



## BEVERAGE SELECTIONS

Please select a private bar package or beverage service with a consumption bill-of-fare.

### Private Bar Packages

**Bar packages are priced per person, per hour. No shots allowed.**

2 Hour Minimum and \$150 Bar Set-Up Fee Required.

All packages include soft drinks, juices, and mixers.

#### **PREMIUM BRAND \$18**

GREY GOOSE VODKA | HENDRICK'S GIN

GLEN MORANGIE 10 YR SCOTCH | WOODFORD RESERVE BOURBON

MOUNT GAY RUM | PATRON SILVER TEQUILA

HOUSE SPARKLING, WHITE & RED WINES | BOTTLED BEER

#### **CALL BRAND \$16**

TITO'S VODKA | TANQUERAY GIN

GLENFIDDICH 12 YR SCOTCH | MAKER'S MARK BOURBON

BACARDI SILVER RUM

HOUSE WHITE & RED WINES | BOTTLED BEER

#### **WELL BRAND \$12**

FRIS VODKA | GORDON'S GIN

DEWAR'S SCOTCH | BENCHMARK KENTUCKY BOURBON

BACARDI SILVER RUM

HOUSE WHITE & RED WINES | BOTTLED BEER

#### **EYE OPENER PACKAGE\* \$12**

MIMOSAS & BELLINIS | BLOODY MARYS

HOUSE SPARKLING, WHITE & RED WINES

*\*available for daytime events only*

### Consumption Bill of Fare

**Enjoy full or partial selection of beverages served to order, priced per drink.**

All drinks will be made at our main bar then served to guests within the private room.

Client is required to preselect wines from High Cotton wine lists.

PREMIUM LIQUOR \$14+ | CALL LIQUOR \$12+ | WELL LIQUOR 10+

SPECIALTY COCKTAILS \$14+

MIMOSAS & BELLINIS \$11 | BLOODY MARYS \$12

DOMESTIC BOTTLED BEER \$8 | IMPORT BOTTLED BEER \$8 | CRAFT BEER \$9+

SOFT DRINKS \$4 | JUICE \$4+

*Bar set-up available with consumption bill of fare for a \$200 Bar Set-Up Fee.\**

*\*some limitations apply*

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## PASSED HORS D'OEUVRES

Priced Per Piece (20 Piece Minimum)

### FISH & SEAFOOD

**SALMON CROQUETTE** Dijon mustard, chives, red bell peppers, dill crème fraiche \$3.25  
**SHRIMP COCKTAIL** signature cocktail sauce \$4.50  
**BUTTERMILK FRIED OYSTER** green goddess dressing \$4.75  
**COCONUT CRUSTED SHRIMP** pineapple salsa \$4.75  
**SHRIMP WONTON** shrimp, sesame soy aioli, chives, wonton \$4.00

### MEAT & POULTRY

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

### VEGETARIAN

**MELON & FETA** fresh mint, sea salt, citrus olive oil \$3.25  
**FRIED GREEN TOMATO** pimiento cheese, sweet pepper relish \$3.50  
**TOMATO CAPRESE** fresh mozzarella, 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

**ASSORTED HOUSEMADE PASTRIES** baked fresh daily, served family style \$6 per person  
**FRUIT DISPLAY** fresh seasonal fruit, yogurt, local honey \$10 per person  
**TRIO OF DIPS** butterbean hummus, pimiento cheese, caramelized onion & bacon \$8 per person  
**CAROLINA CRUDITÉ** market assortment of Charleston's best produce, hummus, pesto, peppercorn ranch \$7 per person  
**CHEESE & CHARCUTERIE** dry-cured sausages, artisanal cheeses, fruit, mustards, pickles, crackers \$12 per person  
**CAPRESE** local tomatoes, fresh burrata, basil, balsamic reduction, grilled bread \$9 per person  
**RAW OYSTERS** mignonette, signature cocktail sauce, saltines \$38/dozen  
**DESSERT PLATTER** assorted petite pies, truffles, petit fours, cookies, etc. \$6 per person/\$9 per person

### CHILLED SEAFOOD DISPLAY\*

2 shrimp cocktail, 2 oysters, local catch ceviche, mignonette, signature cocktail sauce \$25/person  
\*to include 4 oz. lobster, add \$24 to per person price

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# HIGH COTTON®

## MEETING STREET DINNER MENU

### First Course

(Please select two first course options)

