

HIGH COTTON

PRIVATE DINING INFO & MENUS



THE HALL FAMILY

The Hall family opened the doors of Halls Chophouse Charleston in 2009, but their pursuit of exceptional hospitality started long before. Bill Hall spent more than forty years of his career operating hotels and restaurants in Pinehurst, Hilton Head Island, Sea Island, Napa Valley, and Pebble Beach with his wife Jeanne by his side.

After their daughter Stacey moved to the Holy City to attend the College of Charleston, Mr. and Mrs. Hall decided to plant roots in the Lowcountry and open a restaurant of their own. Halls Chophouse had it all: the finest steaks money could buy, an extensive wine list, hearty family-style sides-- but it was the service and warmth of the staff that set them apart.

Today, Halls Chophouse Charleston has four sister properties of the same name in Greenville, Columbia, Nexton, and Nashville. The Hall family also owns and operates Slightly North of Broad, High Cotton, Rita's Seaside Grille, Halls Catch, and Halls Signature Events.



ABOUT US

Nestled in the heart of Charleston's Historic District, High Cotton offers a warm and inviting setting for private dining. With its classic Lowcountry charm, the restaurant features rich wood accents, soft lighting, spacious dining rooms, and live jazz creating an atmosphere that blends Southern elegance with timeless hospitality.

Owned and operated by the Hall family, renowned for their award-winning service and culinary excellence, High Cotton delivers an exceptional private dining experience. Guests can enjoy customizable menus inspired by regional flavors, full bar options, and attentive, personalized service that reflects the high standards found across all Hall Management Group properties.

From intimate gatherings to celebratory dinners and corporate events, High Cotton provides a refined backdrop for any occasion. Our team ensures a seamless experience from start to finish, making every event memorable and uniquely tailored to your needs.

Let us help you create an unforgettable moment in true Charleston style.

FRENCH QUARTER ROOM

MAX CAPACITY: 60 SEATED, 100 STANDING RECEPTION

The French Quarter Room warmly welcomes an array of events with antique heart pine floors, classic crown molding, and French doors that open to a small, private courtyard for al fresco entertaining.



PATIO

MAX CAPACITY: 22 SEATED, 35 STANDING RECEPTION

Outdoor seating under covered patio with room for cocktail rounds as well.
Nice ambient lighting, heaters, fans and walls that roll down for inclement weather.
This space is included with the French Quarter room rental.



EAST BAY ROOM

MAX CAPACITY: 30 SEATED, 40 STANDING RECEPTION

Featuring crystal chandeliers, upholstered walls, and large windows overlooking historic East Bay Street, this room offers a sophisticated, intimate space for brides, businesses, and party goers alike.



MAIN DINING ROOM

MAX CAPACITY: 100 SEATED, 150 STANDING RECEPTION

High ceilings, exposed brick, abundant natural light, and an open floorplan make the Main Dining Room the perfect space for inspired, one-of-a-kind events.



PASSED HORS D'OEUVRES

PRICED PER PIECE - 20 PIECE MINIMUM

FISH & SEAFOOD

SALMON CROQUETTE *dijon mustard, chives, red bell peppers, dill crème fraîche* $3.75
SHRIMP COCKTAIL* *cocktail sauce, lemon* $4.50
BUTTERMILK FRIED OYSTER *green goddess dressing* $4.75
COCONUT CRUSTED SHRIMP *shrimp, sesame soy aïoli, chives, wonton* $4.75
SHRIMP WONTON *shrimp, sesame soy aïoli, chives, wonton* $4.00

MEAT & POULTRY

SOUTHERN STYLE DEVILED EGGS *tomatillo relish, smoked paprika, chive straw* $3.25
BBQ BITE *pulled port, coleslaw, mini cornbread* $3.75
CHICKEN SATAY *sweet Thai chili sauce* $4.00

VEGETARIAN

MELON & FETA CHEESE *fresh mint, sea salt, citrus olive oil* $3.25
FRIED GREEN TOMATO *pimiento cheese, sweet pepper relish* $3.75
TOMATO CAPRESE *fresh mozarella, balsamic reduction, basil* $3.75
STUFFED MUSHROOM *mushroom duxelles, Manchego cheese* $3.25
GOAT CHEESE CROSTINI *strawberries, candied pecans, orange blossom honey* $3.50

