



## STARTERS

**BLUE CRAB & BUTTERBEAN SOUP** smoked sausage, squash, corn bread croutons 5./ 7.

**CHOPPED CAESAR** croutons, Parmigiano-Reggiano, traditional dressing 6.

**ICEBERG WEDGE** Benton's bacon, fried green tomatoes, bleu cheese, tarragon vinaigrette 8.

**CHILLED SHELLFISH & BUTTER LETTUCE** shrimp, lump crab, cucumbers, radish and citrus segments, yuzu vinaigrette 13.

**HOUSE SALAD** artisanal greens, radish, pecans, tomatoes, cornbread croutons, cucumbers, choice of green goddess or house vinaigrette 7.



## HOUSE-CURED MEATS & ARTISANAL CHEESES

To enjoy alone or to share  
Served with seasonal fruit, High Cotton mustards and pickles.

**THREE FOR 9. FIVE FOR 15. SEVEN FOR 18.**

pâté • rillettes • liver mousse • ham • salami

Merry Goat Round • Pleasant Ridge Reserve • 3-year aged Cheddar • Smoky bleu cheese



## SMALL PLATES

**BUTTERMILK FRIED OYSTERS** arugula, green goddess dressing 13.

**CORNBREAD STUFFED QUAIL** pecan pesto, sweet potato hash, bourbon glaze 15.

**BAR T RANCH BEEF CARPACCIO** red wine dijonnaise, arugula salad, capers, ricotta salatta, flat bread 12.

**SCALLOPS & PORK BELLY** spiced green lentils, pineapple salad, coconut curry broth 15.

**SHRIMP & GRITS** chicken andouille sausage, leeks, tomatoes, shrimp broth 18.

**SMOKED SALMON BRUSCHETTA** Benedictine, caper berries, shallots, lemon oil 13.

**STEAMED MUSSELS** Pernod, fines herbs, garlic butter, grilled ciabatta 11.



## OUR FARMERS & SOURCES

**STEVE ELLIS** Upstate Farmer's Alliance, Gray Court, SC

**DANIEL PARSONS** Parson Produce, Clinton, SC

**JEFF ISBELL** Iszy's Farm, Liberty, SC

**MARK MAHEFKA, CAPTAIN** Abundant Seafood, Charleston, SC

**RICHARD TAYLOR** Bar T Ranch, Honea Path, SC

**DR. DAVID WORTHAM** Timms Mill, Anderson, SC

**EVIN J. EVANS & PATRICIA BELL** Split Creek Farms, Anderson, SC

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



## CHEF SPECIALTIES

### GRILLED SCOTTISH SALMON

pan roasted turnips, caramelized onions, wild mushrooms, truffle vinaigrette 24.

### BAKED CRAB STUFFED FLOUNDER

orange braised fennel, haricot verts, citrus brown butter vinaigrette 25.

### LUMP CRAB CAKES

Charleston gold rice pilaf, edamame, toasted sesame seeds, sweet pepper buerré blanc 24.

### SUNBURST FARMS RED TROUT

lima bean and sweet corn succotash, spiced pecans, tomato-tarragon jus 22.

### PAN SEARED DUCK BREAST

butternut squash custard, toasted hazelnuts, green beans, honey thyme reduction 25.

### EDEN FARMS PORK CHOP

jalapeño sharp cheddar grits, buttermilk fried okra, bourbon bacon sauce 26.

### SPRINGER MOUNTAIN CHICKEN BREAST

garlic spinach, rosemary mashed potatoes, shiitake mushroom red pepper jus 19.

### SOUTHERN VEGETABLE PLATE

collection of simply prepared local ingredients 18.



## FROM THE CHARBROILER

12 OZ ANGUS RIB-EYE 26.

10 OZ NEW YORK STRIP 27.

7 OZ FILET MIGNON 32.

24 OZ PORTERHOUSE 44.

served with a choice of Henry Bain steak sauce, Cabernet reduction, peppercorn garlic butter, or bleu cheese gratinée and a side dish.

### CREATE YOUR OWN SURF & TURF

Lump Crab Meat 8. Fried Oysters 8. Spiced Shrimp 6.



## SIDE DISHES

STEAMED BROCCOLI lemon olive oil 5.

BUTTERBEAN & SWEET CORN SUCCOTASH tomatoes, scallions 5.

TIMMS MILL WHITE CORN GRITS cheddar cheese, sweet pepper relish 4.

SAUTÉED GREEN BEANS tarragon, shallots 5.

ROSEMARY MASHED POTATOES 4.

SOUTH CAROLINA COLLARD GREENS smoky bacon, cider braised 5.

GARLIC SPINACH 5.



DINNER NIGHTLY FROM 5:30 PM

with Live Music Thursday, Friday & Saturday 5:00 - 8:30 pm

LUNCH MONDAY - SATURDAY 11:30 AM - 2:30 PM

SUNDAY BRUNCH 10:00 AM - 2:00 PM

with Live Music 11:00 am - 2:00 pm

HAPPY HOUR 4:00 PM - 6:30 PM



Brian Hesseltnie, General Manager

[www.HighCottonGreenville.com](http://www.HighCottonGreenville.com)