#### **CHARLESTON SHE CRAB SOUP**

sherry cream, chives

#### **TOMATO BISQUE** garlic croutons, basil

#### **SEASONAL SALAD** watercress, seasonal fruit, crispy prosciutto, whipped lemon ricotta, honey

#### **CHOPPED SALAD** romaine, tomato, olives, red onions, feta cheese, chickpeas, lemon-oregano vinaigrette

#### **CAESAR SALAD** romaine lettuce, garlic croutons, Parmesan, Caesar dressing

#### **FARM GREENS SALAD** cucumber, heirloom tomatoes, red onions, croutons, peppercorn ranch

#### **FRIED CALAMARI**

marinara sauce, lemon aioli

#### **CRAB CAKE** horseradish-Creole aioli, frisee salad

#### **FRIED OYSTERS** green goddess dressing, lemon, arugula

*To offer an additional first course selection, add \$6 to menu price*

*To offer an additional course, add \$15 to menu price*

### Entrée

(Please select three entrée options)

#### **ANTARCTIC SALMON** crispy skin, creamed spinach, sundried tomatoes

#### **BARRAMUNDI PICCATA** capers, diced tomatoes, white wine, lemon juice

#### **PORCINI MUSHROOM & TRUFFLE RAVIOLI** ricotta cheese, roasted cremini mushrooms, tomatoes, Parmesan cream

#### **CAROLINA SHRIMP & GRITS** Andouille sausage, onions, brown gravy, white stone-ground grits

#### **ROASTED AIRLINE CHICKEN BREAST**

herbed chicken jus

#### **FILET MIGNON** 8 oz. Allen Brothers filet, bordelaise

*To offer an additional entrée selection, add \$9 to menu price*

### Accompaniments

Please select two accompaniments to be served family style.

To offer additional sides add \$4 to menu price.

GRILLED ASPARAGUS | CRISPY BRUSSELS SPROUTS

MIXED FOREST MUSHROOMS | ROSEMARY FRIES

WHITE STONE-GROUND GRITS | WHIPPED POTATOES | SEASONAL RISOTTO

WHITE CHEDDAR MAC & CHEESE | LOBSTER WHITE CHEDDAR MAC & CHEESE\*

*\*For lobster mac & cheese, add \$10 to menu price*

### Dessert

(Please select one dessert option)

#### **PANNA COTTA** spiced apple cider, apple compote, & apple cider gelée

#### **BLACK FOREST** chocolate ganache cake, Chantilly cream, brandied cherries, cherry sauce

#### **TIRAMISU** gluten-free ladyfingers, coffee simple syrup, mascarpone filling

#### **PEAR TARTE TATIN** mulled wine poached pears, cinnamon sugar puffed pastry, cardamom pastry cream

*To offer an additional dessert selection, add \$6 to menu price*

### Dessert Platter

assorted pies, truffles, petit fours, etc.

*\*for dessert platter, add \$6 to menu price, served family-style*

**\$80 PER PERSON**

# HIGH COTTON<sup>®</sup>

## BROAD STREET DINNER MENU

### First Course

(Please select two first course options)

#### **CHARLESTON SHE CRAB SOUP**

sherry cream, chives

#### **TOMATO BISQUE** garlic croutons, basil

#### **SEASONAL SALAD** watercress, seasonal fruit, crispy prosciutto, whipped lemon ricotta, honey

#### **CHOPPED SALAD** romaine, tomato, olives, red onions, feta cheese, chickpeas, lemon-oregano vinaigrette

#### **CAESAR SALAD** romaine lettuce, garlic croutons, Parmesan, Caesar dressing

#### **FARM GREENS SALAD** cucumber, heirloom tomatoes, red onions, croutons, peppercorn ranch

#### **FRIED CALAMARI**

marinara sauce, lemon aioli

#### **CRAB CAKE** horseradish-Creole aioli, frisee salad

#### **FRIED OYSTERS** green goddess dressing, lemon, arugula

*To offer an additional first course selection, add \$6 to menu price*

*To offer an additional course, add \$15 to menu price*

### Entrée

(Please select three entrée options from below or from Meeting Street Menu)

#### **NEW BEDFORD SCALLOPS** caviar-chive butter,

micro salad, crispy sunchoke

#### **CRAB CAKES** horseradish-Creole aioli, frisee salad

#### **DAILY CATCH\*** Chef's preparation

*\*seasonal whitefish*

#### **MAPLE LEAF DUCK BREAST**

sautéed zucchini, carrots, bok choy, ponzu sauce

#### **FILET MIGNON** 8 oz. Allen Brothers filet,

bordelaise

*To offer an additional entrée selection, add \$9 to menu price*

### Accompaniments

Please select two accompaniments to be served family style.