DISPLAYED HORS D'OEUVRES

PRICED PER PERSON UNLESS OTHERWISE NOTED

FRUIT DISPLAY *fresh seasonal fruit, yogurt, local honey* $10
TRIO OF DIPS *butterbean hummus, pimiento cheese, caramelized onion & bacon* $8
CAROLINA CRUDITÉ *market assortment of Charleston's best produce with hummus, pesto, peppercorn ranch* $7
CHEESE & CHARCUTERIE *dry-cured sausages, artisanal cheeses, fruit, mustards, pickles, crackers* $12
CAPRESE *local tomatoes, fresh burrata, basil, balsamic reduction, grilled bread* $9
RAW OYSTERS* *mignonette, signature cocktail suace, saltine crackers* $38 per dozen
CHILLED SEAFOOD DISPLAY* *2 shrimp cocktail, 2 raw oysters, 4 oz lobster, local catch ceviche, mignonette, signature cocktail sauce* $30
DESSERT PLATTER *assorted petite pies, truffles, petit fours, cookies, etc* $6 / $9



DINNER MENUS



PLATED DINNER: MEETING STREET MENU

3 COURSES $80 PER PERSON

FIRST COURSE

SELECT 2 | ADDITIONAL SELECTIONS AT MENU PRICE +6 EACH

CHARLESTON SHE CRAB SOUP *lump crab, sherry cream, chives*
TOMATO BISQUE *garlic croutons, basil*
HIGH COTTON SALAD *artisan lettuce, radicchio, apples, grapes, brie, lemon-poppy seed dressing*
BURRATA SALAD *roasted squash, pesto arugula, pepitas*
LITTLE GEM CAESAR SALAD *gem lettuce, Parmesan, sourdough croutons, Caesar dressing*
BEET SALAD *pecans, whipped goat cheese, grapefruit, pomegranate molasses*
FRIED CALAMARI *marina sauce*
CRAB CAKE *pickled green tomato remoulade, corn salad*

ENTRÉES

SELECT 3 | ADDITIONAL SELECTIONS AT MENU PRICE +9 EACH

SALMON *blackened, farro, broccoli rabe pesto, pine nuts, pepper jam*
PORCINI MUSHROOM & TRUFFLE RAVIOLI *ricotta cheese, roasted cremini mushrooms, tomatoes, Parmesan cream*
CAROLINA SHRIMP & GRITS *Andouille sausage, spring onions, brown gravy, white stone-ground grits*
ROASTED AIRLINE CHICKEN BREAST *herbed chicken jus*

ACCOMPANIMENTS - FAMILY STYLE

SELECT 2 | ADDITIONAL SELECTIONS AT MENU PRICE +4 EACH

GRILLED ASPARAGUS | CRISPY BRUSSELS SPROUTS | MIXED FOREST MUSHROOMS
PARMESAN-TRUFFLE FRIES | COLLARD GREENS | WHITE STONE-GROUND GRITS
WHIPPED POTATOES | SEASONAL RISOTTO | WHITE CHEDDAR MAC & CHEESE
LOBSTER WHITE CHEDDAR MAC & CHEESE +$10 TO PER PERSON

DESSERT

SELECT 1 | ADDITIONAL SELECTIONS AT MENU PRICE +6 EACH

PEAR FRANGIPANE TART
delicate butter pâte sucrée crust filled with rich almond frangipane and topped with tender caramelized pears, served with a cardamom-spiced mascarpone cream

ROULADE DE NOISETTE
delicate chocolate sponge rolled with silky hazelnut mousse, finished with a rich hazelnut ganache and toasted hazelnuts

MAPLE BOURBON CHEESECAKE**
decadent maple & bourbon-infused cheesecake, topped with silky maple caramel, set on a bed of candied pecans and espresso crème anglaise

CRAN-APPLE COBBLER
autumn-spiced, warm cranberry-apple cobbler filling topped with a buttery, oat-forward cobbler topping, vanilla ice cream, served warm

DESSERT PLATTER +6 per person
assorted petite pies, truffles, petit fours, cookies, etc

