

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 \$17

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 \$15

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 \$11+ | CALL LIQUOR \$9+ | WELL LIQUOR 8+
SPECIALTY COCKTAILS \$12+
MIMOSAS & BELLINIS \$9 | BLOODY MARYS \$12
DOMESTIC BOTTLED BEER \$4.50 | IMPORT BOTTLED BEER \$5 | DRAFT CRAFT BEER \$7.50+
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

HIGH COTTON[®]

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
- HUSHPUDDING CRAB CAKE** grain mustard aioli \$3.95
- COCONUT CRUSTED SHRIMP** mango coulis \$4.25
- LOBSTER ARANCINI** corn, Parmesan, lemon aioli \$5.00

MEAT & POULTRY

- SOUTHERN STYLE DEVILED 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
- FILET MIGNON** black garlic glaze, caramelized pearl onion \$5.75

VEGETARIAN

- WATERMELON & FETA** fresh mint, sea salt, citrus olive oil \$2.75
- FRIED GREEN TOMATO NAPOLEON** pimiento 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, pimiento 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 \$30/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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HIGH COTTON®

MEETING STREET DINNER MENU

First Course

(Please select two first course options)

CHARLESTON SHE CRAB SOUP

sherry cream, chives

CORN CHOWDER smoked bacon

TOMATO BISQUE focaccia croutons, basil

BOUILLABAISSE shrimp, clams, mussels,

seasonal fish, basil rouille

SEASONAL SALAD

butter lettuce, seasonal fruit, Brie, white balsamic vinaigrette

BURRATA SALAD heirloom tomatoes, blueberry,

toasted ciabatta, pomegranate molasses

HEARTS OF ROMAINE romaine hearts, garlic

crouton, white anchovy, Parmesan vinaigrette

LOCAL KURIOS FARM GREENS tomato,

cucumber, sunflower seeds, radish, sherry vinaigrette

ROASTED BEET AND STRAWBERRY SALAD

Point Reyes blue cheese, spiced pecans, miniature greens, pomegranate vinaigrette

LOBSTER SALAD* romaine, corn, bacon, sherry

tarragon vinaigrette

**for lobster salad, add \$5 to menu price*

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 cedar planked, BBQ rub,

apricot compote, orange blossom honey

AUSTRALIAN SEABASS forbidden black rice, red

curry sauce, cashew salad

ATLANTIC SWORDFISH artichokes, citrus-olive

vierge

CAROLINA SHRIMP & GRITS Andouille, local

tomatoes, okra, corn & garlic broth

HERITAGE SEMI-BONELESS CHICKEN

chimichurri

FILET MIGNON 6 oz. Allen Brothers filet,

bordelaise sauce

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 YUKON GOLD POTATOES | HERBED PARMESAN 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 RASPBERRY CAKE

raspberry jam, chocolate ganache, fresh raspberries

SEASONAL CRÈME BRÛLÉE* shortbread cookie

SEASONAL FRUIT COBBLER praline ice cream

CHOCOLATE CARAMEL TART pluff mud pie,

sweet dough crust, bourbon cremeux, caramel

mousse, salted caramel ice cream

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

CORN CHOWDER smoked bacon

TOMATO BISQUE focaccia croutons, basil

BOUILLABAISSE shrimp, clams, mussels,

seasonal fish, basil rouille

SEASONAL SALAD

butter lettuce, seasonal fruit, Brie, white balsamic vinaigrette

BURRATA SALAD heirloom tomatoes, blueberry,

toasted ciabatta, pomegranate molasses

HEARTS OF ROMAINE romaine hearts, garlic

crouton, white anchovy, Parmesan vinaigrette

LOCAL KURIOS FARM GREENS tomato, cucumber, sunflower seeds, radish, sherry vinaigrette

ROASTED BEET AND STRAWBERRY SALAD

Point Reyes blue cheese, spiced pecans, miniature greens, pomegranate vinaigrette

