



APPETIZERS

CHARLESTON CRAB SOUP blue crab sherry butter, chives 5./7.

FRESH MARKET FRUIT CUP drizzled with honey and raspberry coulis 4.

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

HIGH COTTON CAESAR sourdough croutons, Parmesan, traditional dressing 7.

ADD FRIED OYSTERS 5. GRILLED CHICKEN 4. POACHED SHRIMP 5.

BUTTERMILK FRIED OYSTERS arugula, green goddess dressing 10.



ENTRÉES

All eggs are free-range farm eggs from Bethel Trails Farm

GRILLED SALMON SALAD mixed greens, grape tomatoes, black olives, pickled peppers,
cucumbers, feta cheese, red pepper basil vinaigrette 13.

BBQ DUCK HASH roasted duck, red onion, bell peppers, mushrooms, potatoes
with two eggs fried sunny side up, mustard barbeque sauce 11.

CLASSIC EGGS BENEDICT English muffin, Canadian bacon, two poached eggs, hollandaise,
choice of roasted potatoes or cheese grits 12.

CRAB CAKES BENEDICT fried green tomatoes, lump crab cakes, two poached eggs,
choice of roasted potatoes or cheese 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 and salsa 12.

FARMERS MARKET OMELET mushrooms, spinach, tomatoes and goat cheese,
choice of roasted potatoes or cheese grits 9.

HIGH COTTON STEAK & EGGS carved NY strip steak with Henry Bain sauce, two eggs any style,
choice of roasted potatoes or cheese grits 15.

SHRIMP & GRITS smoked chicken andouille sausage, leeks, tomato, shrimp broth 12.

FRENCH TOAST chef's selection of toppings, applewood smoked bacon 10.

NORTH CAROLINA TROUT sweet potato aromatic rice pilaf, leeks, ginger brown butter 11.

HIGH COTTON BURGER Bar T Ranch natural beef, white cheddar cheese, grilled sweet onions, house-cut fries 9.

ADD SMOKED BACON 1.



SIDES 3.

**ROASTED YUKON GOLD POTATOES, TIMMS MILL CHEESE GRITS,
APPLEWOOD SMOKED BACON, COLLARD GREENS**



OUR FARMERS & SOURCES

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

JEFF ISBELL Iszy's Farm, Greenville, SC

DANIEL PARSONS Organic Farms, Clinton, SC

MARK MAHEFKA, CAPTAIN Abundant Seafood, Charleston, SC

RICHARD TAYLOR Bar T Ranch, Honea Path, SC

DR. DAVID WORTHAM Timms Mill, Anderson, SC

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

Brian Hesseltine ✨ General Manager

www.HighCottonGreenville.com

*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*