PLATED DINNER: BROAD STREET MENU

3 COURSES $92 PER PERSON

FIRST COURSE

SELECT 2 | ADDITIONAL SELECTIONS AT MENU PRICE +6 EACH

CHARLESTON SHE CRAB SOUP *lump crab, sherry cream, chives*
TOMATO BISQUE *garlic croutons, basil*
HIGH COTTON SALAD *artisan lettuce, radicchio, apples, grapes, brie, lemon-poppy seed dressing*
BURRATA SALAD *roasted squash, pesto arugula, pepitas*

LITTLE GEM CAESAR SALAD *gem lettuce, Parmesan, sourdough croutons, Caesar dressing*
BEET SALAD *pecans, whipped goat cheese, grapefruit, pomegranate molasses*
FRIED CALAMARI *marina sauce*
CRAB CAKE *pickled green tomato remoulade, corn salad*

ENTRÉES

SELECT 3 | ADDITIONAL SELECTIONS AT MENU PRICE +9 EACH

NEW BEDFORD SCALLOPS *sweet potato, charred apple, bacon lardons, chervil*
CRAB CAKES *pickled green tomato remoulade, corn salad*
GRILLED SWORDFISH *charred braised cabbage, roasted squash, hazelnut crumble, beurre monte*

SEAFOOD CIOPPINO *clams, mussels, shrimp, linguine*
FILET MIGNON *8 oz Allen Brothers filet, bordelaise*

ACCOMPANIMENTS - FAMILY STYLE

SELECT 2 | ADDITIONAL SELECTIONS AT MENU PRICE +4 EACH

GRILLED ASPARAGUS | CRISPY BRUSSELS SPROUTS | MIXED FOREST MUSHROOMS
PARMESAN-TRUFFLE FRIES | COLLARD GREENS | WHITE STONE-GROUND GRITS
WHIPPED POTATOES | SEASONAL RISOTTO | WHITE CHEDDAR MAC & CHEESE
LOBSTER WHITE CHEDDAR MAC & CHEESE +$10 TO PER PERSON

DESSERT

SELECT 1 | ADDITIONAL SELECTIONS AT MENU PRICE +6 EACH

PEAR FRANGIPANE TART
delicate butter pâte sucrée crust filled with rich almond frangipane and topped with tender caramelized pears, served with a cardamom-spiced mascarpone cream

ROULADE DE NOISETTE
delicate chocolate sponge rolled with silky hazelnut mousse, finished with a rich hazelnut ganache and toasted hazelnuts

MAPLE BOURBON CHEESECAKE**
decadent maple & bourbon-infused cheesecake, topped with silky maple caramel, set on a bed of candied pecans and espresso crème anglaise

CRAN-APPLE COBBLER
autumn-spiced, warm cranberry-apple cobbler filling topped with a buttery, oat-forward cobbler topping, vanilla ice cream, served warm

DESSERT PLATTER +6 per person
assorted petite pies, truffles, petit fours, cookies, etc

PLATED DINNER: KING STREET MENU

3 COURSES $115 PER PERSON

FIRST COURSE

SELECT 2 | ADDITIONAL SELECTIONS AT MENU PRICE +6 EACH

CHARLESTON SHE CRAB SOUP *lump crab, sherry cream, chives*
TOMATO BISQUE *garlic croutons, basil*
HIGH COTTON SALAD *artisan lettuce, radicchio, apples, grapes, brie, lemon-poppy seed dressing*
BURRATA SALAD *roasted squash, pesto arugula, pepitas*

LITTLE GEM CAESAR SALAD *gem lettuce, Parmesan, sourdough croutons, Caesar dressing*
BEET SALAD *pecans, whipped goat cheese, grapefruit, pomegranate molasses*
FRIED CALAMARI *marina sauce*
CRAB CAKE *pickled green tomato remoulade, corn salad*

ENTRÉES

SELECT 3 | ADDITIONAL SELECTIONS AT MENU PRICE +9 EACH

LOBSTER SCALLOP RISOTTO *Parmesan lobster risotto, New Bedford scallops, spring onions*
NEW YORK STRIP *14 oz 45 day dry-aged New York, thickly cut and firm, serious steak lovers savor this cut*
CHILEAN SEA BASS *pan-seared, sauteed rainbow chard, crispy shallots, sambuca-butter sauce*

