

COTTON

www.restaurantcotton.com

BREADS AND DIPS

MINI CATHEAD BISCUITS

butter milk biscuits + seasonal
butter 4

CREOLE CREAM CHEESE DIP

cream cheese + house made
pepper jelly + table crackers 6

HUSH YO MOUTH PUPPIES

crab + charred corn + jalapeños +
cane syrup butter 8

SHARES AND SMALLS

DEVEILED FARM EGGS louisiana caviar + our pickles + dill 8

BLUE CRAB GNOCCHI potato gnocchi + blue crab + shiitake mushroom + tasso + truffle + parmesan cream 14

DUCK WRAPS smoked bacon + jalapeno + cheddar + cream cheese + local honey glaze 12

DEEP SOUTH POUTINE skin on brabant potatoes + pork debris and gravy + fontina cheese + fried farm egg 14

PIMENTO CHEESE BEIGNETS pimento cheese + corn dog batter + buttermilk dressing + pickled relish 11

DUCK FAT FRIES parmesan + fine herbs + pig salt + truffle aioli 9

LOUISIANA BOUDIN fried boudin balls + trinity + pork + alabama white bbq sauce 11

CRAB CAKES house made remoulade + pickled things 14

FROM THE GARDEN

add grilled chicken 4, grilled shrimp 5

SWEET GEM ROMAINE

garlic breadcrumb + kalamata
olives + parmesan + egg 12

LOUISIANA STRAWBERRY

spinach + creamed goat cheese +
spiced pecans + shaved red onion
+ sunny side farm egg + cane
syrup vinaigrette 13

WEDGE

smoked bacon + plum tomatoes +
diced red onion + blue cheese +
buttermilk dressing 12

FOR SUPPER

NORTH DELTA SHRIMP AND GRITS gulf shrimp + regional grits + andouille + trinity + mushrooms 26

VENISON SCHNITZEL pan fried venison + sweet potato mash + onion spoon bread + bacon bourbon jus 27

CAMPFIRE REDFISH gulf redfish + heirloom tomato salad + sherry vinaigrette 32

CAST IRON FRIED CHICKEN boneless breast + creole mac and cheese + smothered greens + pepper jelly 24

COCHON DU LAIT slow cooked pork + creamed black eye peas + braised collards + pepper relish 28

SMOKED YARDBIRD half chicken + dirty rice dressing + white bbq 25

NOT YA GRAMMYS MEATLOAF ground beef + red eye gravy + onion strings + mashed potatoes 21

CHEESE BURGER double patty + smoked cheddar + crispy onions + lettuce + tomato + mayo + brioche + fries 15

LOUISIANA SEAFOOD PLATTER catfish + shrimp + oysters + duck fat fries + tartar + hushpuppies + cocktail 24

SMOKED OR FIRED

sides a la carte

FILET

8 oz filet + grain fed + prime cut
from iowa 36

DUROC PORK CHOP

14 Oz chop 26

BONE IN FILET

14 oz filet + grain fed + prime cut
from iowa 55

ON TOP

hollandaise + demi glace + cane syrup butter + truffle butter

A LA CARTE

SWEET POTATO MASH

JALAPENO GRITS

POUTINE

COLLARDS

DIRTY RICE

DUCK FAT FRIES

WHIPPED POTATOES

SAUTÉED MUSHROOMS



restaurant cotton

Executive Chef
Jack Melson
Director of Operations
Bo Smith



restaurant_cotton

SIGNATURE COCKTAILS

- THE SHARECROPPER** george nickel bourbon + lemon + grapefruit bitters + ginger + torched lemon twist 10
- THE OLE SMOKEY** bourbon + luxardo cherry + orange + gum syrup + bitters + cherry wood smoke 12
- PLANTERS PUNCH** orange julie + light rum + dark rum + lime + torched orange peel + gum syrup 10
- WHISKEY SMASH** bulleit rye + mint + lemon + lime + peychaud's bitters + gum syrup + torched lemon twist 11
- SEASONAL FENCEHOPPER** seasonal fruit + gum syrup + vodka + lemon + lime 10
- SAZERAC COCKTAIL** sazerac rye + herbasint +peychaud's bitters + gum syrup + torched lemon twist 12
- HONEYSUCKLE LEMONADE** cathead honeysuckle vodka + lemon + house made vanilla spiked lemonade 10
- FRENCH 75** gin + lemon + gum syrup + prosecco float + torched lemon twist 10
- PIMM'S CUP** pimm's liquor + cucumber + orange + lemon + lime + gum syrup + soda float 10

DRAFT BEER

- | | | |
|---------------------------------|--------------------------------------|---|
| YUENGLING LAGER 4 | CRYING EAGLE BELGIAN SINGLE 7 | FLYING TIGER BREWERY PLUM SMUGGLER 8 |
| MICHELOB ULTRA 4 | ABITA STRAWBERRY 6 | FLYING TIGER BURMA BLOND ALE 7 |
| SAM ADAMS HOPSCAPE ILA 7 | PARISH RÊVE COFFEE STOUT 8 | FLYING TIGER BREWERY DIPA 8 |
| BLUE MOON 4 | GREAT RAFT COMMOTION APA 6 | |

BOTTLE AND CANS

- DOMESTIC** bud lite, budweiser, michelob ultra, miller lite, coors lite 3.5
- MILLER HIGH LIFE** 2.5
- GREAT RAFT SOUTHERN DRAWL** 5
- REBEL** juiced IPA 4
- LAGUNITAS** brown shugga ale 6

WHITES BY THE GLASS

- | | |
|---------------------------------|---|
| HOUSE CHARDONNAY 8 | SANTA MARGHERITA pinot grigio 14 |
| STARMONT chardonnay 12 | ST CHRISTOPHER riesling 10 |
| DUCKHORN chardonnay 15 | SPARKLING house 8 |
| HONIG sauvignon blanc 12 | VIETTI moscato 9 |

REDS BY THE GLASS

- | | | |
|-------------------------------|--------------------------------|-----------------------------------|
| HOUSE CABERNET 8 | SMOKE TREE pino noir 11 | CANTINE VALPANE barbera 10 |
| BUEHLER cabernet 15 | SCHUG pinot noir 15 | CANNONBALL merlot 9 |
| FIELDSTONE cabernet 12 | | |

"Food is our common ground, a universal experience." James Beard
