



APPETIZERS

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

ENTRÉES

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

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.*