



APPETIZERS

CHARLESTON CRAB SOUP BLUE CRAB SHERRY BUTTER, CHIVES	\$5/7
FRESH MARKET FRUIT CUP DRIZZLED WITH HONEY AND RASPBERRY COULIS	\$4
FIELD GREENS SALAD AVOCADO, SUNFLOWER SEEDS, CHOPPED EGG, TOMATOES, CARROTS, SCALLIONS, GREEN GODDESS DRESSING	\$6
HIGH COTTON CAESAR SOURDOUGH CROUTONS, PARMESAN, TRADITIONAL DRESSING ADD FRIED OYSTERS \$12 ADD GRILLED CHICKEN \$10	\$6
CLASSIC CAROLINA SHRIMP COCKTAIL TANGY COCKTAIL SAUCE, LEMON	\$9
BUTTERMILK FRIED OYSTERS ARUGULA & GREEN GODDESS DRESSING	\$11

ENTRÉES

BBQ DUCK HASH ROASTED DUCK, RED ONION, BELL PEPPERS, MUSHROOMS AND POTATOES, WITH TWO EGGS FRIED SUNNY SIDE UP AND MUSTARD BBQ SAUCE	\$11
CLASSIC EGGS BENEDICT ENGLISH MUFFIN, CANADIAN BACON, TWO POACHED EGGS, HOLLANDAISE CHOICE OF HOUSE POTATO HASH OR CHEESE GRITS	\$12
CRAB CAKES BENEDICT FRIED GREEN TOMATOES, LUMP CRAB CAKES, TWO POACHED EGGS, HOLLANDAISE CHOICE OF HOUSE POTATO HASH OR GRITS	\$15
HUEVOS RANCHEROS TWO EGGS FRIED SUNNY SIDE UP OVER BLACK BEANS IN ENCHILADA SAUCE SERVED WITH CHORIZO AND BEEF TENDERLOIN, GUACAMOLE, TORTILLA CHIPS & SALSA	\$12
FARMERS MARKET OMELET MUSHROOMS, SPINACH, TOMATOES AND GOAT CHEESE CHOICE OF HOUSE POTATO HASH OR CHEESE GRITS	\$9
SAUSAGE AND CHEDDAR OMELET HOUSEMADE BREAKFAST SAUSAGE, MELTED SHARP CHEDDAR CHOICE OF HOUSE POTATO HASH OR CHEESE GRITS	\$10
HIGH COTTON STEAK & EGGS CARVED NY STRIP STEAK WITH HENRY BAIN SAUCE, TWO EGGS ANY STYLE, CHOICE OF HOUSE POTATO HASH OR GRITS	\$15
CAROLINA SHRIMP & GRITS POACHED SHRIMP, TASSO HAM, GRITS, GARLIC TOMATO SCALLION BUTTER	\$12
SOURDOUGH FRENCH TOAST CAMELIZED BANANAS, WALNUTS, BROWN SUGAR AND RUM GLAZE	\$10
MAINE LOBSTER CREPE CREAMED SPINACH, SHALLOTS, PARMESAN, LOBSTER CREAM SAUCE CHOICE OF HOUSE POTATO HASH OR CHEESE GRITS	\$16
FRUIT PLATE FRESH SEASONAL FRUIT, YOGURT, HOUSE MADE GRANOLA, MINT	\$9
PAN FRIED CAROLINA TROUT SAUTÉED SHRIMP, WARM SALAD OF TINY GREEN BEANS, SHALLOTS, GRAPE TOMATOES, DIJON VINAIGRETTE	\$14
PAN SEARED YELLOWFIN TUNA ROAST TOMATOES, SPINACH AND LEMON CAPER BUTTER	\$14
LIVIN' LARGE BURGER SMOKED BACON, PROVOLONE AND CHEDDAR CHEESE, CAMELIZED ONIONS, FRIED PICKLES AND HENRY BAIN SAUCE	\$10
BBQ PULLED PORK SANDWICH BAKED BEANS, COLESLAW, ONION RINGS, PICKLES	\$10

SIDES \$3

POTATO HASH, TIMMS MILL CHEESE GRITS, APPLE SMOKED BACON,
HOUSE MADE SAUSAGE, BACON BRAISED GREENS

EARN REWARDS WITH A MAVERICK COLLECTION MEMBERSHIP
PRIVATE EVENT ROOMS AVAILABLE FOR LUNCH & DINNER DAILY

*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.*