

Cotton Row

RESTAURANT

COCKTAILS

MIMOSA

orange, pineapple or cranberry

7

PEACH BELLINI

9

THE PALOMA

11

GOLD COAST SUNSET

tito's, triple sec, mango purée, lime juice, strawberry pearls, brûléed lemon wheel

16

APOTHECARY'S GARDEN

citadel gin, aloe water, lime juice, mint, absinthe spritz, lime wafer

15

AGAVE & SILK

teramana tequila, domain de canton, coconut water, ginger beer, ginger-honey syrup

14

BLOOM & BARREL

woodinville bourbon, chambord, triple berry reduction, hibiscus, spiced cinnamon bitters

17

WINES BY THE GLASS

Lamberti, Prosecco 11

Lucien Albrecht Brut Rosé, Cremant d'Alsace 14

Pinot Grigio, Santi 11

Sauvignon Blanc, Rombauer, Napa 16

Riesling, August Kessler, Pfalz 12

Chardonnay, Reata, Sonoma Coast 13

Chardonnay, Chalk Hill Estate, Sonoma 20

Rosé, Fleurs de Prairie, Provence 12

Pinot Noir, The Four Graces, Oregon 15

Malbec, Trivento Golden Reserve, Mendoza, AR 14

Bordeaux Blend, Chateau Bellevue Peycharneau 14

Cabernet Sauvignon, Black Stallion, North Coast 14

Cabernet Sauvignon, Austin Hope, Paso Robles 22

Zinfandel Blend, Ridge Three Valleys, Sonoma Co. 18

HAPPY FATHER'S DAY!

STARTERS

OYSTERS ROCKEFELLER

spinach, garlic cream, parmesan

MAINE LOBSTER RAVIOLI

cured tomatoes, asparagus tips, basil, madiera

TEMPURA BATTERED GARDEN AND GULF

garden vegetables, seafood bites, lemon-herb aioli

GRILLED HEART OF ROMAINE SALAD

cured cherry tomato, shaved parmesan, balsamic, creamy caesar

HEIRLOOM TOMATO SALAD

watermelon, whipped feta, basil oil, sherry vinegar pearls

ENTREÉS

SOUTHERN EGGS BENEDICT

biscuits, smoked brisket, friséé, poached eggs, tobasco hollandaise

OVEN ROASTED KING SALMON

tomato and orzo salad, sherry vinegar-horseradish glaze

SEARED JUMBO SHRIMP & HAND-TIED PASTA PURSES

herbed ricotta cheese, blistered cherry tomatoes, basil, champagne-citrus cream

PRIME FILETS OF ANGUS BEEF AND FARM EGGS

carolina gold rice, haricots verts, natural jus

GARLIC & ROSEMARY STUDED PRIME RIB OF BEEF

scalloped potatoes, asparagus, au jus

supplement \$10

DESSERTS

HAZELNUT & CHOCOLATE CREAM CAKE

bourbon soaked cherries

CHOCOLATE MOUSSE SPONGE CAKE

chocolate tuille

MADAGASCAR VANILLA BEAN CRÈME BRÛLÉE

macerated berries

\$65 ++