

HIGH COTTON®

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 \$12+ | CALL LIQUOR \$11+ | WELL LIQUOR 10+
SPECIALTY COCKTAILS \$14+
MIMOSAS & BELLINIS \$11 | BLOODY MARYS \$12
DOMESTIC BOTTLED BEER \$7 | IMPORT BOTTLED BEER \$7 | CRAFT BEER \$8+
SOFT DRINKS \$3 | 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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199 East Bay St. | Charleston, SC | (843)724-3815 | www.highcottoncharleston.com

HIGH COTTON

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 DEVEILED EGGS tomatillo relish, smoked paprika, chive straw \$3.25

BBQ BITE pulled pork, coleslaw, mini cornbread \$3.75

CHIKEN 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

mixed greens, seasonal fruit, goat cheese, balsamic vinaigrette

BURRATA SALAD Charleston Cheese House

Burrata, seasonal fruit, local greens, arugula-pistachio pesto

CAESAR WEDGE SALAD iceberg 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 miso butter, baby

heirloom tomatoes, sea beans

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

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 | TRUFFLE 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)

LAVENDER CHEESECAKE lavender caviar, vanilla

crème anglaise

APPLE TOFFEE BREAD PUDDING lush sticky

toffee pudding, baked apple, toffee sauce, Chantilly cream

CHOCOLATE SILK PIE rich chocolate silk, Oreo crust, pulled sugar, fresh mint

STRAWBERRY SHORTCAKE olive oil cake, fresh strawberries, Grand Marnier syrup, whipped cream

CHOCOLATE LAVA molten lava cake, hot caramel

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*

\$77 PER PERSON

HIGH COTTON®

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

mixed greens, seasonal fruit, goat cheese, balsamic vinaigrette

BURRATA SALAD Charleston Cheese House

Burrata, seasonal fruit, local greens, arugula-pistachio pesto

CAESAR WEDGE SALAD iceberg 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 romesco sauce,

cauliflower, crispy capers

AHI TUNA seared rare, crispy chili oil, radish,

arugula, cucumber salad

DAILY CATCH* vegetable medley, tomato butter

**seasonal whitefish*

SMOKED DUCK BREAST

carrot puree, roasted Brussels sprouts, port

wine-cherry demi-glace

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 | TRUFFLE 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)

LAVENDER CHEESECAKE lavender caviar, vanilla

crème anglaise

APPLE TOFFEE BREAD PUDDING lush sticky

toffee pudding, baked apple, toffee sauce, Chantilly cream

CHOCOLATE SILK PIE rich chocolate silk, Oreo

crust, pulled sugar, fresh mint

STRAWBERRY SHORTCAKE olive oil cake, fresh

strawberries, Grand Marnier syrup, whipped cream

CHOCOLATE LAVA molten lava cake, hot caramel

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*

\$87 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

mixed greens, seasonal fruit, goat cheese, balsamic vinaigrette

BURRATA SALAD Charleston Cheese House

Burrata, seasonal fruit, local greens, arugula-pistachio pesto

CAESAR WEDGE SALAD iceberg 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 CIOPPINO mussels, shrimp, fish,

lobster tail, calamari, cracked black pepper, rigatoni pasta

BONE-IN PORK CHOP

16 oz. pork chop, bordelaise

LOCAL BLACK GROUPER orzo pasta, confit leeks,

artichokes, lemon-basil oil

STUFFED AIRLINE CHICKEN BREAST pepper jack cheese, seasonal vegetables, 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 | TRUFFLE 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)

LAVENDER CHEESECAKE lavender caviar, vanilla

crème anglaise

APPLE TOFFEE BREAD PUDDING lush sticky

toffee pudding, baked apple, toffee sauce, Chantilly cream

CHOCOLATE SILK PIE rich chocolate silk, Oreo crust, pulled sugar, fresh mint

STRAWBERRY SHORTCAKE olive oil cake, fresh strawberries, Grand Marnier syrup, whipped cream

CHOCOLATE LAVA molten lava cake, hot caramel

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*

\$110 PER PERSON

HIGH COTTON®

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

BURRATA SALAD Charleston Cheese House Burrata, seasonal fruit, local greens, arugula-pistachio pesto

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

PAN-SEARED FRITTATA spinach, tomatoes, mushrooms, goat cheese, grits

STEAK & EGGS 8 oz. Allen Brothers filet, scrambled eggs, potatoes **\$15 upcharge per steak**

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 baby heirloom tomatoes, strawberries, mixed greens, candied pecans, balsamic vinaigrette, local honey

NEW BEDFORD SCALLOPS stone-ground grits, honey-bourbon gastrique, candied bacon

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

SIGNATURE BURGER lettuce, tomato, onion, cheddar cheese, truffle fries

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)

LAVENDER CHEESECAKE lavender caviar, vanilla
crème anglaise

APPLE TOFFEE BREAD PUDDING lush sticky
toffee pudding, baked apple, toffee sauce, Chantilly
cream

CHOCOLATE SILK PIE rich chocolate silk, Oreo
crust, pulled sugar, fresh mint

STRAWBERRY SHORTCAKE olive oil cake, fresh
strawberries, Grand Marnier syrup, whipped cream

CHOCOLATE LAVA molten lava cake, hot caramel

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

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\$42 PER PERSON

HIGH COTTON®

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 fraiche, 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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HIGH COTTON®

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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