

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 \$125 Bar Set-Up Fee Required.

All packages include soft drinks, juices, and mixers.

PREMIUM BRAND \$18

GREY GOOSE VODKA | HENDRICK'S GIN
MACALLAN 12 YR SCOTCH | WOODFORD RESERVE BOURBON
MOUNT GAY RUM | CASAMIGOS 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 \$9+ | WELL LIQUOR 8+
SPECIALTY COCKTAILS \$12+
MIMOSAS & BELLINIS \$9 | BLOODY MARYS \$12
DOMESTIC BOTTLED BEER \$6 | IMPORT BOTTLED BEER \$6 | DRAFT 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*

All prices are subject to a 22% service charge and 11% sales tax. Liquor is subject to an additional 5% city liquor tax.

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199 East Bay St. | Charleston, SC | (843)724-3815 | www.highcottoncharleston.com

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PASSED HORS D'OEUVRES

Priced Per Piece (20 Piece Minimum)

FISH & SEAFOOD

SALMON TARTARE cucumber, shallot, jalapeño emulsion, crispy wonton \$3.25

JUMBO SHRIMP COCKTAIL signature cocktail sauce \$3.50

BUTTERMILK FRIED OYSTER green goddess dressing \$3.75

COCONUT CRUSTED SHRIMP mango coulis \$4.25

BACON WRAPPED SCALLOP balsamic reduction \$6.00

MEAT & POULTRY

SOUTHERN STYLE DEVEILED EGGS peppadew peppers, green tomato relish \$3.25

BACON WRAPPED QUAIL blueberry BBQ sauce \$3.50

CAROLINA BBQ BISCUIT pulled pork, coleslaw, cheddar biscuit \$3.75

MINI CHICKEN & WAFFLES Sriracha syrup \$4.00

VEGETARIAN

MELON & FETA fresh mint, sea salt, citrus olive oil \$2.75

FRIED GREEN TOMATO NAPOLEON pimienta cheese \$3.50

TOMATO CAPRESE fresh mozzarella, balsamic reduction, basil \$2.75

STUFFED MUSHROOM mushroom duxelles, gruyere cheese \$3.25

GOAT CHEESE CROSTINI candied pecans, grapes \$3.50

DISPLAYED HORS D'OEUVRES

Priced Small or Large Platters (excluding Seafood Display)

Small platter serves up to 20 guests, large serves 30-50 guests.

FRUIT DISPLAY fresh seasonal fruit, yogurt, local honey \$120/175

TRIO OF DIPS warm spinach & artichoke, pimienta cheese, caramelized onion & bacon \$90/145

CAROLINA CRUDITÉ market assortment of Charleston's best produce, hummus, pesto, ranch \$75/125

CHEESE & CHARCUTERIE dry-cured sausages, pâtés, artisanal cheeses, fruit, mustards, pickles, crackers \$145/275

CAPRESE local tomatoes, fresh mozzarella, basil, balsamic reduction, grilled bread \$75/125

RAW OYSTERS mignonette, signature cocktail sauce, saltines \$34/dozen

DESSERT PLATTER assorted petite pies, truffles, petit fours, cookies, etc. \$6per person/\$9per person

CHILLED SEAFOOD DISPLAY*

jumbo shrimp, clams, salmon tartare, oysters, mignonette, signature cocktail sauce \$24/person

**to include lobster, add \$10 to per person price*

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MEETING STREET DINNER MENU

First Course

(Please select two first course options)

CHARLESTON SHE CRAB SOUP

sherry cream, chives

CLAM CHOWDER New England style, chives

TOMATO BISQUE garlic croutons, basil

SEASONAL SALAD

mixed greens, seasonal fruit, Brie, white balsamic vinaigrette

ROASTED BEET SALAD Charleston Cheese House

Burrata, roasted beets, pickled Fresno, fresh horseradish, pistachio, pomegranate molasses

HEARTS OF ROMAINE romaine hearts, garlic crouton, white anchovy, Parmesan vinaigrette

FARM GREENS SALAD cucumber ribbon, tomato, spaghetti squash, dried cherry, feta cheese, toasted pecans, sherry walnut vinaigrette

RHODE ISLAND FRIED CALAMARI

pickled jalapeno, capers, lemon aioli

SALMON TARTARE

toasted sesame, soy, mango, cilantro, yellow pepper lemongrass emulsion

BAKED OYSTERS 3 oysters, Charleston Cheese House hickory smoked Brie

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 BBQ rub, spaghetti squash, apricot compote, orange blossom honey

AUSTRALIAN SEABASS forbidden black rice, red curry sauce, cashew and fennel salad

SEASONAL CATCH* butternut squash puree, tomato jam

**seasonal white fish*

CAROLINA SHRIMP & GRITS Tasso ham, tomato, okra, fennel, blackened tomato-saffron gravy

ROASTED CHICKEN BREAST

chimichurri

FILET MIGNON 6 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.