To offer additional sides add \$4 to menu price.

GRILLED ASPARAGUS | CRISPY BRUSSELS SPROUTS

MIXED FOREST MUSHROOMS | ROSEMARY FRIES

WHITE STONE-GROUND GRITS | WHIPPED POTATOES | SEASONAL RISOTTO

WHITE CHEDDAR MAC & CHEESE | LOBSTER WHITE CHEDDAR MAC & CHEESE\*

*\*For lobster mac & cheese, add \$10 to menu price*

### Dessert

(Please select one dessert option)

#### **PANNA COTTA** spiced apple cider, apple compote,

& apple cider gelée

#### **BLACK FOREST** chocolate ganache cake, Chantilly

cream, brandied cherries, cherry sauce

#### **TIRAMISU** gluten-free ladyfingers, coffee simple

syrup, mascarpone filling

#### **PEAR TARTE TATIN** mulled wine poached pears,

cinnamon sugar puffed pastry, cardamom pastry

cream

*To offer an additional dessert selection, add \$6 to menu price*

### Dessert Platter

assorted pies, truffles, petit fours, etc.

*\*for dessert platter, add \$6 to menu price, served family-style*

**\$92 PER PERSON**

# HIGH COTTON®

## KING STREET DINNER MENU

### First Course

(Please select two first course options)

#### **CHARLESTON SHE CRAB SOUP**

sherry cream, chives

#### **TOMATO BISQUE** garlic croutons, basil

#### **SEASONAL SALAD** watercress, seasonal fruit, crispy prosciutto, whipped lemon ricotta, honey

#### **CHOPPED SALAD** romaine, tomato, olives, red onions, feta cheese, chickpeas, lemon-oregano vinaigrette

#### **CAESAR SALAD** romaine lettuce, garlic croutons, Parmesan, Caesar dressing

#### **FARM GREENS SALAD** cucumber, heirloom tomatoes, red onions, croutons, peppercorn ranch

#### **FRIED CALAMARI**

marinara sauce, lemon aioli

#### **CRAB CAKE** horseradish-Creole aioli, frisee salad

#### **FRIED OYSTERS** green goddess dressing, lemon, arugula

*To offer an additional first course selection, add \$6 to menu price*

*To offer an additional course, add \$15 to menu price*

### Entrée

(Please select three entrée options from below or from Meeting & Broad Street Menus)

#### **SEAFOOD BOUILLABAISSE** clams, mussels, shrimp, fish, lobster, calamari, shellfish broth, grilled bread

#### **BONE-IN PORK CHOP**

16 oz. pork chop, bordelaise

#### **EAST COAST HALIBUT** baby bok choy, coconut cream, mint oil

#### **STUFFED AIRLINE CHICKEN BREAST** pepper jack cheese, seasonal vegetables, herbed chicken jus

#### **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

*To offer an additional entrée selection, add \$9 to menu price*

### Accompaniments

Please select two accompaniments to be served family style.

To offer additional sides add \$4 to menu price.

GRILLED ASPARAGUS | CRISPY BRUSSELS SPROUTS

MIXED FOREST MUSHROOMS | ROSEMARY FRIES

WHITE STONE-GROUND GRITS | WHIPPED POTATOES | SEASONAL RISOTTO

WHITE CHEDDAR MAC & CHEESE | LOBSTER WHITE CHEDDAR MAC & CHEESE\*

*\*For lobster mac & cheese, add \$10 to menu price*

### Dessert

(Please select two dessert options)

#### **PANNA COTTA** spiced apple cider, apple compote, & apple cider gelée

#### **BLACK FOREST** chocolate ganache cake, Chantilly cream, brandied cherries, cherry sauce

#### **TIRAMISU** gluten-free ladyfingers, coffee simple syrup, mascarpone filling

#### **PEAR TARTE TATIN** mulled wine poached pears, cinnamon sugar puffed pastry, cardamom pastry cream

*To offer an additional dessert selection, add \$6 to menu price*

### Dessert Platter

assorted pies, truffles, petit fours, etc.

