



## SOUPS AND SALADS

- CHARLESTON CRAB SOUP** blue crab sherry butter, chives 5/7.
- FRESH MARKET FRUIT CUP** drizzled with local honey and raspberry coulis 4.
- MIXED FIELD GREENS SALAD** seasonal greens, carrots, radish, sunflower seeds, croutons, choice of green goddess or house vinaigrette 6.
- CLASSIC CAROLINA SHRIMP COCKTAIL** tangy cocktail sauce, lemon 10.
- BUTTERMILK FRIED OYSTERS** arugula, green goddess dressing 14.
- BLACK-EYED PEA HUMMUS** lavash, olives, cucumber, feta cheese 10.



## ENTREES

All sandwiches served with choice of house cut fries or chips and a pickle spear.  
We use free range, Green Grocer eggs from Wadmalaw Island.

- BBQ DUCK HASH** roasted duck, red onion, bell peppers, mushrooms, potatoes, with two eggs fried sunny side up and mustard BBQ sauce 12.
- HUEVOS RANCHEROS** two eggs fried sunny side up over black beans in enchilada sauce with chorizo & beef tenderloin, guacamole, tortilla chips, salsa 12.
- HIGH COTTON STEAK & EGGS** carved NY strip steak with Henry Bain sauce and two eggs, potato hash or cheese grits 15.
- CHILLED SHELLFISH & BUTTER LETTUCE** Maine lobster, shrimp & jumbo lump crab tossed with cucumbers, radish & citrus segments, yuzu vinaigrette 14.
- HIGH COTTON OYSTER CAESAR** sourdough croutons, Parmesan, traditional dressing 14.
- GRILLED SCOTTISH SALMON SALAD** butter lettuce, orange supremes, toasted pistachios, feta, beet relish 14.
- BBQ PULLED PORK SANDWICH** coleslaw, onion rings, pickles 10.
- GRILLED CHICKEN "BLT"** fried green tomatoes, field greens, house smoked bacon, pimento cheese 11.
- CAROLINA GRASS-FED BEEF BURGER** locally raised angus beef, pimento cheese, pickled jalapeños, house cut fries 10.  
**ADD BACON 1.**
- FISH 'N' CHIPS** halibut, jalapeño tartar, malt vinegar 13.
- JUMBO LUMP CRAB CAKE** sautéed field peas, fried okra, jalapeño tartar sauce 13.
- CAROLINA SHRIMP & GRITS** smoked chicken andouille sausage, okra, charred tomatoes, sweet corn garlic broth 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
- DR. DAVID WORTHAM** Timms Mill, Anderson, SC
- EVIN J. EVANS & PATRICIA BELL** Split Creek Farms, Anderson, SC
- GLENN ROBERTS** Anson Mills, Columbia, SC

*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.*

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

[www.High-Cotton.net](http://www.High-Cotton.net)