

## Starters

<b>SHE-CRAB SOUP</b>	<b>CUP \$9 BOWL \$13</b>
<i>Lump crabmeat, sherry, cream, chives</i>	
<b>JUMBO SHRIMP COCKTAIL</b>	<b>\$22</b>
<i>Poached jumbo shrimp, avocado, lemon, cocktail sauce</i>	
<b>LOWCOUNTRY FRIED GREEN TOMATOES</b>	<b>\$19</b>
<i>Crab, shrimp, bacon succotash</i>	
<b>HALLS CHOP SALAD</b>	<b>\$16</b>
<i>Smoked bacon, peppers, celery, tomatoes, black-eyed peas, feta cheese, green peppercorn-buttermilk dressing</i>	
<b>OYSTERS ROCKEFELLER</b>	<b>\$14</b>
<i>3 broiled oysters, spinach, hollandaise, breadcrumbs</i>	
<b>FRESH FRUIT</b>	<b>\$15</b>
<i>Seasonal fruit, granola, local honey, vanilla yogurt</i>	
<b>CAESAR SALAD</b>	<b>\$15</b>
<i>Romaine hearts, croutons, fresh-grated Parmesan, white anchovies, Parmesan crisp, roasted red pepper salad</i>	

## Entrées

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

## Entrées

<b>SHRIMP &amp; GRITS</b>	<b>\$24</b>
<i>Creamy stone-ground pepper jack grits, tasso ham gravy, peppers and onions</i>	
<b>BLACKENED SALMON SALAD*</b>	<b>\$22</b>
<i>Pears, oranges, buttermilk blue cheese, candied pecans, sweet onions, white balsamic dressing</i>	
<b>HALLS CHOPHOUSE CHEESEBURGER*</b>	<b>\$18</b>
<i>Prime custom-ground beef, lettuce, tomato, onion, cheese, Halls burger sauce, Parmesan-truffle fries, pickle</i>	
<i>Add bacon \$3</i>	
<b>PRIME RIBEYE STEAK SANDWICH</b>	<b>\$24</b>
<i>8oz Prime ribeye, mushrooms and onions, Swiss, creamy horseradish mayo, Vienna sub roll, Parmesan-truffle fries, pickle</i>	

## Sides

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

## Cocktails

<b>HALLS FAMOUS BLOODY MARY</b>	<b>\$13</b>
<b>MIMOSA</b>	<b>\$12</b>
<i>Champagne and fresh orange juice</i>	
<b>BELLINI</b>	<b>\$12</b>
<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.