



STARTERS

ROASTED GREEN TOMATO SOUP pico de gallo, avocado oil 4/6.

MAINE LOBSTER & WHITE BEAN SOUP seasonal vegetables, arugula, pesto 8.

SPLIT CREEK FARMS RICOTTA GNOCCHI morel mushrooms, asparagus, English peas, mint, lemon brown butter 11.

TUNA TARTARE STUFFED AVOCADO cucumber & cabbage kim chee, soy reduction, wonton chips 11.

JUMBO LUMP CRAB CAKE sautéed field peas, fried okra, jalapeño tartar sauce 13.

SHRIMP COCKTAIL cocktail sauce, lemon 10.

GRILLED ASPARAGUS & BENTON'S HAM crispy farmer's egg, Parmesan, radish, grape saba 10.

CAROLINA BEEF CARPACCIO rye croutons, chopped egg, sea salt, smoked paprika oil 10.



SALADS

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

CLASSIC CAESAR sourdough croutons, Parmesan, traditional dressing 7.

MIXED FIELD GREENS carrots, radish, sunflower seeds, croutons,
choice of green goddess or house vinaigrette 6.

CHILLED SHELLFISH & BUTTER LETTUCE Maine lobster, jumbo scallop, shrimp & jumbo lump crab
tossed with cucumbers, radish & citrus segments, yuzu vinaigrette 14.



SPECIALTY PLATES TO SHARE

HIGH COTTON CHARCUTERIE PLATE house made dry cured sausages, hams, pâtes, mustards, pickles 15.

BUTTERMILK FRIED OYSTERS arugula, green goddess dressing 14.

DOMESTIC ARTISAN CHEESE BOARD daily selection of four cheeses with seasonal fruit, candied walnuts 13.



OUR FARMERS & SOURCES

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

CELESTE ALBERS Green Grocer Farms, Wadmalaw, SC

ANNIE KEEGAN Keegan-Filion Farms, Walterboro, SC

JOSEPH FIELDS Joseph Fields Farms, Johns Island, SC

PETE AMBROSE Ambrose Family Farm, Wadmalaw, SC

MARK MAHEFKA, CAPTAIN Abundant Seafood, Charleston, SC

KIMBERLY CARROLL Raul's Seafood, Mt. Pleasant, SC

DR. DAVID WORTHAM Timms Mill, Anderson, SC

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

GLENN ROBERTS Anson Mills, Columbia, SC

Ramon Taimanglo, Chef de Cuisine ✨ John St. John, General Manager

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CHEF SPECIALTIES

WILD AMERICAN SHRIMP AND GRITS

smoked chicken andouille sausage, okra, charred tomatoes, sweet corn garlic broth 22.

PAN ROASTED HALIBUT

baby bok choy, Mepkin Abbey mushrooms, crispy ginger, white soy miso broth 27.

SCOTTISH SALMON

fava beans, morel mushrooms, sautéed new potatoes, whole grain mustard vinaigrette 24.

YELLOW FIN TUNA

grilled eggplant, zucchini, tomato-basil marmalade, caper-olive salad 25.

KEEGAN-FILION FARMS ROAST CHICKEN BREAST

house made fettuccini, smoked bacon, asparagus, tomatoes, lemon & caper white wine broth 23.

ROASTED PALMETTO SQUAB

Anson Mills farro, roasted beet relish, sherry reduction 27.

EDEN FARMS NATURAL PORK CHOP

field pea succotash, fried okra, smoked bacon hollandaise 26.

FILET & LOBSTER

glazed baby carrot, sweet onion & green bean sauté, cabernet reduction 36.

LOCAL FARM VEGETABLE PLATE

grilled eggplant napoleon, tomato marmalade, Split Creek ricotta, oyster mushroom risotto 18.



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.

CENTER CUT FILET MIGNON 33.

AUSTRALIAN RACK OF LAMB 34.

HENRY BAIN STEAK SAUCE

CABERNET REDUCTION

BOURBON BACON SAUCE

BÉARNAISE SAUCE

GARLIC PEPPERCORN BUTTER



SIDE DISHES

SAUTÉED SPINACH garlic, butter 5.

GRILLED ASPARAGUS vidalia onion butter 6.

GRAND MARNIER GLAZED BABY CARROTS green beans, sweet onion, orange 6.

ROASTED LOCAL OYSTER MUSHROOMS shallots, Madeira 6.

CREAMY WHITE CORN GRITS parsley, Parmesan 4.

YUKON GOLD POTATO PUREE roasted garlic, chives 4.



DINNER NIGHTLY FROM 5:30 PM

with Live Music

LUNCH SATURDAY 11:30 AM - 2:30 PM

SUNDAY BRUNCH 10:00 AM - 2:00 PM

with Live Music 10:00 am - 2:00 pm

BAR DAILY 4:00 PM, HAPPY HOUR MONDAY - FRIDAY 4:00 PM - 7:00 PM

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