FILET MIGNON OSCAR *8 oz Allen Brothers filet, asparagus, jumbo lump crab, hollandaise*
PRIME RIBEYE *16 oz prime ribeye, distinguished by rich marbling and the natural flavor kernel*
STONE AXE FILET *Japanese Black Wagyu, Australia* ***add $35 per order***

ACCOMPANIMENTS - FAMILY STYLE

SELECT 2 | ADDITIONAL SELECTIONS AT MENU PRICE +4 EACH

GRILLED ASPARAGUS | CRISPY BRUSSELS SPROUTS | MIXED FOREST MUSHROOMS
PARMESAN-TRUFFLE FRIES | COLLARD GREENS | WHITE STONE-GROUND GRITS
WHIPPED POTATOES | SEASONAL RISOTTO | WHITE CHEDDAR MAC & CHEESE
LOBSTER WHITE CHEDDAR MAC & CHEESE +$10 TO PER PERSON

DESSERT

SELECT 2 | ADDITIONAL SELECTIONS AT MENU PRICE +6 EACH

PEAR FRANGIPANE TART
delicate butter pâte sucrée crust filled with rich almond frangipane and topped with tender caramelized pears, served with a cardamom-spiced mascarpone cream

ROULADE DE NOISETTE
delicate chocolate sponge rolled with silky hazelnut mousse, finished with a rich hazelnut ganache and toasted hazelnuts

MAPLE BOURBON CHEESECAKE**
decadent maple & bourbon-infused cheesecake, topped with silky maple caramel, set on a bed of candied pecans and espresso crème anglaise

CRAN-APPLE COBBLER
autumn-spiced, warm cranberry-apple cobbler filling topped with a buttery, oat-forward cobbler topping, vanilla ice cream, served warm

DESSERT PLATTER +6 per person
assorted petite pies, truffles, petit fours, cookies, etc



BRUNCH & LUNCH MENUS

BRUNCH BUFFET

$34 PER PERSON | MINIMUM 25 GUESTS | TWO HOURS | SET-UP FEE $125

BREAD BASKET *English muffins, home-made cornbread*
FRESH SEASONAL FRUIT *Greek yogurt, local honey*
SCRAMBLED FARM EGGS *sharp cheddar, chives*
BRIOCHE FRENCH TOAST *maple syrup*
WHITE STONE-GROUND GRITS *cheddar cheese*
HASH BROWNS
SMOKED BACON
HERITAGE PORK SAUSAGE LINKS
ICED TEA, COFFEE, WATER

PREMIUM BRUNCH BUFFET

$48 PER PERSON | MINIMUM 25 GUESTS | TWO HOURS | SET-UP FEE $125

BREAD BASKET *English muffins, home-made cornbread*
FRESH SEASONAL FRUIT *Greek yogurt, local honey*
CHARLESTON CRAB SOUP *sherry cream, chives, crab meat*
SMOKED SALMON *dill crème fraîche, capers, red onions, mini bagels*
SCRAMBLED FARM EGGS *sharp cheddar, chives*
CAROLINA SHRIMP & GRITS *Andouille sausage, onions, brown gravy, white stone-ground grits*
BRIOCHE FRENCH TOAST *maple syrup*
WHITE STONE-GROUND GRITS *cheddar cheese*
HASH BROWNS
SMOKED BACON
HERITAGE PORK SAUSAGE LINKS
ICED TEA, COFFEE, WATER

PLATED BRUNCH OR LUNCH

3 COURSES $42 PER PERSON

FIRST COURSE

SELECT 1 | ADDITIONAL SELECTIONS AT MENU PRICE +4 EACH

CHARLESTON SHE CRAB SOUP *lump crab, sherry cream, chives*
TOMATO BISQUE *garlic croutons, basil*
***HIGH COTTON* SALAD** *artisan lettuce, radicchio, apples, grapes, brie, lemon poppy dressing*
LITTLE GEM CAESAR SALAD *gem lettuce, Parmesan, sourdough croutons, Caesar dressing*
BEET SALAD *pecans, whipped goat cheese, grapefruit, pomegranate molasses*
GRANOLA & YOGURT *layered house-made granola, fresh berries, Greek yogurt*
BEIGNETS *powdered sugar, fresh berries*

