



STARTERS

ROASTED GREEN TOMATO SOUP pico de gallo, avocado oil 4/6.

MAINE LOBSTER & WHITE BEAN SOUP seasonal vegetables, arugula, pesto 7.

SPLIT CREEK FARMS RICOTTA GNOCCHI morel mushrooms, asparagus, green beans, mint, lemon brown butter 9.

TUNA TARTARE STUFFED AVOCADO cucumber & cabbage kim chee, soy reduction, wonton chips 11.

JUMBO LUMP CRAB CAKE sautéed field peas, fried okra, jalapeño tartar sauce 13.

SHRIMP COCKTAIL cocktail sauce, lemon 10.

GRILLED ASPARAGUS & BENTON'S HAM crispy farmer's egg, Parmesan, radish, grape saba, herb oil 9.

CAROLINA BEEF CARPACCIO Brother Moon's rye croutons, chopped egg, smoked paprika oil 9.



SALADS

ICEBERG WEDGE Benton's bacon, fried green tomatoes, blue cheese, tarragon vinaigrette 8.

CLASSIC CAESAR sourdough croutons, Parmesan, traditional dressing 7.

JEFF ISBELL'S ARTISANAL GREENS carrots, radish, sunflower seeds, croutons,
choice of green goddess or house vinaigrette 6.

CHILLED SHELLFISH & BUTTER LETTUCE Maine lobster, shrimp & jumbo lump crab
tossed with cucumbers, radish & citrus segments, yuzu vinaigrette 14.



SPECIALTY PLATES TO SHARE

HIGH COTTON CHARCUTERIE PLATE house made dry cured sausages, hams, pâtes, mustards, pickles 14.

BUTTERMILK FRIED OYSTERS arugula, green goddess dressing 13.

DOMESTIC ARTISAN CHEESE BOARD daily selection of four cheeses with seasonal fruit, candied walnuts 12.



OUR FARMERS & SOURCES

STEVE ELLIS Upstate Farmer's Alliance, Gray Court, SC

ALEX & POLLY GLOVER Brother Moon Bakery, Landrum, SC

JEFF ISBELL Izzy's Farm, Greenville, SC

SALLY EASON & FAMILY Sunburst Trout Farms, Canton, NC

MARK MAHEFKA, CAPTAIN Abundant Seafood, Charleston, SC

RICHARD TAYLOR Bar T Ranch, Honea Path, SC

DR. DAVID WORTHAM Timms Mill, Anderson, SC

EVIN J. EVANS & PATRICIA BELL Split Creek Farms, Anderson, SC

Anthony Gray, Executive Chef ✨ Glenn Thompson, General Manager

www.HighCottonGreenville.com

CHEF SPECIALTIES

SHRIMP AND GRITS

smoked chicken andouille sausage, okra, charred tomatoes, sweet corn garlic broth 22.

REGIONALLY SOURCED FISH SELECTION

provided by Mark Marhefka: chef's preparation is comprised of locally farmed ingredients MKT.

SCOTTISH SALMON

fava beans, morel mushrooms, sautéed potatoes, whole grain mustard vinaigrette 24.

YELLOW FIN TUNA

grilled eggplant, zucchini, tomato-basil marmalade, caper-olive salad 25.

SUNBURST FARMS TROUT

crabmeat gratinée, asparagus, grilled summer squash, gazpacho vinaigrette 23.

BELL & EVANS ROAST DUCK BREAST

leg confit, sweet onion custard, baby carrots, green beans, blackberry reduction 26.

CENTER CUT FILET & LOBSTER TAIL

garlic potato puree, sautéed spinach, red wine sauce, drawn butter 36.

EDEN FARMS NATURAL PORK CHOP

field pea succotash, fried okra, smoked bacon hollandaise 26.



FROM THE CHARBROILER

Select from our center cut steaks: choice of sauce and side dish

ANGUS RIB-EYE 27.

THICK CUT NY STRIP 28.

CENTER CUT FILET MIGNON 33.

HENRY BAIN STEAK SAUCE

CABERNET REDUCTION

BÉARNAISE SAUCE

GARLIC PEPPERCORN BUTTER



SIDE DISHES 4.

SAUTÉED SPINACH garlic butter

GRILLED ASPARAGUS lemon bread crumbs

GLAZED BABY CARROTS green beans, sweet onion, orange

ROASTED LOCAL OYSTER MUSHROOMS shallots, Madeira

CREAMY WHITE CORN GRITS parsley and Parmesan

YUKON GOLD POTATO PUREE roasted garlic, chives



DINNER NIGHTLY FROM 5:30 PM

with Live Music Friday & Saturday 7:00 pm - 10:30 pm

LUNCH MONDAY - SATURDAY 11:30 AM - 2:30 PM

SUNDAY BRUNCH 10:00 AM - 2:00 PM

with Live Music 11:00 am - 2:00 pm

BAR DAILY 4:00 PM, HAPPY HOUR 4:00 PM - 6:30 PM

*High Cotton is a partner of the
Sustainable Seafood Initiative and South Carolina's Fresh on the Menu program.*

