



PLEASE SELECT FROM THE FOLLOWING MENUS. EACH MENU COMES WITH ONE FIRST COURSE, THREE ENTRÉES AND DESSERT. ENTRÉES ARE ACCOMPANIED BY HOUSE POTATO HASH OR TIMMS MILL CHEESE GRITS. SERVED WITH FRESH BAKED CORNBREAD, COFFEE AND ICED TEA.

MEETING STREET LUNCH MENU

\$22 PER PERSON

PLEASE SELECT THREE ENTRÉES

CAROLINA SHRIMP REMOULADE

ICEBERG LETTUCE, GRAPE TOMATOES, BENTON'S BACON, SCALLIONS, CREOLE SPICED DRESSING

PAN FRIED CAROLINA TROUT

SAUTÉED SHRIMP, WARM SALAD OF TINY GREEN BEANS, SHALLOTS, GRAPE TOMATOES, DIJON VINAIGRETTE

GRILLED CHICKEN CAESAR SALAD

HEARTS OF ROMAINE LETTUCE, SOURDOUGH CROUTONS, PARMESAN, TOMATOES, BASIL PESTO

LOCAL ARUGULA & DUCK SALAD

TOASTED PISTACHIOS, BUTTERMILK BLUE CHEESE, RASPBERRY VINAIGRETTE

FLANK STEAK SANDWICH

GRILLED SOURDOUGH, BLUE CHEESE MAYO, CARAMELIZED ONION, ARUGULA

GEORGE STREET LUNCH MENU

\$25.00 PER PERSON

PLEASE SELECT THREE ENTRÉES

STEAK & EGGS

CARVED NY STRIP, TWO FRIED EGGS, HENRY BAIN STEAK SAUCE

SHRIMP & GRITS

LOWCOUNTRY SPICE, TOMATOES, SCALLIONS, TASSO HAM

HERB CRUSTED SAUTÉED SALMON

BABY SPINACH SALAD, APPLEWOOD SMOKED BACON, GRAPE TOMATOES,
CHOPPED EGG, WARM DIJON VINAIGRETTE

PAN SEARED YELLOWFIN TUNA

ROAST TOMATOES, SPINACH, LEMON CAPER BUTTER

SALTIMBOCCA LOCAL CHICKEN

RED PEPPER GRAVY

CARVED & BLACKENED NY STRIP

HENRY BAIN

KING STREET LUNCH MENU

\$28.00 PER PERSON

PLEASE SELECT THREE ENTRÉES

SURF & TURF

CARVED NY STRIP, GRILLED LOCAL SHRIMP, SPINACH, CABERNET REDUCTION

CARVED BEEF TENDERLOIN MEDALLIONS

BÉARNAISE AND CABERNET REDUCTION

LOWCOUNTRY BOUILLABAISSE

LOCAL FINFISH AND SHELLFISH, WITH GRILLED SOURDOUGH,
SAFFRON TOMATO FUME

SAUTÉED EAST COAST HALIBUT (SEASONAL)

TOMATO GAZPACHO VINAIGRETTE

MAINE LOBSTER & AVOCADO SALAD

MARINATED TOMATOES, CITRUS, BABY GREENS, PRESERVED LEMON DRESSING

SAUTÉED CHICKEN MARSALA

CREMINI MUSHROOMS, CARAMELIZED ONIONS, SWEET MARSALA JUS

EDEN FARMS PORK SCALOPPINE

LEMON BUTTER

FIRST COURSE

PLEASE SELECT ONE

SEASONAL GAZPACHO

OLIVE OIL, HERBS

CHARLESTON CRAB SOUP

BLUE LUMP CRAB, SHERRY BUTTER, CHIVES

MAINE LOBSTER BISQUE

BUTTERY LOBSTER MEAT, SCALLIONS

HIGH COTTON HOUSE SALAD

MIXED FIELD GREENS, CARROTS, AVOCADO, TOMATOES, SUNFLOWER SEEDS,
CHOICE OF DRESSING (PLEASE SELECT ONE): BLUE CHEESE, HOUSE VINAIGRETTE OR
GREEN GODDESS

FRESH SEASONAL FRUIT

LOCAL HONEY, MINT

BUTTERMILK FRIED OYSTERS (ADDITIONAL \$2.00 PER PERSON)

GREEN GODDESS DRESSING, ARUGULA

CLASSIC CAROLINA SHRIMP COCKTAIL (ADDITIONAL \$2.00 PER PERSON)

TANGY COCKTAIL SAUCE, LEMON

DESSERT

PLEASE SELECT ONE

CLASSIC SOUTHERN PECAN PIE

BOURBON CARAMEL SAUCE

BUTTERMILK POUND CAKE

SEASONAL FRUIT COMPOTE, WHIPPED CREAM

KEY LIME TART

RASPBERRY COULIS, WHIPPED CREAM, MINT

HIGH COTTON CHEESECAKE

TURTLE SAUCE, WHIPPED CREAM, MINT

DOUBLE CHOCOLATE MOUSSE PIE

MOCHA ANGLAISE

GRAND MARNIER CRÈME BRÛLÉE

CANDIED ORANGE, STRAWBERRIES

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE & 9.5% SALES TAX