ENTRÉES

SELECT 3 | ADDITIONAL SELECTIONS AT MENU PRICE +6 EACH

EGGS BENEDICT *Canadian bacon, poached eggs, hollandaise, English muffins, grits*
PRIME STEAK BREAKFAST BURRITO *bell peppers, onions, pepper jack cheese, mornay sauce, potatoes*
BRIOCHE FRENCH TOAST *fresh berries, bacon, maple syrup, Chantilly cream, baby mint*
CHICKEN & WAFFLES *crisy buttermilk fried chicken, siracha honey glaze, sausage gravy, peach-apricot compote, Belgium waffle*
BROILED ANTARCTIC SALMON SALAD *mixed greens, baby heirloom tomatoes, strawberries, apples, goat cheese, candied pecans, raspberry vinaigrette, local honey*
NEW BEDFORD SCALLOPS *stone-ground grits, honey-bourbon gastrique, candied bacon* **add $5 per order**
CAROLINA SHRIMP & GRITS *Andouille sausage, spring onions, brown gravy, white stone-ground grits*
SIGNATURE BURGER *8 oz patty, brioche bun, lettuce, tomato, onion, cheddar cheese, fries*
SALMON BLT ***s****moked trout caviar, sourdough bread, local bib lettuce, vine-ripe tomatoes*
SHRIMP ROLL *shrimp, lemon aïoli, celery seed, chives, brioche roll, fries*

DESSERT

SELECT 1 | ADDITIONAL SELECTIONS AT MENU PRICE +4 EACH

PEAR FRANGIPANE TART
delicate butter pâte sucrée crust filled with rich almond frangipane and topped with tender caramelized pears, served with a cardamom-spiced mascarpone cream

ROULADE DE NOISETTE
delicate chocolate sponge rolled with silky hazelnut mousse, finished with a rich hazelnut ganache and toasted hazelnuts

MAPLE BOURBON CHEESECAKE**
decadent maple & bourbon-infused cheesecake, topped with silky maple caramel, set on a bed of candied pecans and espresso crème anglaise

CRAN-APPLE COBBLER
autumn-spiced, warm cranberry-apple cobbler filling topped with a buttery, oat-forward cobbler topping, vanilla ice cream, served warm

DESSERT PLATTER +6 per person
assorted petite pies, truffles, petit fours, cookies, etc



CHILDREN'S MENUS

CHILDREN'S BRUNCH & LUNCH

$17 PER CHILD | AGE 12 & UNDER

FIRST COURSE

FRESH FRUIT
local honey

ENTRÉES

SCRAMBLED EGGS
cheddar cheese grits, bacon

FRENCH TOAST
maple syrup, bacon

CHICKEN FINGERS
ranch dressing, french fries

FRIED SHRIMP
cocktail sauce, french fries

KIDS BURGER
cheddar cheese, pickle, french fries

GRILLED CHEESE
french fries

DESSERT

VANILLA ICE CREAM SUNDAE
chocolate sauce, whipped cream

CHILDREN'S DINNER

$22 PER CHILD | AGE 12 & UNDER

FIRST COURSE

FRESH FRUIT
local honey

ENTRÉES

BUTTERED PASTA
add grilled chicken +1

CHICKEN FINGERS
ranch dressing, french fries

FRIED SHRIMP
cocktail sauce, french fries

KIDS BURGER
cheddar cheese, pickle, french fries

GRILLED CHEESE
french fries

DESSERT

VANILLA ICE CREAM SUNDAE
chocolate sauce, whipped cream



BEVERAGE SELECTIONS

PRIVATE BAR PACKAGES

PRICED PER PERSON, PER HOUR. | 2 HOUR MINIMUM | NO SHOTS ALLOWED
SET-UP FEE $150 | PACKAGES INCLUDE SOFT DRINKS, JUICES, MIXERS, & GARNISHES

PREMIUM BRANDS $18

GREY GOOSE VODKA | HENDRICK'S GIN | GLEN MORANGIE 10 YR SCOTCH
WOODFORD RESERVE BOURBON | MOUNT GAY RUM | PATRÓN SILVER TEQUILA
HOUSE SPARKLING, WHITE, & RED WINES | ASSORTMENT OF BOTTLED BEER