ASPARAGUS ALMONDINE | CRISPY BRUSSELS SPROUTS
ROASTED FOREST MUSHROOMS | CHARRED BROCCOLINI | CREAMED CORN
CHEDDAR GRITS | WHIPPED POTATOES | MUSHROOM & GREEN PEA 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)

TURTLE CHEESECAKE vanilla cheesecake, salted caramel, chocolate fudge, pecans

KEY LIME PIE vanilla crème, strawberry coulis

CHOCOLATE CAKE

chocolate buttercream, raspberry coulis

SEASONAL CRÈME BRÛLÉE* vanilla custard

SEASONAL FRUIT COBBLER praline ice cream

PEANUT'S BUTTER CUP peanut butter mousse, Oreo cookie crust, chocolate magic shell, caramel sauce, toasted meringue

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

**Crème Brûlée available for parties of 35 guests or less*

Dessert Platter

assorted pies, truffles, petit fours, cookies, etc.

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

\$65 PER PERSON

HIGH COTTON[®]

BROAD STREET DINNER MENU

First Course

(Please select two first course options)

CHARLESTON SHE CRAB SOUP

sherry cream, chives

CLAM CHOWDER New England style, chives

TOMATO BISQUE garlic croutons, basil

SEASONAL SALAD

mixed greens, seasonal fruit, Brie, white balsamic vinaigrette

ROASTED BEET SALAD Charleston Cheese House

Burrata, roasted beets, pickled Fresno, fresh

horseradish, pistachio, pomegranate molasses

HEARTS OF ROMAINE romaine hearts, garlic

crouton, white anchovy, Parmesan vinaigrette

FARM GREENS SALAD cucumber ribbon, tomato,

spaghetti squash, dried cherry, feta cheese, toasted

pecans, sherry walnut vinaigrette

RHODE ISLAND FRIED CALAMARI

pickled jalapeno, capers, lemon aioli

SALMON TARTARE

toasted sesame, soy, mango, cilantro, yellow pepper

lemongrass emulsion

BAKED OYSTERS 3 oysters, Charleston Cheese

House hickory smoked Brie

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 spring pea truffle

sauce, oyster mushrooms, prosciutto, lemon butter

SHRIMP STUFFED SALMON red pepper coulis,

lemongrass butter

DAILY CATCH* coriander crust, butterbean

succotash, bacon, carrot-ginger nage

**seasonal availability, most common flounder/mahi*

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

PECAN-CRUSTED FLOUNDER

apricot & peach compote

NEW ZEALAND RACK OF LAMB

full rack, black garlic-rosemary glaze

FILET MIGNON 8 oz. Allen Brothers filet,

bordelaise

Accompaniments

Please select two accompaniments to be served family style.

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

ASPARAGUS ALMONDINE | CRISPY BRUSSELS SPROUTS
ROASTED FOREST MUSHROOMS | CHARRED BROCCOLINI | CREAMED CORN
CHEDDAR GRITS | WHIPPED POTATOES | MUSHROOM & GREEN PEA 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)

TURTLE CHEESECAKE vanilla cheesecake, salted

caramel, chocolate fudge, pecans

KEY LIME PIE vanilla crème, strawberry coulis

CHOCOLATE CAKE

chocolate buttercream, raspberry coulis

SEASONAL CRÈME BRÛLÉE* vanilla custard

SEASONAL FRUIT COBBLER praline ice cream

PEANUT'S BUTTER CUP peanut butter mousse,

Oreo cookie crust, chocolate magic shell, caramel

sauce, toasted meringue

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

**Crème Brûlée available for parties of 35 guests or less*

Dessert Platter

assorted pies, truffles, petit fours, cookies, etc.

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

\$75 PER PERSON

HIGH COTTON[®]

KING STREET DINNER MENU

First Course

(Please select two first course options)

CHARLESTON SHE CRAB SOUP

sherry cream, chives

CLAM CHOWDER New England style, chives

TOMATO BISQUE garlic croutons, basil

SEASONAL SALAD

mixed greens, seasonal fruit, Brie, white balsamic vinaigrette

ROASTED BEET SALAD Charleston Cheese House

Burrata, roasted beets, pickled Fresno, fresh horseradish, pistachio, pomegranate molasses

HEARTS OF ROMAINE romaine hearts, garlic crouton, white anchovy, Parmesan vinaigrette

FARM GREENS SALAD cucumber ribbon, tomato, spaghetti squash, dried cherry, feta cheese, toasted pecans, sherry walnut vinaigrette

RHODE ISLAND FRIED CALAMARI

pickled jalapeno, capers, lemon aioli

SALMON TARTARE

toasted sesame, soy, mango, cilantro, yellow pepper lemongrass emulsion

BAKED OYSTERS 3 oysters, Charleston Cheese House hickory smoked Brie

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)

LOBSTER TAIL 10 oz. lobster tail, beurre blanc

DUCK BREAST AND CONFIT LEG DUO

BBQ Sea Island red peas, chimichurri

BLACKENED DAILY CATCH*

lemon and herb butter, cucumber radish salad

**seasonal availability, most common grouper/halibut*

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

LAND & SEA 6 oz. Allen Brothers filet, scallops, bordelaise, beurre blanc

FILET MIGNON OSCAR 8 oz. Allen Brothers filet, asparagus, jumbo lump crab, hollandaise

RIBEYE 16 oz. Allen Brothers ribeye, Henry Bain sauce

Accompaniments

Please select two accompaniments to be served family style.

