



STARTERS

- GLAM CHOWDER** tomatoes, fennel, smoked bacon, Yukon gold potatoes 5/7.
- BLUE LUMP CRAB GRATIN** herb bread crumbs, parmesan cream, grilled brioche 13.
- CRISPY JUMBO SHRIMP** carrot cucumber salad, black bean sauce, cilantro 11.
- SMOKED SALMON** shaved fennel, red onions, blood orange caviar, whipped goat cheese, ciabatta 12.
- CRISPY PORK BELLY** beet reduction, frisée, caramelized apples, sauce gribiche 12.
- AMERICAN WAGYU BEEF CARPACCIO** pickled shiitake mushrooms, capers, soft poached egg, toast points 11.



SALADS

- ICEBERG WEDGE** apple smoked bacon, fried green tomatoes, blue cheese, tarragon vinaigrette 8.
- CLASSIC CAESAR** sourdough croutons, Parmesan, traditional dressing 7.
- MIXED FIELD GREENS** carrots, radish, sunflower seeds, croutons,
choice of green goddess or house vinaigrette 6.
- CORNBREAD PANZANELLA** roasted pumpkin, ricotta salata, peppadew peppers, red onions, arugula,
sherry vinaigrette 9.



SPECIALTY PLATES TO SHARE

- HIGH COTTON CHARCUTERIE PLATE** house-made dry-cured sausages, hams, pâtés, mustards, pickles 15.
- BUTTERMILK FRIED OYSTERS** arugula, green goddess dressing 14.
- DOMESTIC ARTISAN CHEESE BOARD** daily selection of four cheeses with seasonal fruit,
candied walnuts 14.



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

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

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CHEF SPECIALTIES

WILD AMERICAN SHRIMP AND GRITS

smoked chicken andouille sausage, tomatoes, leeks, fennel, shrimp broth 22.

PAN-ROASTED FLOUNDER

sweet potato puree, roasted cauliflower, shaved Brussels sprouts, saba, parsley oil 26.

SEARED SEA SCALLOPS

oxtail and shiitake mushroom risotto, pickled red onions, celery, madeira veal broth 28.

PUMPKIN SEED CRUSTED SALMON

butternut squash, sautéed collard greens, shrimp, black eyed pea vinaigrette 26.

KEEGAN-FILION FARMS ROAST CHICKEN BREAST

house made pappardelle pasta, king trumpet mushrooms, pine nuts, mushroom broth 23.

GRILLED VENISON DENVER LEG

foie gras boudin blanc, caramelized apples, black eyed peas, cider reduction 28.

BRAISED BEEF SHORT RIB

carrots, leeks, savoy cabbage, crispy garlic, truffle artichoke puree 25

GRILLED PETIT FILET AND JUMBO SHRIMP

glazed baby carrots, confit fingerling potatoes, spinach coulis 36.

LOCAL FARM VEGETABLE PLATE

house made pappardelle pasta, butternut squash, shiitake mushrooms, Brussels sprouts, toasted hazelnuts, mushroom reduction 18.



FROM THE CHARBROILER

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

ANGUS RIB-EYE 28.

THICK CUT NY STRIP 30.

CENTER CUT FILET MIGNON 33.

TWIN LAMB PORTERHOUSE 36.

HENRY BAIN STEAK SAUCE

CABERNET REDUCTION

BOURBON BACON SAUCE

BÉARNAISE SAUCE

GARLIC PEPPERCORN BUTTER



SIDE DISHES

SAUTÉED SPINACH garlic, butter 5.

BRUSSELS SPROUTS smoked bacon, apple cider 6.

CAULIFLOWER GRATIN parmesan, herb bread crumbs 5.

MEPKIN ABBEY OYSTER MUSHROOMS shallots, Madeira 7.

CREAMY WHITE CORN GRITS parsley, parmesan 4.

YUKON GOLD POTATO PURÉE roasted garlic, chives 4.



DINNER NIGHTLY FROM 5:30 PM

with Live Music

LUNCH SATURDAY 11:30 AM - 2:30 PM

SUNDAY BRUNCH 10:00 AM - 2:00 PM

with Live Music 10:00 am - 2:00 pm

BAR DAILY 4:00 PM, HAPPY HOUR SEVEN DAYS 4:00 PM - 7:00 PM

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

