

MON-FRI 4-7PM HAPPY HOUR \$2 OFF

THE HIGH COTTON BURGER \$10

served with French fries, lettuce, tomato, onion

Choice of toppings:

blue cheese and caramelized onion

or Muenster cheese and mushrooms

1/2 RACK OF BABY BACK RIBS \$9

Kurobota pork, apple cider BBQ glaze,
southern style slaw

LOCAL GOAT CHEESE RAVIOLI \$8

grilled shiitake mushrooms, dried tomatoes, spinach,
cipollini onion sauté

BUTTERMILK FRIED OYSTERS \$11

arugula, green goddess dressing

LOCAL SHRIMP & GRIT FRITTERS \$10

pepper relish, tasso ham, scallions & tomatoes

TUNA TARTARE STUFFED AVOCADO \$12

ginger shallot dressing, Napa cabbage,
wasabi sesame seeds

HIGH COTTON CHARCUTERIE PLATE \$15

saucisson, terrines & rillettes,
mustards, pickles & grilled baguette

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