



## APPETIZERS

<b>CHARLESTON CRAB SOUP</b> BLUE CRAB SHERRY BUTTER, CHIVES	<b>\$5/\$7</b>
<b>FRESH MARKET FRUIT CUP</b> DRIZZLED WITH HONEY AND RASPBERRY COULIS	<b>\$4</b>
<b>FIELD GREENS SALAD</b> AVOCADO, SUNFLOWER SEEDS, CHOPPED EGG, TOMATOES, CARROTS, SCALLIONS, GREEN GODDESS DRESSING	<b>\$6</b>
<b>HIGH COTTON CAESAR SALAD</b> SOURDOUGH CROUTONS, PARMESAN, TRADITIONAL DRESSING ADD FRIED OYSTERS \$12      ADD GRILLED CHICKEN \$10	<b>\$6</b>
<b>CLASSIC CAROLINA SHRIMP COCKTAIL</b> TANGY COCKTAIL SAUCE, LEMON	<b>\$9</b>
<b>BUTTERMILK FRIED OYSTERS</b> ARUGULA & GREEN GODDESS DRESSING	<b>\$11</b>

## ENTREES

WE USE FREE RANGE, GREEN GROGER EGGS FROM WADMALAW ISLAND.  
ALL SANDWICHES SERVED WITH FRENCH FRIES OR CHIPS, AND A PICKLE SPEAR.

<b>BOSC PEAR, BEET AND LOLO ROSSA SALAD</b> CANDIED WALNUTS, CAROLINA FETA, AGED SHERRY VINAIGRETTE	<b>\$8</b>
<b>DUCK CONFIT AND ASPARAGUS SALAD</b> GREEN GROGER EGG, PARMESAN, BREAD CRUMBS	<b>\$10</b>
<b>PAN SEARED YELLOW FIN TUNA</b> ROAST TOMATOES, SPINACH AND LEMON CAPER BUTTER	<b>\$14</b>
<b>JUMBO LUMP CRAB CAKE</b> SEA ISLAND RED PEAS, CAROLINA GOLD RICE, CREOLE REMOULADE, GREEN TOMATO COULIS	<b>\$12</b>
<b>PAN FRIED CAROLINA TROUT</b> SAUTÉED SHRIMP, WARM SALAD OF TINY GREEN BEANS, SHALLOTS, GRAPE TOMATOES, DIJON VINAIGRETTE	<b>\$14</b>
<b>FRIED LOCAL SHRIMP OR OYSTER PO' BOY</b> SHAVED LETTUCE, CHOPPED TOMATO, JALAPEÑO TARTAR SAUCE	<b>\$11</b>
<b>RUEBEN SANDWICH</b> HOUSE-CURED BEEF, MARBLED RYE, THOUSAND ISLAND, SAUERKRAUT, SWISS CHEESE	<b>\$9</b>
<b>GRILLED CHICKEN "BLT"</b> FRIED GREEN TOMATOES, LOLO ROSSA, HOUSE SMOKED BACON, PIMENTO CHEESE, CRACKED PEPPER MAYONNAISE	<b>\$11</b>
<b>BBQ PULLED PORK SANDWICH</b> BAKED BEANS, COLESLAW, ONION RINGS, PICKLES	<b>\$10</b>
<b>CAROLINA SHRIMP &amp; GRITS</b> LOCAL SHRIMP, TASSO HAM, TIMMS MILL GRITS, GARLIC TOMATO SCALLION BUTTER	<b>\$12</b>
<b>HUEVOS RANCHEROS</b> TWO EGGS FRIED SUNNY SIDE UP OVER BLACK BEANS IN ENCHILADA SAUCE WITH CHORIZO & BEEF TENDERLOIN, GUACAMOLE, TORTILLA CHIPS & SALSA	<b>\$12</b>
<b>BBQ DUCK HASH</b> ROASTED DUCK, RED ONION, BELL PEPPERS, MUSHROOMS, AND POTATOES, WITH MUSTARD BBQ SAUCE, TOPPED WITH TWO EGGS FRIED SUNNY SIDE UP	<b>\$11</b>
<b>HIGH COTTON STEAK &amp; EGGS</b> CARVED NY STRIP STEAK WITH HENRY BAIN SAUCE & TWO EGGS, POTATO HASH OR CHEESE GRITS	<b>\$15</b>
<b>LIVIN' LARGE BURGER</b> SMOKED BACON, PROVOLONE AND CHEDDAR CHEESE, CARAMELIZED ONIONS, FRIED PICKLES AND HENRY BAIN SAUCE	<b>\$10</b>

**PRIVATE GROUP DINING AVAILABLE**

**EARN REWARDS WITH MAVERICK COLLECTION MEMBERSHIP**

199 EAST BAY STREET \* CHARLESTON, SC 29401 \* 843.724.3815 \* FAX 843.724.3816

*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.*