



## SOUPS AND SALADS

**BUTTERNUT SQUASH BISQUE**  
CRÈME FRAICHE, CHIVES 4. / 6.

**MAINE LOBSTER TARRAGON CHOWDER**  
SHIITAKE MUSHROOMS, SWEET POTATO 7.

**HIGH COTTON CLASSIC CAESAR**  
SOURDOUGH CROUTONS, PARMESAN,  
TRADITIONAL DRESSING 7.

**MAVERICK ICEBERG WEDGE**  
BLACKENED BACON, FRIED GREEN TOMATOES,  
BUTTERMILK BLUE CHEESE DRESSING 7.

**HOUSE MIXED SALAD**  
CARROTS, RADISH, SUNFLOWER SEEDS,  
CROUTONS, CHOICE OF GREEN GODDESS  
DRESSING OR SHERRY WALNUT VINAIGRETTE 6.

**BENTON'S HAM AND ARUGULA SALAD**  
APPLE, GOAT CHEESE CROUTON,  
CANDIED PECANS, RAISINS,  
BELL'S FARM HONEY DRESSING 8.

## APPETIZERS

**ROASTED MUSHROOM CROSTINI**  
GOAT CHEESE, SPINACH,  
BALSAMIC PICKLED ONIONS 7.

**TUNA TARTAR STUFFED AVOCADO**  
GINGER SHALLOT DRESSING, NAPA CABBAGE,  
WASABI SESAME SEEDS 10.

**CAROLINA JUMBO SHRIMP COCKTAIL**  
TANGY COCKTAIL SAUCE, LEMON 9.

**BUTTERMILK FRIED OYSTERS**  
ARUGULA, GREEN GODDESS DRESSING 11.

**SAUTÉED JUMBO LUMP CRAB CAKE**  
HOPPIN' JOHN, GREEN TOMATO COULIS,  
CREOLE REMOULADE 12.

**BEEF CARPACCIO**  
LOCAL NATURAL BEEF, PARMESAN,  
CHICORY PICKLED VEGETABLE SALAD 9.

**HIGH COTTON "BACON & EGGS"**  
BETHEL TRAIL FARM PORK BELLY, CRUNCHY  
FARMERS EGG, RED PEAS, PEPPER RELISH 8.

**PRINCE EDWARD ISLAND MUSSELS**  
SWEET TOMATO, FENNEL AND SAFFRON BROTH,  
GRILLED SOURDOUGH, AIOLI 9.

## SPECIALTY PLATES TO SHARE

**HIGH COTTON CHARCUTERIE PLATE**  
SELECTIONS OF HOUSE MADE DRY CURED SAUSAGES, HAMS,  
PÂTES, MUSTARDS, ASSORTED PICKLES, TOAST 15.

**DOMESTIC ARTISAN CHEESE PLATE**  
DAILY SELECTION OF FOUR CHEESES WITH APPLES,  
CANDIED WALNUTS, GRILLED BAGUETTE 12.

DINNER NIGHTLY 5:30 - 10 PM, WEEKENDS 11 PM

SATURDAY LUNCH 11:30 AM - 2:30 PM

SUNDAY JAZZ BRUNCH 10 AM - 2 PM

BAR 4 PM DAILY, HAPPY HOUR 4 - 7 PM

LIVE MUSIC - NIGHTLY AND SUNDAY BRUNCH



VISIT OUR OTHER MAVERICK SOUTHERN KITCHENS LOCATIONS  
IN CHARLESTON, MT. PLEASANT, PAWLEYS ISLAND AND GREENVILLE.

## CHEF SPECIALTIES

### WILD AMERICAN SHRIMP AND GRITS 21.

SMOKED CHICKEN ANDOUILLE, LEEKS, CHARRED TOMATOES, FENNEL GARLIC BROTH

### ROAST DUCK BREAST AND LEG CONFIT 25.

BUTTERNUT SQUASH, GREEN BEAN & HAZELNUT RISOTTO, PORT WINE REDUCTION

### FUDGE FARMS BONE-IN PORK CHOP 26.

FRIED OYSTERS, BLACK-EYED PEA 'CASSOULET', SMOKED BACON HOLLANDAISE

### THYME GRILLED VENISON MEDALLIONS 26.

MUSTARD BRAISED BRUSSELS SPROUTS, COUNTRY HAM, BABY CARROTS

### FILET AND GRILLED LOBSTER TAIL 36.

POTATO AND CHIVE GNOCCHI, SPINACH, CABERNET REDUCTION

## SIMPLY PREPARED

*Choose from our sustainable seafood options;  
choice of sauce and side dish*

ORGANIC BARRAMUNDI 26.

YELLOW FIN TUNA 25.

SUNBURST FARMS TROUT 22.

SCOTTISH SALMON 25.

LEMON SHERRY SAUCE

PINE NUT HERB VINAIGRETTE

TOMATO-CAPER RELISH

POPCORN THYME BUTTER

## FROM THE CHARBROILER

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

ANGUS RIB EYE 27.

THICK CUT NY STRIP 28.

8 OZ FILET MIGNON 33.

AUSTRALIAN RACK OF LAMB 32.

HENRY BAIN STEAK SAUCE

BOURBON BACON SAUCE

CABERNET REDUCTION

BÉARNAISE SAUCE

GARLIC PEPPERCORN BUTTER

*If you have any questions regarding vegetarian selections please ask your server.  
Our chefs will create an entrée showcasing fresh, local and seasonal ingredients.*

## SIDE DISHES 4.

**SOUR CREAM WHIPPED POTATOES**

WHOLE GRAIN MUSTARD, GREEN ONIONS

**SHARP CHEDDAR GRITS**

WITH COUNTRY HAM

**GREEN BEAN AND GRAPE TOMATO SAUTÉ**

SHALLOTS, GARLIC

**SAUTÉED SWISS CHARD**

GARLIC, LEMON

**BUTTERNUT SQUASH PURÉE**

HONEY WHIPPED

**ROASTED CAULIFLOWER**

OLIVE OIL, CHIVES

**MUSTARD BRAISED BRUSSELS SPROUTS**

CRÈME FRAÎCHE, PARSLEY

**SAUTÉED CREMINI MUSHROOMS**

CARAMELIZED ONIONS, ROSEMARY

*Complete your evening with one of our specialty soufflés;  
they take time so order yours now!*

PRIVATE GROUP DINING AVAILABLE

EARN REWARDS WITH MAVERICK COLLECTION MEMBERSHIP

199 EAST BAY STREET ★ CHARLESTON, SC 29401 ★ 843.724.3815 ★ FAX 843.724.3816

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