CALL BRANDS $16

TITO'S VODKA | TANQUERAY GIN | DEWAR'S SCOTCH | MAKER'S MARK BOURBON
BACARDI SILVER RUM | HOUSE WHITE & RED WINES | ASSORTMENT OF BOTTLED BEER

WELL BRANDS $12

FRIS VODKA | GORDON'S GIN | DEWAR'S SCOTCH | BENCHMARK KENTUCKY BOURBON
BACARDI SILVER RUM | HOUSE WHITE & RED WINES | ASSORTMENT OF BOTTLED BEER

EYE OPENER* $12

**available for daytime events only*
MIMOSAS & BELLINIS | BLOODY MARYS | HOUSE WHITE & RED WINES

CONSUMPTION BILL OF FARE

ENJOY FULL OR PARTIAL SELECTION OF BEVERAGES SERVED TO ORDER, PRICED PER DRINK
ALL DRINKS ARE MADE AT OUR MAIN BAR THEN SERVED TO GUESTS WITHIN YOUR PRIVATE ROOM
PLEASE PRE-SELECT WINES FROM OUR CURRENT WINE LIST
PRIVATE BAR MAY BE AVAILABLE + $200 SET-UP FEE

PREMIUM LIQUOR $14+ | CALL LIQUOR $12+ | WELL LIQUOR $10+
SPECIALTY COCKTAILS $14+
MIMOSAS & BELLINIS $11 | BLOODY MARYS $12
DOMESTIC BOTTLED BEER $8 | IMPORTED BOTTLED BEER $8 | CRAFT BEER $9+
SOFT DRINKS $4 | JUICE $4+


REQUIRED READING
HIGH COTTON
CHARLESTON

POLICIES

MINIMUMS & FEES

The food & beverage minimum spend required for each room is determined by event date.
The room fee is determined by room choice:
French Quarter Room $200 | East Bay Room $200 | Main Dining Room $400

SERVICE CHARGE & SALES TAX

All prices, including room fee & equipment, are subject to a 20% service charge and a 2% admin fee.
All prices, including room fees, are subject to 11% tax.
Liquor is subject to an additional 5% tax per state law.

DEPOSIT AND FINAL PAYMENT

A deposit of $10 per person is required to finalize a private event reservation.
The deposit received will be deducted from the final bill.
One final bill will be presented upon the conclusion of the event for payment in full.

GUARANTEES

The client is to provide a guaranteed guest count 72 business hours in advance of the scheduled event.
In addition, the client agrees to pay for the guaranteed number of guests or the actual number of guests attending, whichever is greater.

CANCELLATIONS

Cancellations made 60 days or more prior to a scheduled event will result in a full refund of the deposit.
Cancellations made less than 60 days prior to a scheduled event will result in a non-refundable deposit.
Cancellations made within 30 days of the event will result in charges for half of the food and beverage minimum, inclusive of the previously placed deposit.
Cancellations by client made within 72 hours of event will result in charges for the full costs of the planned event.

AMENITIES & SERVICES

DÉCOR & EQUIPMENT

Formal dining chairs and tables, white linens, elegant china, flatware and glassware are included in the room rental.

A votive candle and bud vase are placed at each table, unless otherwise noted.

Additional décor is permitted with advanced notice.

Custom floor plans, menu items, etc. may require equipment rental from an outside vendor. Should rentals be required, our team will coordinate with the outside vendor and approve any additional cost with client.

Complimentary wireless internet is available throughout the restaurant.

PRINTED MENUS

Complimentary custom paper menus featuring the client's selections are provided for each event. The client may provide our team with a logo or heading to be featured on the printed menus.

SPECIAL REQUESTS

Our team will gladly assist with any special requests concerning your event, from flower arrangements to custom cakes and more.

Cakes from outside vendors are permitted with advance notice and are subject to a $3.00 per person plating fee.

ENTERTAINMENT

High Cotton features live music, piped through the restaurant, seven nights a week (hours vary) and during brunch on Saturday from 11am-2pm and Sunday from 10am-2pm.

Should a client wish to have outside musicians perform at an event, it must be approved by the High Cotton team and the music must be acoustic.

HANDICAP ACCESSIBILITY

High Cotton Charleston is fully handicap accessible with a ramp at our entrance and handicap restroom facilities.