

LATE NIGHT BAR MENU

SUN-THURS 10-11PM

FRI-SAT 11-12AM

THE HIGH COTTON BURGER \$10

Choice of: blue cheese or Muenster cheese
and caramelized onions or mushrooms

BEER BATTERED ONION RINGS \$6

Henry Bain sauce

FIELD GREENS SALAD \$6

avocado, sunflower seeds, chopped egg, tomatoes,
carrots, Green Goddess dressing

TUNA TARTARE STUFFED AVOCADO \$12

ginger shallot dressing, kim chee

BUTTERMILK FRIED OYSTERS \$11

arugula, green goddess dressing

BEEF CARPACCIO \$10

petit arugula salad, cabernet Dijonaise, capers,
rosemary flat bread

SHRIMP COCKTAIL \$9

tangy cocktail sauce, lemon

PETITE CHARCUTERIE PLATE \$10

daily selection of house made patés, rillettes and sausages

DOMESTIC CHEESE SELECTION \$11

fig jam, pears, candied walnuts

A possible health risk may exist by eating undercooked ground beef at an internal temperature less than 155 degrees Fahrenheit (medium well). Immediate consumers who desire a preparation temperature less than that described above must be eighteen years of age or older.

As per the General Assembly of the State of SC, effective 6/8/2006