



Halls
SIGNATURE EVENTS

Brunch Selections

Hall Rise & Shine

\$35 per person | Minimum of 25 Guests

Regular Coffee, Decaf Coffee, Hot Tea, Select Juices, Milk

Scrambled Eggs

Bacon & Sausage Links

Geechie Boy Grits

Breakfast Potatoes

Housemade Muffins

Add On

Priced Per Person

Housemade Egg Casserole

Bacon, Spinach, Gruyere

Broccoli & Cheese

Ham & Cheddar

Vegetable

\$3.00

Baked Goods

Fruit Danish

Croissants

Beignet

Coffee Cake

\$5.00

Housemade Pop-Tarts

Strawberry & Chocolate

Blueberry & Lemon

Nutella & Honey

\$5.00

Smoked Salmon

Red Onions, Cream Cheese,

Capers

\$5.00

Yogurt Parfaits

Vanilla Yogurt, Granola,

Fresh Berries

\$3.00

Stuffed French Toast

White Chocolate Mascarpone,

Macerated Fresh Fruit

\$5.00

Bread Pudding Churros

Lemon Curd, Bing Cherries

\$5.00

Avocado Toast

Housemade Grain Bread,

Bacon

\$4.50

Stacey's Plated Sunday Brunch

\$40 per person

First Course

Select 1

Coffee Cake

Assorted Fresh Baked

Yogurt Parfait

Vanilla Yogurt, Seasonal Fresh Fruit,
Granola

Simple Greens

Goat Cheese, Tomatoes,
Honey Thyme Vinaigrette

Entree

Select 2

Eggs Benedict

English Muffin, Hollandaise,
Canadian Bacon,
Geechie Boy Grits

Bananas Foster French Toast

Brulee Bananas, Toasted Pecans,
Geechie Boy Grits

Fried Chicken Benedict

English Muffin, Hollandaise,
Canadian Bacon,
Geechie Boy Grits

Sweet Potato Hash

Seasonal Vegetables, Sunny Side Egg,
Geechie Boy Grits

Country Plate

Country Fried Pork, Mushroom Gravy,
Eggs, Geechie Boy Grits

Biscuits & Gravy

Country Sausage Gravy,
Buttermilk Biscuits,
Scrambled Eggs

Dessert

Select 1

Seasonal Fresh Fruit Tart

Vanilla Whipped Cream

Seasonal Cheesecake

Graham Cracker Crumb,
Whipped Cream

Banana Pudding

Vanilla Wafer

Tommy's Plated Sunday Brunch

\$50 per person

First Course

Select 1

Simple Greens

Goat Cheese, Tomatoes,
Honey Thyme Vinaigrette

Halls Chop Salad

Smoked Bacon, Peppers, Celery,
Tomatoes, Black - Eyed Peas,
Feta Cheese, Green Peppercorn
Buttermilk Dressing

Traditional She Crab Soup

Jumbo Shrimp Cocktail

Entree

Select 2

Chophouse Omelet

Prime Steak, Mushrooms, Creamed
Spinach, Onions, White Cheddar,
Swiss, Geechie Boy Grits

French Toast

Lavender Scented Brioche,
Maple Syrup, Applewood Smoked
Bacon, Geechie Boy Grits

Halls Chophouse Burger

10oz Prime House-Ground Beef,
Lettuce, Tomato, Onion,
Parmesan Truffle Fries

Prime Ribeye Steak Benedict

Creamed Spinach, Chef's Steak Sauce,
Hollandaise, Geechie Boy Grits

Blackened Salmon

Geechie Boy Grits, Asparagus,
Bearnaise Sauce

Traditional Breakfast

Scrambled Eggs,
Applewood Smoked Bacon,
Biscuit, Geechie Boy Grits

Dessert

Select 1

Bread Pudding

Whiskey Sauce

Seasonal Cheesecake

Graham Cracker Crumb,
Whipped Cream

Chocolate Cake



Billy's Plated Sunday Brunch

\$65 per person

First Course

Select 1

Simple Greens

Goat Cheese, Tomatoes,
Honey Thyme Vinaigrette

Halls Chop Salad

Smoked Bacon, Peppers, Celery,
Tomatoes, Black - Eyed Peas,
Feta Cheese, Green Peppercorn
Buttermilk Dressing

Traditional She Crab Soup

Jumbo Shrimp Cocktail

Entree

Select 2

Chophouse Omelet

Prime Steak, Mushrooms, Creamed
Spinach, Onions, White Cheddar,
Swiss, Geechie Boy Grits

French Toast

Lavender Scented Brioche,
Maple Syrup, Applewood Smoked
Bacon, Geechie Boy Grits

Crabcake Eggs Benedict

Jumbo Lump Crab Cakes, Roasted
Red Pepper-Creole Hollandaise,
Geechie Boy Grits

Shrimp & Grits

Sautéed Shrimp, Peppers,
Onions, Tasso Ham Gravy,
Geechie Boy Grits

Blackened Salmon

Geechie Boy Grits, Asparagus,
Bearnaise Sauce

8oz Filet Mignon

Bacon Wrapped Filet, Scrambled Eggs,
Chef's Steak Sauce, Geechie Boy Grits

Dessert

Select 1

Bread Pudding

Whiskey Sauce

Seasonal Cheesecake

Graham Cracker Crumb,
Whipped Cream

Chocolate Cake



Specialty Stations

Each Station Is Priced Per Person | Minimum of 25 guests | Minimum of 2 Stations

Ultimate Biscuit Bar

Bacon Egg & Cheese
Country Ham
Sausage Gravy
Blueberry Glazed
Plain & Gluten Free
Assorted Jams, Jellies, & Preserves
\$16.00

Crepe Station

Whipped Mascarpone,
Assorted Fresh Fruits, Compotes,
Cheeses, Nuts
\$22.00

Chicken & Waffles

Southern Fried Chicken,
Artisan Waffle,
Assorted Syrups
\$17.00

Grit & Oatmeal Bar

Creamy White Geechie Boy Grits,
Bacon, Chives, Cheese, Pickled Jalapenos,
Ground Sausage, Whipped Butter,
Honey, Cinnamon, Brown Sugar
\$14.00

Prime Rib

Potato Hash, Bordelaise
\$32.00

Halls Chop Salad

Smoked Bacon, Peppers,
Celery, Tomatoes,
Black-Eyed Peas, Feta Cheese,
Green Peppercorn-Buttermilk Dressing
\$13.00

Omelet Station

Sausage, Bacon, Shrimp, Peppers,
Mushrooms, Onions, Tomatoes,
Spinach, Cheddar, Gruyere
\$24.00

Shrimp & Grit

Creamy Geechie Boy Grits,
Tasso Tomato Gravy, Peppers,
Onions, Scallion,
Mini Cornbread Muffins
\$17.00

Hash Brown

Crumbled Sausage, Scallions,
Diced Ham, Assorted Cheeses,
Hot Sauce, Ketchup
\$12.00

Mimosa & Bloody Mary Bar

\$12.00 per guest, per hour - 2 Hour Minimum

Fresh Orange Juice, Bloody Mary Mix, Club Soda, Coke, Diet Coke, Coke Zero, Sprite, Fris Vodka,
Sparkling, Pickled Vegetables, Olives, Celery, Hot Sauce, Orange Slices, Lime & Lemon Wedges

Add On

Priced Per Person

Local Shrimp Crab Legs Hush Puppies Bacon Hot Peppers Coronas

