio

COLOSSAL SHRIMP COCKTAIL 18
cocktail sauce, lemon

SMOKED SALMON* 15
dill crème fraîche, capers,
arugula salad, lemon shallot vinaigrette,
buttered English muffin

DONUT HOLES 8
maple bacon glaze, powdered sugar

GRANOLA AND YOGURT 12
housemade granola, seasonal fruit,
Greek yogurt, berry compote,
local honey, mint

SUNBURST FARMS SMOKED TROUT 16
whole grain mustard aioli, house pickles,
seasonal preserves, lavash crackers

BURRATA SALAD 14
vine-ripe tomatoes, arugula, basil pesto,
balsamic glaze

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, spinach,
grilled English muffin,
cheddar grits or fingerling potatoes

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

STEAK & EGGS* 22
10oz Allen Brothers ribeye,
bordelaise sauce, two eggs any style,
cheddar grits or fingerling potatoes

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

CHICKEN & WAFFLES* 16
crispy buttermilk fried chicken,
sriracha-honey glaze,
sausage gravy, peach-apricot
compote, Belgian waffle

BRIOCHE FRENCH TOAST 14
lavender scented brioche,
macerated blueberries, maple syrup,
chantilly cream, baby mint

CAROLINA SHRIMP & GRITS 22
Andouille sausage,
vine-ripe tomatoes, okra,
corn & garlic broth

BRUNCH BURGER* 14
caramelized onions, Gruyère cheese,
fried egg, bacon, veal reduction,
French fries

LOBSTER & BACON OMELET* 21
Maine lobster, diced bacon, chives,
tarragon, lobster Mornay sauce,
cheddar grits or fingerling potatoes

**GRILLED CAPERA ISLAND
SALMON SALAD 18**
roasted beets, spring citrus,
oak leaf lettuce, candied pecans,
white balsamic vinaigrette,
local honey

SIDES

Roasted Fingerling Potatoes 6
Breakfast Sausage Links (2) 6
Bacon (3 slices) 6
Pimiento Grits 6
Cheddar Grits 6
Biscuit & Jam 5
Malt Fries 8

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

HIGH COTTON®

Hall Family Restaurants

CELEBRATING SOUTHERN HOSPITALITY

