

Cotton Row

RESTAURANT

COCKTAILS

MIMOSA

orange, pineapple or cranberry

5

PEACH BELLINI

6

THE PALOMA

11

SPRING TEMPTATION

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

14

BOTANICA

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

15

SECRET GARDEN

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

16

COTTON JULEP

rittenhouse rye, coconut water,
falernum, toasted coconut flakes

12

WINES BY THE GLASS

Lamberti, Prosecco 11

Francois Montand, Brut Blanc de Blancs 12

Lucien Albrecht Brut Rosé, Cremant d'Alsace 14

Pinot Grigio, Santi 11

Sauvignon Blanc, Decoy by Duckhorn, Sonoma 12

Riesling, August Kessler, Pfalz 11

Chardonnay, Reata, Sonoma Coast 13

Chardonnay, Chalk Hill Estate, Sonoma County 20

Rosé, Fleurs de Prairie, Provence 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

STARTERS

MAINE LOBSTER BISQUE

crispy onions and brandy cream

VELVET RICOTTA BEGGAR'S PURSE PASTA

parmesan & truffle, english peas, prosciutto, sage brown butter

CRISPY HARISSA GULF SHRIMP

charred lemon, cilantro aioli

BURRATA AND HEIRLOOM TOMATO SALAD

mint, focaccia crostini

LOBSTER RISOTTO

asparagus, wild mushrooms, confit tomatoes

supplement \$10

ENTREÉS

CLASSIC EGGS BENEDICT

english muffin, beeler's uncured ham, poached eggs, hollandaise

BUTTER POACHED APALACHICOLA FLOUNDER

rock shrimp, asparagus, olive cured tomatoes,
champagne hollandaise

ROASTED POULET ROUGE CHICKEN PROVENÇAL

rosemary & vegetable gratin, grilled lemon, basil pesto

FRENCH LOBSTER THERMIDOR

rice pilaf, asparagus, wild mushrooms, dry sherry sauce

supplement \$15

GRILLED ANGUS STEAK AND EGGS

lyonnaise potatoes, creamed spinach, cognac peppercorn sauce

DESSERTS

CHOCOLATE TRUFFLE MOUSSE TART

espresso cream

TOASTED HAZELNUT NAPOLEON

chocolate-hazelnut pastry cream

KEY LIME CHEESECAKE

fresh berries, raspberry sauce

\$65 ++

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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

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

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

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crispy onions and brandy cream

VELVET RICOTTA BEGGAR'S PURSE PASTA
parmesan & truffle, english peas, prosciutto, sage brown butter

CRISPY HARISSA GULF SHRIMP
charred lemon, cilantro aioli

BURRATA AND HEIRLOOM TOMATO SALAD
mint, focaccia crostini

LOBSTER RISOTTO
asparagus, wild mushrooms, confit tomatoes

supplement \$10

ENTREÉS

BUTTER POACHED APALACHICOLA FLOUNDER
rock shrimp, asparagus, olive cured tomatoes,
champagne hollandaise

ROASTED POULET ROUGE CHICKEN PROVENÇAL
rosemary & vegetable gratin, grilled lemon, basil pesto

FRENCH LOBSTER THERMIDOR
rice pilaf, asparagus, wild mushrooms, dry sherry sauce

PRIME FILET OF ANGUS BEEF
crispy galette of potato, wilted spinach, cognac peppercorn sauce

DESSERTS

CHOCOLATE TRUFFLE MOUSSE TART
espresso cream

TOASTED HAZELNUT NAPOLEON
chocolate-hazelnut pastry cream

KEY LIME CHEESECAKE
fresh berries, raspberry sauce

\$75 ++