HIGH COTTON®

Charleston RESTAURANT WEEK

January 2024

Three Courses $65
(Does Not Include Tax or Gratuity)

Appetizers

Kale Caesar Salad
kale greens, Parmesan cheese, herbed breadcrumbs

Potato & Leek Soup
chive crème fresh, lemon aioli

Fried Green Tomato
pimento cheese, tomato jam

Coconut-Crusted Shrimp
orange marmalade

Entrées

Carolina Shrimp & Grits
andouille sausage, onions, brown gravy, white stone-ground grits

Filet Mignon 8oz
bordelaise, charred okra, roasted tomato

Barramundi Piccata
white wine caper sauce, diced tomato, haricot verts

Butternut Squash Ravioli
brown butter, fried sage, pecorino cheese

Dessert

Chef's Nightly Selections

Accompaniments

Sautéed Jumbo Shrimp $20
Pan-Seared Scallops $24
Tempura Lobster $28
Broiled Lobster Tail ¼ lb. $24
Oscar Style *Crab, Asparagus, Hollandaise* $26

Sides

Truffle-Parmesan Fries $12
Whipped Potatoes $12
Roasted Cauliflower, Red Pepper, Arugula-Pistachio Sauce $12
Asparagus, Lemon Butter $12
Lobster Mac N' Cheese $24
Crispy Brussel Sprouts, Smoked Paprika Aioli $12