



SOUPS AND SALADS

- CHARLESTON CRAB SOUP** blue crab sherry butter, chives 5/7.
- FRESH MARKET FRUIT CUP** drizzled with local honey and raspberry coulis 4.
- MIXED FIELD GREENS SALAD** seasonal greens, carrots, radish, sunflower seeds, croutons, tomatoes, choice of green goddess or house vinaigrette 6.
- CLASSIC CAROLINA SHRIMP COCKTAIL** tangy cocktail sauce, lemon 10.
- BUTTERMILK FRIED OYSTERS** arugula, green goddess dressing 14.
- BLACK-EYED PEA HUMMUS** lavash, olives, cucumber, feta cheese 8.



ENTREES

All sandwiches served with choice of house cut fries or chips and a pickle spear.
We use free range, Green Grocer eggs from Wadmalaw Island.

- BBQ DUCK HASH** roasted duck, red onion, bell peppers, mushrooms, potatoes, with two eggs fried sunny side up and mustard BBQ sauce 12.
- HUEVOS RANCHEROS** two eggs fried sunny side up over black beans in enchilada sauce with chorizo and beef tenderloin, guacamole, tortilla chips, salsa 12.
- HIGH COTTON STEAK & EGGS** carved NY strip steak with Henry Bain sauce and two eggs, potato hash or cheese grits 15.
- CHILLED SHELLFISH & BUTTER LETTUCE** Maine lobster, jumbo scallop, shrimp and jumbo lump crab tossed with cucumbers, radish and citrus segments, house vinaigrette 14.
- HIGH COTTON OYSTER CAESAR** Parmesan, traditional dressing 14.
- GRILLED SEA SCALLOPS SALAD** field greens, beets, orange segments, radish, citrus vinaigrette 14.
- BBQ PULLED PORK SANDWICH** coleslaw, onion straws, pickle spear 10.
- GRILLED CHICKEN "BLT"** fried green tomatoes, Bibb lettuce, house-smoked bacon, pimento cheese 11.
- CAROLINA GRASS-FED BEEF BURGER** locally raised angus beef, pimento cheese, pickled jalapeños, house-cut fries 10.
ADD BACON 1.
- FISH 'N' CHIPS** halibut, creole remoulade, malt vinegar 13.
- JUMBO LUMP CRAB CAKE** smoked tomato fondue, arugula, roasted red peppers, grilled red onions, saba 13.
- CAROLINA SHRIMP & GRITS** smoked chicken andouille sausage, tomatoes, okra, sweet corn garlic broth 13.



OUR FARMERS & SOURCES

- STEVE ELLIS** Upstate Farmer's Alliance, Gray Court, SC
- CELESTE ALBERS** Green Grocer Farms, Wadmalaw, SC
- ANNIE KEEGAN** Keegan-Filion Farms, Walterboro, SC
- JOSEPH FIELDS** Joseph Fields Farms, Johns Island, SC
- SAM AMBROSE** Ambrose Family Farm, Wadmalaw, SC
- MARK MAHEFKA, CAPTAIN** Abundant Seafood, Charleston, SC
- DR. DAVID WORTHAM** Timms Mill, Anderson, SC
- EVIN J. EVANS & PATRICIA BELL** Split Creek Farms, Anderson, SC
- GLENN ROBERTS** Anson Mills, Columbia, SC

*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.*

Ramon Taimanglo, Chef ✨ John St. John, General Manager

www.HighCottonCharleston.com