



**HIGH COTTON<sup>®</sup>**  
MAVERICK BAR & GRILL

**ROASTED MUSHROOM CROSTINI 7.**  
goat cheese, spinach, balsamic onion & herb vinaigrette

**BUTTERMILK FRIED OYSTERS 11.**  
arugula, green goddess dressing

**SHRIMP COCKTAIL 9.**  
tangy cocktail sauce, lemon

**HIGH COTTON CHARCUTERIE PLATE 15.**  
saucisson, terrines & rillettes,  
mustards, pickles & grilled baguette

**TUNA TARTARE STUFFED AVOCADO 10.**  
ginger shallot dressing, Napa cabbage,  
wasabi sesame seeds

**PRINCE EDWARD ISLAND MUSSELS 9.**  
sweet tomato, fennel, saffron broth, grilled sourdough, aioli

**BAR T RANCH NATURAL BEEF BURGER 10.**  
locally raised angus beef, cheddar cheese,  
grilled sweet onions, house cut fries  
Add bacon: \$1

A possible health risk may exist by eating undercooked ground beef at an internal temperature less than 155 degrees Fahrenheit (medium well). Immediate consumers who desire a preparation temperature less than that described above must be eighteen years of age or older.

As per the General Assembly of the State of SC, effective 6/8/2006