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
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 tarragon remoulade $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, corn relish, pickled red onion, grit cake $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, tomatillo 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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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
tomatoes, pickled red onions, balsamic vinaigrette

TOASTO BISQUE garlic croutons, basil

SEASONAL SALAD mixed greens, seasonal fruit, feta 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, pickled red onions, balsamic vinaigrette

FRIED CALAMARI marinara sauce, lemon aioli

LOCAL CATCH CEVICHE citrus, cilantro, shallots, jalapenos, wonton

BROILED OYSTERS Serrano ham, pimiento, olives, manchego cheese

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 roasted tomatillo sauce, heirloom tomatoes

BARRAMUNDI tomato basil butter, charred okra

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 chimichurri

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
ROASTED FOREST MUSHROOMS | ROASTED CAULIFLOWER | 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
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, feta cheese, balsamic vinaigrette

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

Caesar Wedge Salad  
Iceberg lettuce, garlic croutons, Parmesan, Caesar dressing

Farm Greens Salad  
cucumber, heirloom tomatoes, pickled red onions, balsamic vinaigrette

Fried Calamari  
marinara sauce, lemon aioli

Local Catch Ceviche  
citrus, cilantro, shallots, jalapenos, wonton

Broiled Oysters  
Serrano ham, pimiento, olives, manchego cheese

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  
charred corn relish, Serrano ham, lemon butter

Shrimp Stuffed Salmon  
lemon butter sauce

Daily Catch*  
butterbean succotash, bacon, parsnip puree

*Seasonal whitefish

Parmesan Crusted Flounder  
fresh tomatoes, saffron chive butter, charred lemon

Smoked Duck Breast  
applewood smoked magret duck breast, parsnip puree, pea tendrils, orange blossom honey

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
Roasted Forest Mushrooms  
Roasted Cauliflower  
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
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, feta 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, pickled red onions, balsamic vinaigrette

**FRIED CALAMARI**
marinara sauce, lemon aioli

**LOCAL CATCH CEVICHE**
citrus, cilantro, shallots, jalapenos, wonton

**BROILED OYSTERS**
Serrano ham, pimiento, olives, manchego cheese

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)

**CRAWFISH STUFFED LOBSTER TAIL**
10 oz. lobster tail, cajun buter

**NEW ZEALAND RACK OF LAMB**
full rack, mint apricot jelly

**BLACKENEDE HALIBUT**
saffron butter sauce, smoked trout caviar

**STUFFED AIRLINE CHICKEN BREAST**
seasonal risotto, mushrooms, bordelaise

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

**DRY AGED KANSAS CITY**
14 oz. dry aged prime bone-in New York strip (+$20 per person)

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**
**ROASTED FOREST MUSHROOMS** | **ROASTED CAULIFLOWER** | **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
# GEORGE STREET BRUNCH/LUNCH MENU

## First Course
(Please select one first course)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHARLESTON SHE CRAB SOUP</td>
<td>sherry cream, chives</td>
</tr>
<tr>
<td>ROASTED TOMATO BISQUE</td>
<td>garlic croutons, basil</td>
</tr>
<tr>
<td>FARM GREENS SALAD</td>
<td>cucumber, heirloom tomatoes, pickled red onions, balsamic vinaigrette</td>
</tr>
<tr>
<td>BURRATA SALAD</td>
<td>Charleston Cheese House Burrata, seasonal fruit, local greens, arugula-pistachio pesto</td>
</tr>
<tr>
<td>GRANOLA &amp; YOGURT</td>
<td>layered house made granola, fresh berries, Greek yogurt</td>
</tr>
<tr>
<td>BROILED OYSTERS</td>
<td>3 oysters, Serrano ham, pimiento, olives, manchego cheese</td>
</tr>
<tr>
<td>BEIGNETS</td>
<td>powdered sugar, fresh berries</td>
</tr>
</tbody>
</table>

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

## Entrée
(Please select three entrée options)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>EGGS BENEDICT</td>
<td>Canadian bacon, poached eggs, hollandaise, English muffin, grits</td>
</tr>
<tr>
<td>COUNTRY BENEDICT</td>
<td>country fried steak, fried eggs, sausage gravy, English muffin, grits</td>
</tr>
<tr>
<td>BREAKFAST SKILLET</td>
<td>sausage, peppers, onions, scrambled eggs, breakfast potatoes, cheddar cheese, chives</td>
</tr>
<tr>
<td>STEAK &amp; EGGS</td>
<td>8 oz. Allen Brothers filet, scrambled eggs, potatoes $15 upcharge per steak</td>
</tr>
<tr>
<td>Brioche French Toast</td>
<td>fresh berries, bacon, maple syrup, Chantilly cream, baby mint</td>
</tr>
<tr>
<td>Chicken &amp; Waffles</td>
<td>crispy buttermilk fried chicken, siracha honey glaze, sausage gravy,</td>
</tr>
<tr>
<td></td>
<td>peach apricot compote, Belgium waffle</td>
</tr>
<tr>
<td>BROILED ANTARCTIC SALMON SALAD</td>
<td>baby heirloom tomatoes, strawberries, mixed greens, candied pecans,</td>
</tr>
<tr>
<td></td>
<td>balsamic vinaigrette, local honey</td>
</tr>
<tr>
<td>Carolina Shrimp &amp; Grits</td>
<td>Andouille sausage, onions, brown gravy, white stone-ground grits</td>
</tr>
<tr>
<td>Signature Burger</td>
<td>lettuce, tomato, onion, cheddar cheese, truffle fries</td>
</tr>
<tr>
<td>Shrimp Roll</td>
<td>shrimp, lemon aioli, celery seed, chives, brioche roll, fries</td>
</tr>
</tbody>
</table>

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

## Dessert
(Please select one dessert)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lavender Cheesecake</td>
<td>lavender caviar, vanilla crème anglaise</td>
</tr>
<tr>
<td>Apple Toffee Bread Pudding</td>
<td>lush sticky toffee pudding, baked apple, toffee sauce, Chantilly cream</td>
</tr>
<tr>
<td>Chocolate Silk Pie</td>
<td>rich chocolate silk, Oreo crust, pulled sugar, fresh mint</td>
</tr>
<tr>
<td>Strawberry Shortcake</td>
<td>olive oil cake, fresh strawberries, Grand Marnier syrup, whipped cream</td>
</tr>
<tr>
<td>Chocolate Lava</td>
<td>molten lava cake, hot caramel</td>
</tr>
</tbody>
</table>

*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 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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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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