

HIGH COTTON®

High Cotton Charleston
199 E Bay Street | Charleston, SC 29401
(843) 724-3815 | HighCottonCharleston.com

3 COURSES FOR \$45

Wine Pairing \$25
Does not include tax or gratuity

APPETIZERS

Corn Bisque

sweet yellow corn bisque, crème fraiche, truffle popcorn

Baked Oysters

pancetta, mascarpone, spinach, Parmesan cheese

LOCAL KURIOS FARMS GREENS

tomato, cucumber, sunflower seeds, sherry vinaigrette

ROASTED BEET SALAD

spiced pecans, local honey whipped goat cheese, frisée, golden raisin Champagne vinaigrette

CHARLESTON SHE CRAB SOUP

blue crab, sherry, chives

ROHDE ISLAND FRIED CALAMARI

pickled jalapeño, capers, lemon aioli

ENTREES

Atlantic Swordfish

artichokes, citrus olive vierge, Manchego Cheese

Filet Mignon 6 oz.

mashed potatoes, haricots verts, bordelaise

Roasted Duck Breast

tomato "conserva", baked Sea Isle Peas, herbed chimichurri

Barramundi Fillet

charred okra, sungold tomatoes, bacon vinaigrette

Faroe Islands Salmon

cedar planked, bbq rub, preserved South Carolina Peach

Charred Octopus

romesco sauce, crispy capers, arugula

ACCOMPANIMENTS

- GRILLED COLOSSAL SHRIMP \$15
PAN SEARED SCALLOPS \$22
MARYLAND CRAB CAKE \$16
BROILED LOBSTER TAIL 10oz. \$34
OSCAR STYLE \$19

DESSERTS

CHEF'S NIGHTLY SELECTIONS

SIDES

- LOADED BAKED POTATO \$12
LOWCOUNTRY CORN BOIL \$8
MALT FRIES \$6
WHIPPED YUKON POTATOES \$6
BUTTERBEAN SUCCOTASH \$7
PARMESAN HERB RISOTTO \$8
ASPARAGUS, ALMONDS AND LEMON \$9
FOREST MUSHROOMS, CHAMPAGNE BUTTER \$9
CRISPY BRUSSEL SPROUTS, SMOKED PAPRIKA AIOLI \$9