

Cotton Row

RESTAURANT

SIGNATURE COCKTAILS

SPRING TEMPTATION
belvedere vodka, kiwi melon reduction,
lime juice, prosecco, mint sprig

14

BOTANICA
hendrick's gin, lillet, champagne vinegar,
lemon wafer

15

BARE ALL
teremana blanco tequila, st. germain, triple sec,
cucumber-mint essence, cucumber

14

SECRET GARDEN
montelobos mezcal, crème de violette, luxardo,
lime juice, citrus wheel

16

COTTON JULEP
rittenhouse rye, coconut water, falernum, toasted
coconut flakes

14

WINES BY THE GLASS

Lamberti, Prosecco 12

Francois Montand, Brut Blanc de Blancs 12

Lucien Albrecht Brut Rosé, Cremant d'Alsace 14

Pinot Grigio, Santi 12

Sauvignon Blanc, Rombauer, Sonoma 16

Riesling, August Kessler, Pfalz 11

Chardonnay, Reata, Sonoma Coast 13

Chardonnay, Chalk Hill Estate, Sonoma County 20

Rosé, Fleurs de Prairie 12

Pinot Noir, The Four Graces, Oregon 15

Malbec, Trivento Golden Reserve, Argentina 14

Bordeaux Blend, Chateau Bellevue Peycharneau 14

Cabernet Sauvignon, Black Stallion, North Coast 14

Cabernet Sauvignon, Austin Hope, Paso Robles 22

Zinfandel Blend, Ridge Vineyards, Sonoma 18

FOR THE TABLE

BASKET OF WARM BUTTERMILK BISCUITS
whipped honey butter, & strawberry jam

STARTERS

LOBSTER BISQUE
tarragon crème fraîche, chives

OYSTERS ROCKEFELLER
wilted spinach, aged parmesan

SOUTHERN DEVILED EGGS
benton's smoked ham, whole grain mustard, crispy shallot, chive oil

NEW ORLEANS STYLE BARBEQUE JUMBO SHRIMP
creole butter sauce

BURRATA AND SPRING MELON SALAD
blood orange citrus, crushed pistachio, arugula

ENTREÉS

JUMBO LUMP CRAB CAKE BENEDICT
poached farm eggs, buttered asparagus, toasted brioche,
champagne hollandaise

PAN SEARED SCOTTISH SALMON
sweet corn purée, english peas, citrus beurre blanc

BOURBON-HONEY GLAZED HERITAGE HAM
sweet potato purée, brown buttered heirloom carrots,
whole grain mustard jus

HERB CRUSTED COLORADO LAMB CHOPS
spring vegetable ragout, rosemary jus, charred lemon

PRIME FILETS OF ANGUS BEEF & FARM EGGS
carolina gold rice, roasted spring carrots, natural jus

DESSERTS

RABBIT'S CARROT CAKE
classic cream cheese frosting, crushed walnuts

WARM CHOCOLATE MOLTEN CAKE
salted caramel ice cream

STRAWBERRY RHUBARB TART
almond frangipane, chantilly crème, micro mint

KEY LIME CHEESECAKE
graham cracker crust, silken crème fraîche, candied lime wheel

\$65 ++