



SOUPS AND SALADS

CHARLESTON CRAB SOUP 5. / 7.

BLUE CRAB SHERRY BUTTER, CHIVES

DAILY SEASONAL SOUP 4. / 6.

MADE DAILY WITH LOCAL, SEASONAL INGREDIENTS

HOUSE SALAD 6.

MIXED GREENS, TOMATOES, RADISHES, CARROTS, CROUTONS, CHOICE OF: BUTTERMILK BLUE, GREEN GODDESS OR SHERRY WALNUT VINAIGRETTE

SMOKED CAROLINA TROUT SALAD 10.

FRISÉE, ORANGES, RADISHES, CITRUS VINAIGRETTE

DUCK CONFIT AND ARUGULA SALAD 9.

APPLES, GOLDEN RAISINS, GOAT CHEESE, PORT WINE VINAIGRETTE

HIGH COTTON CAESAR SALAD 7.

SOURDOUGH CROUTONS, PARMESAN, TRADITIONAL DRESSING
ADD CHICKEN BREAST 4.

GRILLED SALMON SALAD 13.

MIXED GREENS, GRAPE TOMATOES, BLACK OLIVES, PICKLED PEPPERS, CUCUMBERS, FETA CHEESE, RED PEPPER BASIL VINAIGRETTE

SANDWICHES

GRILLED CHICKEN BLT 9.

FRIED GREEN TOMATOES, ARUGULA, SMOKED BACON, PIMENTO CHEESE, CRACKED PEPPER MAYONNAISE

CLASSIC REUBEN 8.

LOCAL CORNED BEEF, SAUERKRAUT, SWISS CHEESE, THOUSAND ISLAND DRESSING, MARBLED RYE

HIGH COTTON BURGER 9.

BAR T RANCH NATURAL BEEF, WHITE CHEDDAR CHEESE, LETTUCE, TOMATOES, ONIONS
ADD SMOKED BACON 1. ADD PIMENTO CHEESE .50

PORTOBELLO MUSHROOM MELT 8.

ROASTED PEPPERS, CARAMELIZED ONIONS, PROVOLONE CHEESE, ON FRESH BAKED HOAGIE ROLL

ALL SANDWICHES SERVED WITH CHOICE OF FRENCH FRIES OR SOUTHERN COLESLAW
SUBSTITUTE SIDE SALAD 1.

HIGH COTTON QUICK FIX 10.

TODAY'S HALF SANDWICH, PETITE HOUSE SALAD, CUP OF DAILY SOUP AND CRÈME BRÛLÉE

LUNCH EXPRESS 10.

TODAY'S SPECIAL ENTREE IS SERVED WITH YOUR CHOICE OF DAILY SOUP OR HOUSE SALAD, COFFEE OR TEA

ENTREES

WILD AMERICAN SHRIMP & GRITS 11.

SMOKED CHICKEN ANDOUILLE, LEEKS, CHARRED TOMATOES, FENNEL GARLIC BROTH

SIMPLY GRILLED TUNA OR SALMON 13.

SAUTÉED SPINACH, ROASTED TOMATOES, HERB PINE NUT VINAIGRETTE

AVOCADO STUFFED TUNA TARTARE 11.

GINGER SHALLOT DRESSING, CUCUMBER SALAD, HOUSE MADE KIM CHEE, CRISP WON TONS

CHARLESTON CRAB CAKE 12.

CAROLINA GOLD RICE AND SEA ISLAND PEA HOPPIN' JOHN, GREEN TOMATO COULIS, RÉMOULADE

BEEF CARPACCIO 9.

LOCAL NATURAL BEEF, PARMESAN, CHICORY PICKLED VEGETABLE SALAD

GRILLED FLAT IRON STEAK 14.

ROASTED POTATOES, CARAMELIZED ONIONS, ARUGULA, MARINATED TOMATOES, HENRY BAIN SAUCE

PULLED BBQ PORK PLATE 10.

HICKORY SMOKED LOCAL PORK, COLESLAW, BAKED BEANS, MUSTARD BBQ SAUCE

GRILLED SOUTHERN MEDLEY 12.

CHICKEN BREAST, ZUCCHINI, EGGPLANT, TOMATOES, BASIL PESTO, BALSAMIC VINAIGRETTE, GOAT CHEESE CROUTONS

DESSERTS

MILK CHOCOLATE PUDDING 6.

LEMON CHESS PIE 5.

BOURBON PECAN PIE À LA MODE 6.

CRÈME BRÛLÉE 5.

VANILLA BEAN ICE CREAM 4.

DAILY SORBET SELECTION 4.

GROUP DINING SERVICES AVAILABLE * HAPPY HOUR IN THE BAR DAILY 4 - 6:30
SUNDAY JAZZ BRUNCH 10 - 2 * LIVE MUSIC THURSDAY - SATURDAY

*A possible health risk may exist by eating undercooked ground beef at an internal temperature less than 155 degrees Fahrenheit (medium well).
Dining guests who desire a preparation temperature less than described above must be at least 18 years of age.*