



Cotton Row

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Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Starters	
ITEM	PRICE
Heirloom Tomato and Italian Burrata Basil, crostini, shallot vinaigrette, and aged balsamic.	\$14.00
Artisanal Charcuterie and Cheese Board Cured olives, nuts, pickled vegetables, dried fruits, and stone ground mustard.	\$16.00
Cream of Silver King Sweet Corn Soup Summer black truffles.	\$11.00
Grilled Hearts of Romaine Lettuce Charred cherry tomato, aged balsamic, and creamy parmesan dressing.	\$13.00
Southern Fried Green Tomatoes Red pepper aioli and cotton row hot sauce.	\$12.00
Truffled French Fries Aged parmesan and hickory aioli.	\$9.00
Seafood Starters	

ITEM	PRICE
Cornmeal Crusted Apalachicola Oysters Tomato-horseradish remoulade.	\$15.00
Southern Seafood Chowder Clams, shrimp, gulf fish, applewood bacon, and smoked heirloom tomatoes.	\$11.00
Chilled Gulf Shrimp Salad Watermelon, cantaloupe, avocado, grapefruit, and cider vinaigrette.	\$18.00
Crayfish and Amish Corn Risotto Best stop andouille.	\$17.00
Bayou La Batre Crab Cake Buttered corn relish and dill remoulade.	\$21.00
Broiled Whole Maine Lobster Tail Green garlic and parsley butter.	\$24.00