

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 | 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 \$11+ | WELL LIQUOR 10+
SPECIALTY COCKTAILS \$14+
MIMOSAS & BELLINIS \$11 | BLOODY MARYS \$12
DOMESTIC BOTTLED BEER \$6 | IMPORT BOTTLED BEER \$6 | 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 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 DEVEILED EGGS tomatillo relish, smoked paprika, chive straw \$3.25

BACON WRAPPED QUAIL apricot sweet & sour \$3.50

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

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)

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)

SWEET POTATO CHEESECAKE ginger snap crust, apple-pecan compote, Chantilly cream, vanilla crème anglaise

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

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

PASSION vanilla cake layered with mango mousse, pineapple jam, passion fruit mousse, pineapple curd topping

STRAWBERRY SHORTCAKE macerated strawberries, whipped cream

PEAR ALMOND CAKE almond cake with pear mousse-filled pear in a kataifi filo nest

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

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 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)

SWEET POTATO CHEESECAKE ginger snap

crust, apple-pecan compote, Chantilly cream, vanilla crème anglaise

APPLE TOFFEE PUDDING lush sticky toffee

pudding, baked apple, toffee sauce, Chantilly cream

CHOCOLATE SILK PIE rich chocolate silk, Oreo

crust, pulled sugar, fresh mint

PASSION vanilla cake layered with mango mousse, pineapple jam, passion fruit mousse, pineapple curd topping

STRAWBERRY SHORTCAKE macerated

strawberries, whipped cream

PEAR ALMOND CAKE almond cake with pear

mousse-filled pear in a kataifi filo nest

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

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 butter

NEW ZEALAND RACK OF LAMB

full rack, mint apricot jelly

BLACKENED 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)

SWEET POTATO CHEESECAKE ginger snap crust, apple-pecan compote, Chantilly cream, vanilla crème anglaise

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

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

PASSION vanilla cake layered with mango mousse, pineapple jam, passion fruit mousse, pineapple curd topping

STRAWBERRY SHORTCAKE macerated strawberries, whipped cream

PEAR ALMOND CAKE almond cake with pear mousse-filled pear in a kataifi filo nest

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, pickled red onions, balsamic vinaigrette
BURRATA SALAD Charleston Cheese House Burrata, seasonal fruit, local greens, arugula-pistachio pesto
GRANOLA & YOGURT layered house made granola, fresh berries, Greek yogurt
BROILED OYSTERS 3 oysters, Serrano ham, pimiento, olives, manchego cheese
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
COUNTRY BENEDICT country fried steak, fried eggs, sausage gravy, English muffin, grits
BREAKFAST SKILLET sausage, peppers, onions, scrambled eggs, breakfast potatoes, cheddar cheese, chives
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
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)

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| SWEET POTATO CHEESECAKE ginger snap crust, apple-pecan compote, Chantilly cream, vanilla crème anglaise | PASSION vanilla cake layered with mango mousse, pineapple jam, passion fruit mousse, pineapple curd topping |
| APPLE TOFFEE PUDDING lush sticky toffee pudding, baked apple, toffee sauce, Chantilly cream | STRAWBERRY SHORTCAKE macerated strawberries, whipped cream |
| CHOCOLATE SILK PIE rich chocolate silk, Oreo crust, pulled sugar, fresh mint | PEAR ALMOND CAKE almond cake with pear mousse-filled pear in a kataifi filo nest |

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

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\$42 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 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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