LOBSTER SALAD* romaine, corn, bacon, sherry tarragon vinaigrette

**for lobster salad, add \$5 to menu price*

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

CRAB CAKE Maryland style, Voodoo sauce, charred

lemon

CHILEAN SEABASS coriander crust, butterbean

succotash, carrot ginger nage

**offering will be based on seasonal availability*

PECAN-CRUSTED FLOUNDER

apricot & peach compote

NEW ZEALAND RACK OF LAMB

full rack, local honey, mustard-rosemary glaze,

Burgundy sauce

FILET MIGNON 8 oz. Allen Brothers filet,

bordelaise sauce

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 YUKON GOLD POTATOES | HERBED PARMESAN 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 RASPBERRY CAKE

raspberry jam, chocolate ganache, fresh raspberries

SEASONAL CRÈME BRÛLÉE* shortbread cookie

SEASONAL FRUIT COBBLER praline ice cream

CHOCOLATE CARAMEL TART pluff mud pie,

sweet dough crust, bourbon cremeux, caramel

mousse, salted caramel ice cream

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

CORN CHOWDER smoked bacon

TOMATO BISQUE focaccia croutons, basil

BOUILLABAISSE shrimp, clams, mussels,
seasonal fish, basil rouille

SEASONAL SALAD

butter lettuce, seasonal fruit, Brie, white balsamic
vinaigrette

BURRATA SALAD heirloom tomatoes, blueberry,
toasted ciabatta, pomegranate molasses

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

LOCAL KURIOS FARM GREENS tomato,
cucumber, sunflower seeds, radish, sherry vinaigrette

ROASTED BEET AND STRAWBERRY SALAD

Point Reyes blue cheese, spiced pecans, miniature
greens, pomegranate vinaigrette

LOBSTER SALAD* romaine, corn, bacon, sherry
tarragon vinaigrette

**for lobster salad, add \$5 to menu price*

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

CRAB STUFFED FLOUNDER

beurre blanc

BLACKENED DAILY CATCH

lemon and herb butter, cucumber radish salad

**offering will be based on seasonal availability*

LAND & SEA 8 oz. Allen Brothers filet,

4 oz. lobster tail, bordelaise, beurre blanc

FILET MIGNON OSCAR 8 oz. Allen Brothers filet,

asparagus, jumbo lump crab, hollandaise

DRY AGED BONE-IN KC STRIP 16 oz. Allen

Brothers KC strip, 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 YUKON GOLD POTATOES | HERBED PARMESAN 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 RASPBERRY CAKE

raspberry jam, chocolate ganache, fresh raspberries

SEASONAL CRÈME BRÛLÉE* shortbread cookie

SEASONAL FRUIT COBLER praline ice cream

CHOCOLATE CARAMEL TART pluff mud pie,

sweet dough crust, bourbon cremeux, caramel

mousse, salted caramel ice cream

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 focaccia croutons
LOCAL KURIOS FARM GREENS tomato, cucumber, sunflower seeds, radish, white balsamic vinaigrette
BURRATA SALAD heirloom tomatoes, blueberry, toasted ciabatta, 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
CRAB CAKES BENEDICT lump crab cakes, poached eggs, Creole hollandaise, local spinach, 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 4 oz. Allen Brothers filet, scrambled eggs, potatoes
LAVENDER FRENCH TOAST macerated blueberries, maple syrup, Chantilly cream, baby mint
CHICKEN & WAFFLES crispy buttermilk fried chicken, siracha honey glaze, sausage gravy, peach apricot compote, Belgium waffle
GRILLED CAPERA ISLAND SALMON SALAD roasted beets, spring citrus, oak leaf lettuce, candied pecans, white balsamic vinaigrette, local honey
CAROLINA SHRIMP & GRITS Andouille, country ham, local tomatoes, okra, corn & garlic broth
SIGNATURE BURGER malt fries
SHRIMP ROLL shrimp, lemon aioli, celery seed, chives, brioche roll, fries
FISH TACOS grouper, halibut, swordfish, 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* shortbread cookie |
| KEY LIME PIE vanilla crème, strawberry coulis | SEASONAL FRUIT COBBLER praline ice cream |
| CHOCOLATE RASPBERRY CAKE raspberry jam, chocolate ganache, fresh raspberries | CHOCOLATE CARAMEL TART pluff mud pie, sweet dough crust, bourbon cremeux, caramel mousse, salted caramel ice cream |

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 Andouille, country ham, local tomatoes, okra, corn & garlic broth

LAVENDER FRENCH TOAST maple syrup

GEECHIE BOY GRITS cheddar cheese

HASH BROWNS

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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