



**APPETIZERS**

<b>CHARLESTON CRAB SOUP</b>	<b>\$5/\$7</b>
BLUE CRAB SHERRY BUTTER, CHIVES	
<b>FRESH MARKET FRUIT CUP</b>	<b>\$4</b>
DRIZZLED WITH HONEY AND RASPBERRY COULIS	
<b>HOUSE MIXED SALAD</b>	<b>\$6</b>
SEASONAL GREENS, CARROTS, RADISH, SUNFLOWER SEEDS, CROUTONS, CHOICE OF GREEN GODDESS DRESSING OR SHERRY WALNUT VINAIGRETTE	
<b>HIGH COTTON CAESAR SALAD</b>	<b>\$6</b>
SOURDOUGH CROUTONS, PARMESAN, TRADITIONAL DRESSING ADD FRIED OYSTERS \$12      ADD GRILLED CHICKEN \$10	
<b>CLASSIC CAROLINA SHRIMP COCKTAIL</b>	<b>\$9</b>
TANGY COCKTAIL SAUCE, LEMON	
<b>BUTTERMILK FRIED OYSTERS</b>	<b>\$11</b>
ARUGULA & GREEN GODDESS DRESSING	

**ENTREES**

WE USE FREE RANGE, GREEN GROECR EGGS FROM WADMALAW ISLAND.  
ALL SANDWICHES SERVED WITH FRENCH FRIES OR CHIPS, AND A PICKLE SPEAR.

<b>DUCK CONFIT AND ARUGULA SALAD</b>	<b>\$10</b>
APPLE, GOAT CHEESE CROUTON, CANDIED PECANS, RAISINS, BELL FARM'S HONEY DRESSING	
<b>PAN SEARED YELLOW FIN TUNA</b>	<b>\$14</b>
ROAST TOMATOES, SPINACH AND LEMON CAPER BUTTER	
<b>JUMBO LUMP CRAB CAKE</b>	<b>\$12</b>
SEA ISLAND RED PEAS, CAROLINA GOLD RICE, CREOLE REMOULADE, GREEN TOMATO COULIS	
<b>PAN FRIED CAROLINA TROUT</b>	<b>\$14</b>
SAUTÉED SHRIMP, WARM SALAD OF TINY GREEN BEANS, SHALLOTS, GRAPE TOMATOES, DIJON VINAIGRETTE	
<b>FRIED LOCAL SHRIMP OR OYSTER PO' BOY</b>	<b>\$11</b>
SHAVED LETTUCE, CHOPPED TOMATO, JALAPEÑO TARTAR SAUCE	
<b>RUEBEN SANDWICH</b>	<b>\$9</b>
HOUSE-CURED BEEF, MARBLED RYE, THOUSAND ISLAND, SAUERKRAUT, SWISS CHEESE	
<b>GRILLED CHICKEN "BLT"</b>	<b>\$11</b>
FRIED GREEN TOMATOES, LOLO ROSSA, HOUSE SMOKED BACON, PIMENTO CHEESE, CRACKED PEPPER MAYONNAISE	
<b>BBQ PULLED PORK SANDWICH</b>	<b>\$10</b>
BAKED BEANS, COLESLAW, ONION RINGS, PICKLES	
<b>CAROLINA SHRIMP &amp; GRITS</b>	<b>\$12</b>
LOCAL SHRIMP, TASSO HAM, TIMMS MILL GRITS, GARLIC TOMATO SCALLION BUTTER	
<b>HUEVOS RANCHEROS</b>	<b>\$12</b>
TWO EGGS FRIED SUNNY SIDE UP OVER BLACK BEANS IN ENCHILADA SAUCE WITH CHORIZO & BEEF TENDERLOIN, GUACAMOLE, TORTILLA CHIPS & SALSA	
<b>BBQ DUCK HASH</b>	<b>\$11</b>
ROASTED DUCK, RED ONION, BELL PEPPERS, MUSHROOMS, AND POTATOES, WITH MUSTARD BBQ SAUCE, TOPPED WITH TWO EGGS FRIED SUNNY SIDE UP	
<b>HIGH COTTON STEAK &amp; EGGS</b>	<b>\$15</b>
CARVED NY STRIP STEAK WITH HENRY BAIN SAUCE & TWO EGGS, POTATO HASH OR CHEESE GRITS	
<b>LIVIN' LARGE BURGER</b>	<b>\$10</b>
SMOKED BACON, PROVOLONE AND CHEDDAR CHEESE, CARAMELIZED ONIONS, FRIED PICKLES AND HENRY BAIN SAUCE	

**PRIVATE GROUP DINING AVAILABLE**

**EARN REWARDS WITH MAVERICK COLLECTION MEMBERSHIP**

199 EAST BAY STREET \* CHARLESTON, SC 29401 \* 843.724.3815 \* FAX 843.724.3816

*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.*