*\*for dessert platter, add \$6 to menu price, served family-style*

**\$115 PER PERSON**

## GEORGE STREET BRUNCH/LUNCH MENU

### First Course

(Please select one first course)

**CHARLESTON SHE CRAB SOUP** sherry cream, chives

**ROASTED TOMATO BISQUE** garlic croutons, basil

**FARM GREENS SALAD** cucumber, heirloom tomatoes, red onions, croutons, peppercorn ranch

**CHOPPED SALAD** romaine, tomato, olives, red onions, feta cheese, chickpeas, lemon-oregano vinaigrette

**SEASONAL SALAD** watercress, seasonal fruit, crispy prosciutto, whipped lemon ricotta, honey

**GRANOLA & YOGURT** layered house made granola, fresh berries, Greek yogurt

**FRIED OYSTERS** green goddess dressing, lemon, arugula

**BEIGNETS** powdered sugar, fresh berries

*To offer an additional selection for the first course, add \$4 to menu price.*

### Entrée

(Please select three entrée options)

**EGGS BENEDICT** Canadian bacon, poached eggs, hollandaise, English muffin, 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** crispy 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, onions, brown gravy, white stone-ground grits

**SIGNATURE BURGER** 8 oz., brioche bun, lettuce, tomato, onion, cheddar cheese, fries

**SMOKED TROUT BLT** smoked trout caviar, sourdough bread, local bibb lettuce, vine-ripe tomatoes

**SHRIMP ROLL** shrimp, lemon aioli, celery seed, chives, brioche roll, fries

*To offer an additional entrée selection, add \$6 to menu price.*

### Dessert

(Please select one dessert)

**PANNA COTTA** spiced apple cider, apple compote, & apple cider gelée

**BLACK FOREST** chocolate ganache cake, Chantilly cream, brandied cherries, cherry sauce

**TIRAMISU** gluten-free ladyfingers, coffee simple syrup, mascarpone filling

**PEAR TARTE TATIN** mulled wine poached pears, cinnamon sugar puffed pastry, cardamom pastry cream

*To offer an additional dessert selection, add \$4 to menu price.*

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**\$42 PER PERSON**



## BRUNCH BUFFETS

Available for parties of 25 or more in our French Quarter room or Main Dining Room.  
A \$125 buffet set-up fee is required.

### Brunch Buffet Menu

Price per person includes two hour buffet, iced tea, coffee, and water.

**BREAD BASKET** English muffins, lemon poppy seed bread

**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**

**\$34 PER PERSON**

### Deluxe Brunch Buffet Menu

Price per person includes two hour buffet, iced tea, coffee, and water.

**BREAD BASKET** English muffins, lemon poppy seed bread

**FRESH SEASONAL FRUIT** Greek yogurt, local honey

**CHARLESTON CRAB SOUP** sherry foam, 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

**HASHBROWNS**

**SMOKED BACON**

**HERITAGE PORK SAUSAGE LINKS**

**\$48 PER PERSON**

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## CHILDREN'S MENUS

Available for guests 12 years old and younger.

### Brunch & Lunch

#### FIRST COURSE

**FRESH FRUIT** local honey

#### ENTRÉE

**SCRAMBLED EGGS** cheddar cheese grits, bacon

**FRENCH TOAST** maple syrup, bacon

**CHICKEN FINGERS** ranch dressing, French fries

**FRIED SHRIMP** cocktail sauce, French fries

**HIGH COTTON KIDS BURGER** cheddar cheese, French fries, pickle

**GRILLED CHEESE** French fries

#### DESSERT

**VANILLA ICE CREAM SUNDAE** chocolate sauce, whipped cream

**\$17 PER PERSON**

### Dinner

#### FIRST COURSE

**FRESH FRUIT** local honey

#### ENTRÉE

**CHICKEN FINGERS** ranch dressing, French fries

**BUTTERED PASTA** *add grilled chicken upon request*

**FRIED SHRIMP** cocktail sauce, French fries

**HIGH COTTON KIDS BURGER** cheddar cheese, French fries, pickle

**GRILLED CHEESE** French fries

#### DESSERT

**VANILLA ICE CREAM SUNDAE** chocolate sauce, whipped cream

**\$22 PER PERSON**

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199 East Bay St. | Charleston, SC | (843)724-3815 | [www.highcottoncharleston.com](http://www.highcottoncharleston.com)