

HIGH COTTON[®]

Mother's Day Brunch

MAY 12TH, 2019

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

Appetizers

Charleston She Crab Bisque blue crab, sherry cream, chives

Deviled Egg Trio peppadew peppers, green tomato "chow chow"

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

Caesar Salad focaccia croutons, classic Caesar dressing, Parmesan

Furious Farms Bibb Salad radish, cucumbers, tomatoes, sherry vinaigrette

Smoked Salmon dill crème fraiche, capers, red onions, arugula, lemon shallot vinaigrette, buttered English muffin

Rhode Island Fried Calamari pickled jalapeno, capers, lemon aioli

Entrées

Brioche French Toast lavender scented brioche French toast, macerated blueberries, maple syrup, chantilly, bacon

Chicken and Waffles crispy buttermilk fried chicken, sriracha honey glaze,
sausage gravy, fruit compote, Belgium waffle

Steak & Eggs 10 oz. Allen Brothers Ribeye, two eggs over easy, roasted fingerling potatoes

Eggs Benedict Canadian bacon, English muffin, poached eggs, hollandaise, roasted fingerling potatoes

Farmers Omelet spinach, heirloom tomatoes, goat cheese, roasted fingerling potatoes

Our Shrimp & Grits Andouille sausage, corn, okra, tomatoes, shrimp broth

North Carolina Flounder pecan crust, white grape butter, apricot peach compote, spaghetti squash

Roasted Prime Rib (12 oz.) fingerling potatoes, charred broccolini, au jus, horseradish cream

Desserts

Chocolate Fudge Cake almond ganache, raspberries, chocolate ice cream, raspberry sauce

Blueberry Financier brown butter cake, blueberry conserve, blueberry coulis, blueberry cheesecake ice cream

Key Lime Crème Brûlée key lime custard, raspberry shortbread cookie

Wholly Cow Praline Ice Cream chocolate sauce

Lemon Sorbet

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