



**SOUPS & SALADS**

<b>HOUSE MADE SOUP OF THE DAY</b>	<b>PRICED DAILY</b>
<b>CREOLE BRAISED DUCK &amp; SAUSAGE GUMBO</b> AROMATIC RICE, GREEN ONIONS	<b>\$5/7</b>
<b>MAVERICK ICEBERG WEDGE</b> BLACKENED BACON, FRIED GREEN TOMATOES, BUTTERMILK BLUE CHEESE DRESSING	<b>\$8</b>
<b>HIGH COTTON CLASSIC CAESAR</b> SOURDOUGH CROUTONS, PARMESAN, TRADITIONAL DRESSING	<b>\$7</b>
<b>HIGH COTTON HOUSE SALAD</b> MIXED LETTUCCES, RED ONIONS, RADISHES, CHOPPED EGG. CHOICE OF DRESSING: HOUSE VINAIGRETTE, BUTTERMILK BLUE CHEESE, 1000 ISLAND OR FRENCH	<b>\$6</b>
<b>PECAN FRIED GOAT CHEESE &amp; ARUGULA SALAD</b> APPLES, BENTON'S COUNTRY HAM, HONEY THYME VINAIGRETTE	<b>\$8</b>

**APPETIZERS**

<b>CLASSIC CAROLINA SHRIMP COCKTAIL</b> TANGY COCKTAIL SAUCE, LEMON	<b>\$9</b>
<b>TUNA TARTARE</b> CRISPY WONTONS, HOISIN MARINADE, SESAME CUCUMBER SALAD, CREAMY SPICY SAUCE	<b>\$12</b>
<b>BUTTERMILK FRIED OYSTERS</b> ARUGULA, GREEN GODDESS DRESSING	<b>\$11</b>
<b>ROAST STUFFED PORTOBELLO MUSHROOM</b> BALSAMIC CARAMELIZED ONIONS, GOAT CHEESE, PICKLED PEPPERS, BASIL OIL	<b>\$9</b>
<b>JUMBO LUMP CRAB SUPREME</b> FRIED GREEN TOMATO, COUNTRY HAM HERB BUTTER	<b>\$13</b>
<b>SHAVED BEEF TENDERLOIN CARPACCIO</b> ARUGULA, PARMESAN, SHALLOT VINAIGRETTE, TOAST POINTS	<b>\$12</b>
<b>HIGH COTTON BUTCHER'S PLATE</b> HOUSE CURED MEATS, SAUSAGES, TERRINES, RILLETTES MUSTARDS, PICKLES, TOAST	<b>\$15</b>

**PRIVATE GROUP DINING AVAILABLE FOR LUNCH OR DINNER  
THE BOARD ROOM, REEDY RIVER ROOM & FALLS PARK ROOM**

**BRUNCH EVERY SUNDAY 10:00 AM TO 2:00 PM FEATURING LIVE MUSIC!**

**EARN REWARDS WITH MAVERICK COLLECTION MEMBERSHIP**

550 SOUTH MAIN STREET, SUITE 100 \* GREENVILLE, SC 29601  
WWW.HIGH-COTTON.NET \* (864) 335-4200 \* FAX (864) 335-4204

## ENTRÉES

<b>JUMBO LUMP CRAB CAKES</b> AROMATIC PLANTATION RICE, ASPARAGUS, HUSHPUPIES, CREOLE SPICED REMOULADE	<b>\$28</b>
<b>SKILLET ROASTED CAROLINA TROUT</b> APPLEWOOD BACON CLAM CHOWDER, CELERY, LEEKS, HERBS	<b>\$24</b>
<b>PAN ROASTED GROUPER FILET</b> SWEET POTATO PURÉE, GREEN BEANS, TOASTED PECAN HONEY BUTTER	<b>\$28</b>
<b>FENNEL CRUSTED SEARED YELLOWFIN TUNA</b> SHIITAKE MUSHROOMS, BROCCOLINI, BRAISED RADISHES, BEURRE ROUGE	<b>\$27</b>
<b>CLASSIC SURF-N-TURF</b> 7OZ. FILET, MAINE LOBSTER TAIL, HERB WHIPPED POTATOES, GREEN BEANS, MUSHROOM JUS, DRAWN BUTTER	<b>\$36</b>
<b>BOURBON GLAZED EDEN FARMS PORK</b> WHITE CHEDDAR JALAPEÑO GRITS, FRIED GREEN TOMATOES, COUNTRY HAM SCALLION SAUCE	<b>\$25</b>
<b>HERB ROASTED LOCAL CHICKEN BREAST</b> BRAISED CHICKEN & MUSHROOM POT PIE, BABY CARROTS, ROAST CHICKEN MARSALA JUS	<b>\$22</b>
<b>ROAST DUCK BREAST &amp; LEG CONFIT</b> BUTTERNUT SQUASH CASSEROLE, SPINACH, PEARL ONIONS, APPLE DUCK JUS	<b>\$26</b>
<b>BRAISED BONELESS BEEF SHORT RIBS</b> RED WINE, ROASTED GARLIC & CAROLINA GOLD RISOTTO, ROSEMARY BRAISING JUS	<b>\$25</b>
<b>GRILLED DOMESTIC LAMB CHOP &amp; BONELESS OSSO BUCCO</b> MASHED POTATOES, CARAMELIZED ROOT VEGETABLES, GREEN BEANS, ROSEMARY LAMB JUS	<b>\$28</b>
<b>BLACK PEPPER &amp; ESPRESSO RUBBED CARVED VENISON MEDALLIONS</b> SWEET POTATO PURÉE, CARAMELIZED ONIONS, BROCCOLINI, RED WINE BALSAMIC JUS	<b>\$26</b>

## FROM THE CHARBROILER

SELECT FROM OUR CENTER CUT STEAKS & CHOPS  
YOUR CHOICE OF SAUCE & SIDE INCLUDED

<b>12 OZ. NEW YORK STRIP</b>	<b>\$28</b>
<b>14 OZ. RIB-EYE</b>	<b>\$27</b>
<b>24 OZ. COWBOY RIB-EYE</b>	<b>\$36</b>
<b>10 OZ. BARREL CUT FILET</b>	<b>\$34</b>

### SAUCES

HENRY BAIN STEAK SAUCE, BÉARNAISE,  
PEPPERCORN GARLIC BUTTER,  
TRUFFLE BLUE CHEESE JUS,  
RED WINE REDUCTION,  
BOURBON BACON

### ADD YOUR FAVORITE SEAFOOD TO ANY ENTRÉE OR STEAK

<b>MAINE LOBSTER TAIL COURT BOUILLON</b>	<b>\$14</b>
<b>BATTERED FRIED SHRIMP</b>	<b>\$10</b>
<b>JUMBO LUMP CRAB CAKE</b>	<b>\$12</b>

### SIDES \$4

HERB MASHED POTATOES	ANSON MILLS JALAPEÑO CHEESE GRITS
SWEET POTATO PUREE	BRAISED MUSHROOMS
SAUTÉED SPINACH	BROCCOLINI WITH GARLIC AND LEMON
TINY GREEN BEANS	VIDALIA BACON CREAMED SWEET PEAS

COMPLETE YOUR EVENING WITH ONE OF OUR SPECIALTY SOUFFLÉS.  
THEY TAKE TIME SO ORDER YOURS NOW!