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

All prices are subject to a 22% service charge and 11% sales tax. Liquor is subject to an additional 5% city liquor tax.
Prices and availability are subject to change.
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
- **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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199 East Bay St. | Charleston, SC | (843)724-3815 | www.highcottoncharleston.com
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

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)

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
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
- 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
**KING STREET DINNER MENU**

**First Course**
(Please select two first course options)

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHARLESTON SHE CRAB SOUP</strong></td>
<td>sherry cream, chives</td>
</tr>
<tr>
<td><strong>CLAM CHOWDER</strong></td>
<td>New England style, chives</td>
</tr>
<tr>
<td><strong>TOUMO BISQUE</strong></td>
<td>garlic croutons, basil</td>
</tr>
<tr>
<td><strong>SEASONAL SALAD</strong></td>
<td>mixed greens, seasonal fruit, feta cheese, balsamic vinaigrette</td>
</tr>
<tr>
<td><strong>BURRATA SALAD</strong></td>
<td>Charleston Cheese House</td>
</tr>
<tr>
<td><strong>CAESAR WEDGE SALAD</strong></td>
<td>iceberg lettuce, garlic croutons, Parmesan, Caesar dressing</td>
</tr>
<tr>
<td><strong>FARM GREENS SALAD</strong></td>
<td>cucumber, heirloom tomatoes, pickled red onions, balsamic vinaigrette</td>
</tr>
<tr>
<td><strong>FRIED CALAMARI</strong></td>
<td>marinara sauce, lemon aioli</td>
</tr>
<tr>
<td><strong>LOCAL CATCH CEVICHE</strong></td>
<td>citrus, cilantro, shallots, jalapenos, wonton</td>
</tr>
<tr>
<td><strong>BROILED OYSTERS</strong></td>
<td>Serrano ham, pimiento, olives, manchego cheese</td>
</tr>
</tbody>
</table>

*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)

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CRAWFISH STUFFED LOBSTER TAIL</strong></td>
<td>10 oz. lobster tail, cajun butter</td>
</tr>
<tr>
<td><strong>NEW ZEALAND RACK OF LAMB</strong></td>
<td>full rack, mint apricot jelly</td>
</tr>
<tr>
<td><strong>BLACKENED HALIBUT</strong></td>
<td>saffron butter sauce, smoked trout caviar</td>
</tr>
<tr>
<td><strong>STUFFED AIRLINE CHICKEN BREAST</strong></td>
<td>seasonal risotto, mushrooms, bordelaise</td>
</tr>
<tr>
<td><strong>FILET MIGNON OSCAR</strong></td>
<td>8 oz. Allen Brothers filet, asparagus, jumbo lump crab, hollandaise</td>
</tr>
<tr>
<td><strong>DRY AGED KANSAS CITY</strong></td>
<td>14 oz. dry aged prime bone-in New York strip (+$20 per person)</td>
</tr>
</tbody>
</table>

*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.*

<table>
<thead>
<tr>
<th>Accompaniments</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>GRILLED ASPARAGUS</td>
<td>CRISPY BRUSSELS SPROUTS</td>
</tr>
</tbody>
</table>

*For lobster mac & cheese, add $10 to menu price*

**Dessert**
(Please select two dessert options)

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

*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)

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
BRIOCHÉ 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)

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
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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