



## 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.

**FIELD GREENS SALAD** seasonal greens, carrots, radish, sunflower seeds, croutons, 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.



## ENTREES

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 11.

**CRAB CAKES BENEDICT** fried green tomatoes, lump crab cakes, two poached eggs, hollandaise, choice of house potato hash or grits 15.

**HUEVOS RANCHEROS** two eggs fried sunny side up over black beans in enchilada sauce with chorizo & beef tenderloin, guacamole, tortilla chips, salsa 12.

**FARMERS MARKET OMELET** selection of fresh local vegetables, goat cheese, choice of house potato hash or cheese grits 9.

**HIGH COTTON STEAK & EGGS** carved NY strip steak with Henry Bain sauce and two eggs any style, choice of potato hash or cheese grits 15.

**BANANA BREAD FRENCH TOAST** berry butter, Bliss bourbon aged maple syrup, apple smoked bacon 11.

**YOGURT AND GRANOLA** fresh seasonal fruit, yogurt, house made granola, mint 9.

**GRILLED SCOTTISH SALMON SALAD** butter lettuce, orange supremes, toasted pistachios, feta, beet relish 14.

**HIGH COTTON OYSTER CAESAR SALAD** sourdough croutons, Parmesan, traditional dressing 14.

**CAROLINA SHRIMP & GRITS** smoked chicken andouille sausage, okra, charred tomatoes, sweet corn garlic broth 12.

**CAROLINA GRASS-FED BEEF BURGER** locally raised angus beef, pimento cheese, pickled jalapeños, house cut fries 10.

**ADD BACON 1.**

**BBQ PULLED PORK SANDWICH** coleslaw, onion rings, pickles 10.



## SIDES

**POTATO HASH** 3.

**TIMMS MILL CHEESE GRITS** 3.

**BISCUIT AND GRAVY** 5.

**APPLE SMOKED BACON** 4.

**HOUSE MADE SAUSAGE** 4.

**TWO GREEN GROCER EGGS ANY STYLE** 4.

*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 de Cuisine ☆ John St. John, General Manager

[www.High-Cotton.net](http://www.High-Cotton.net)