

Starters

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| SHE-CRAB SOUP | CUP \$9 BOWL \$13 |
| <i>Lump crabmeat, sherry, cream, chives</i> | |
| JUMBO SHRIMP COCKTAIL | \$22 |
| <i>Poached jumbo shrimp, avocado, lemon, cocktail sauce</i> | |
| LOWCOUNTRY FRIED GREEN TOMATOES | \$18 |
| <i>Crab, shrimp, bacon succotash</i> | |
| HALLS CHOP SALAD | \$16 |
| <i>Smoked bacon, peppers, celery, tomatoes, black-eyed peas, feta cheese, green peppercorn-buttermilk dressing</i> | |
| OYSTERS ROCKEFELLER | \$14 |
| <i>3 broiled oysters, spinach, hollandaise, breadcrumbs</i> | |
| FRESH FRUIT | \$15 |
| <i>Seasonal fruit, granola, local honey, vanilla yogurt</i> | |
| CAESAR SALAD | \$15 |
| <i>Romaine hearts, croutons, fresh-grated Parmesan, white anchovies, Parmesan crisp, roasted red pepper salad</i> | |

Entrées

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| 8 OZ FILET MIGNON* | \$48 |
| <i>Bacon-wrapped filet, three eggs any style, Chef's Steak Sauce, choice of pepper jack grits or hash brown potatoes</i> | |
| CHOPHOUSE OMELET* | \$21 |
| <i>Prime steak, mushrooms, creamed spinach, onions, white cheddar, Swiss, choice of pepper jack grits or hash brown potatoes</i> | |
| FARMER'S OMELET* | \$17 |
| <i>Butternut squash, forest mushrooms, spinach, tomatoes, goat cheese, choice of pepper jack grits or hash brown potatoes</i> | |
| TRADITIONAL EGGS BENEDICT* | \$16 |
| <i>Pan-roasted Canadian bacon, poached eggs, hollandaise, choice of pepper jack grits or hash brown potatoes</i> | |
| CRABCAKE EGGS BENEDICT* | \$23 |
| <i>Lump crab cakes, wilted arugula, roasted pepper-Creole hollandaise, choice of pepper jack grits or hash brown potatoes</i> | |
| PRIME RIB EYE STEAK BENEDICT* | \$19 |
| <i>Creamed spinach, Chef's Steak Sauce, hollandaise</i> | |
| FRENCH TOAST | \$18 |
| <i>Lavender-scented brioche, Vermont maple syrup, espresso mascarpone cream, applewood-smoked bacon</i> | |
| SOUTHERN SWEET POTATO PANCAKES | \$18 |
| <i>Sliced bananas, candied pecans, brown sugar, maple butter, scrambled eggs, applewood-smoked bacon</i> | |
| MALTED BELGIAN WAFFLE | \$18 |
| <i>Crispy waffle, seasonal fruit topping, maple syrup, applewood-smoked bacon</i> | |
| BISCUITS & GRAVY | \$16 |
| <i>Country sausage gravy, buttermilk biscuits, scrambled eggs</i> | |

Entrées

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| SHRIMP & GRITS | \$24 |
| <i>Creamy stone-ground pepper jack grits, tasso ham gravy, peppers and onions</i> | |
| BLACKENED SALMON SALAD* | \$21 |
| <i>Pears, oranges, buttermilk blue cheese, candied pecans, sweet onions, white balsamic dressing</i> | |
| HALLS CHOPHOUSE CHEESEBURGER* | \$18 |
| <i>Prime custom-ground beef, lettuce, tomato, onion, cheese, Halls burger sauce, Parmesan-truffle fries, pickle</i> | |
| PRIME RIBEYE STEAK SANDWICH | \$24 |
| <i>8oz Prime ribeye, mushrooms and onions, Swiss, creamy horseradish mayo, Vienna sub roll, Parmesan-truffle fries, pickle</i> | |

Sides

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| BACON \$6 | HASH BROWN POTATOES \$6 |
| APPLE-SAGE SAUSAGE \$6 | FRENCH FRIES \$8 |
| PEPPER JACK GRITS \$8 | COLLARD GREENS \$9 |
| MAC 'N CHEESE \$8 | CREAMED SPINACH \$8 |
| PEPPER JACK CREAMED CORN SKILLET \$11 | |
| BRIOCHE TOAST \$4 | |

Cocktails

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| HALLS FAMOUS BLOODY MARY | \$12 |
| MIMOSA | \$11 |
| <i>Champagne and fresh orange juice</i> | |
| BELLINI | \$11 |
| <i>Champagne, peach schnapps and peach nectar</i> | |

Prime Steaks*

ALLEN BROTHERS PRIME STEAKS
ALWAYS AVAILABLE!

Before placing your order, please inform your server if anyone in your party has a food allergy.

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.