



SOUPS AND SALADS

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

DAILY SEASONAL SOUP made daily with local, seasonal ingredients 4./6.

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

CHICKEN CONFIT & ARUGULA SALAD apples, dried cranberries, blue cheese, balsamic vinaigrette 9.

SHELLFISH & BUTTER LETTUCE shrimp and lump crab, cucumbers, radish and citrus segments,
yuzu vinaigrette 14.

HIGH COTTON CAESAR SALAD sourdough croutons, parmesan, traditional dressing 7.

ADD CHICKEN BREAST 4.

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



SANDWICHES

All sandwiches served with a choice of French fries or Southern coleslaw. Substitute side salad 1.

CHICKEN BLT whole grain bread, smoked bacon, pimento cheese, fried green tomatoes, arugula 9.

CLASSIC REUBEN local corned beef, sauerkraut, Swiss cheese, Thousand Island dressing 8.

PORTOBELLO MUSHROOM "BURGER" goat cheese, balsamic pickled onions, grilled tomatoes, arugula 9.

HIGH COTTON BURGER Bar T Ranch natural beef, white cheddar cheese, lettuce, tomatoes, onions 9.

ADD SMOKED BACON 1.

HICKORY SMOKED LOCAL PORK SHOULDER pickles, chopped slaw, bourbon barbeque sauce 8.



HIGH COTTON QUICK FIX

today's half sandwich, petite house salad, cup of daily soup and crème brûlée 10.

LUNCH EXPRESS

today's special entrée served with your choice of daily soup or house salad, coffee or tea 10.



ENTRÉES

WILD AMERICAN SHRIMP & GRITS chicken andouille sausage, leeks, tomatoes, shrimp broth 12.

BEEF CARPACCIO pickles, olives and roasted peppers, Parmesan, Dijon vinaigrette 10.

GRILLED CHICKEN BREAST zucchini, eggplant, tomato, basil pesto,
balsamic vinaigrette, goat cheese croutons 12.

HAND CUT FILET & FRIES O'Henry white sweet potato fries, spinach, tomatoes, garlic butter 15.

HIGH COTTON CHARCUTERIE house-made pâté, liver mousse, sausage and ham, pickles mustards and toast 10.

LUMP CRAB CAKE orange braised fennel, green beans, Barham Farms heirloom tomatoes, citrus segments 12.

GRILLED SCOTTISH SALMON sweet potato aromatic rice pilaf, Marcona almonds, leeks,
ginger brown butter 13.



OUR FARMERS & SOURCES

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

MARK MAHEFKA, CAPTAIN Abundant Seafood, Charleston, SC

JEFF ISBELL Iszy's Farm, Greenville, SC

RICHARD TAYLOR Bar T Ranch, Honea Path, SC

DANIEL PARSONS Organic Farms, Clinton, SC

DR. DAVID WORTHAM Timms Mill, Anderson, SC

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

Brian Hesseltime ✨ 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*