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

ASPARAGUS ALMONDINE | CRISPY BRUSSELS SPROUTS

ROASTED FOREST MUSHROOMS | CHARRED BROCCOLINI | CREAMED CORN
CHEDDAR GRITS | WHIPPED POTATOES | MUSHROOM & GREEN PEA 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)

TURTLE CHEESECAKE vanilla cheesecake, salted caramel, chocolate fudge, pecans

KEY LIME PIE vanilla crème, strawberry coulis

CHOCOLATE CAKE

chocolate buttercream, raspberry coulis

SEASONAL CRÈME BRÛLÉE* vanilla custard

SEASONAL FRUIT COBBLER praline ice cream

PEANUT'S BUTTER CUP peanut butter mousse, Oreo cookie crust, chocolate magic shell, caramel sauce, toasted meringue

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

**Crème Brûlée available for parties of 35 guests or less*

Dessert Platter

assorted pies, truffles, petit fours, cookies, etc.

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

\$95 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 ribbon, tomato, spaghetti squash, dried cherry, feta cheese, toasted pecans, sherry walnut vinaigrette
ROASTED BEET SALAD Charleston Cheese House Burrata, roasted beets, pickled Fresno, fresh horseradish, pistachio, pomegranate molasses
GRANOLA & YOGURT layered house made granola, fresh berries, Greek yogurt
BAKED OYSTERS 3 oysters, Charleston Cheese House Hickory smoked Brie
BEIGNETS powdered sugar, fresh berries
ASSORTED HOUSEMADE PASTRIES baked fresh daily, *served family style*

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 & potatoes
COUNTRY BENEDICT country fried steak, fried eggs, sausage gravy, English muffin, grits & potatoes
FARMERS MARKET OMELET goat cheese, cremini mushrooms, heirloom tomatoes, local spinach, grits & potatoes
LOBSTER OMELET* knuckle & claw meat, bacon, chives, parsley, grits & potatoes
**For lobster omelet, add \$7 to menu price*
STEAK & EGGS carved 4 oz. Allen Brothers filet, scrambled eggs, potatoes
LAVENDER 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 ANTARTIC SALMON SALAD BBQ rub, baby heirloom tomatoes, berries, oak leaf lettuce, candied pecans, sherry vinaigrette, local honey
CAROLINA SHRIMP & GRITS Tasso ham, tomato, okra, fennel, blackened tomato-saffron gravy
SIGNATURE BURGER truffle fries
SHRIMP ROLL shrimp, lemon aioli, celery seed, chives, brioche roll, fries
FISH TACOS Mahi Mahi, Charleston slaw, chipotle aioli

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

Dessert

(Please select one dessert)

- | | |
|--|--|
| TURTLE CHEESECAKE vanilla cheesecake, salted Caramel, chocolate fudge, pecans | SEASONAL CRÈME BRÛLÉE* vanilla custard |
| KEY LIME PIE vanilla crème, strawberry coulis | SEASONAL FRUIT COBBLER praline ice cream |
| CHOCOLATE CAKE chocolate buttercream, raspberry coulis | PEANUT'S BUTTER CUP peanut butter mousse, Oreo cookie crust, chocolate magic shell, caramel sauce, toasted meringue |

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

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\$40 PER PERSON

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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 biscuits, English muffins, zucchini bread, assorted jams

FRESH SEASONAL FRUIT Greek yogurt, local honey

BEIGNETS powdered sugar, fresh berries

SCRAMBLED FARM EGGS sharp cheddar, chives

LAVENDER FRENCH TOAST maple syrup

GEECHIE BOY 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 biscuits, English muffins, zucchini bread, assorted jams

BEIGNETS powdered sugar, fresh berries

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

QUICHE TRIO assorted individual quiches, seafood, bacon, & vegetarian

CAROLINA SHRIMP & GRITS Tasso ham, tomatoes, okra, fennel, blackened tomato-saffron gravy

LAVENDER FRENCH TOAST maple syrup

GEECHIE BOY GRITS cheddar cheese

ROASTED FINGERLING POTATOES

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

MIXED GREENS SALAD ranch dressing

HIGH COTTON CAESAR SALAD croutons, Parmesan, traditional dressing

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

FILET MIGNON 4 oz. Allen Brothers filet, fries

DESSERT

VANILLA ICE CREAM SUNDAE chocolate sauce, whipped cream

\$22 PER PERSON

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