

BRUNCH MENU



BRUNCH BUFFET

BUFFET STATIONS

Each Buffet is Priced Per Person | Minimum 40 Guests

Brunch buffets include hot tea, select juices, & coffee

HALL RISE & SHINE

\$40

Scrambled Eggs
Bacon & Sausage Links
Marsh Hen Mill Grits
Breakfast Potatoes
Housemade Muffins

LOWCOUNTRY BRUNCH

\$45

Traditional Eggs Benedict
Biscuits & Sausage Gravy
Pimento Cheese Grits
Bacon & Sausage Links
Beignets

COASTAL BRUNCH

\$60

Fried Green Tomato Crab Cake Benedict
Burrata, Prosciutto, & Stone Fruit Salad
Belgian Waffles
Assorted House Made Syrups
Charred Asparagus
Hollandaise
Breakfast Potatoes



BRUNCH BUFFET SELECTIONS

BUFFET ENHANCEMENTS

PRICED PER PERSON

Housemade Egg Casserole

Select 1:

Bacon, Spinach, Gruyere
Broccoli & Cheese
Ham & Cheddar
Vegetable

\$4.25

Baked Goods

Select 3:

Fruit Danish
Croissant
Beignet
Coffee Cake

\$6.25

Housemade Pop-Tarts

Select 1:

Strawberry & Chocolate
Blueberry & Lemon
Nutella & Honey

\$6.25

Smoked Salmon

Red Onion,
Cream Cheese, Caper

\$7.00

Yogurt Parfaits

Vanilla Yogurt, House Made Granola,
Honey, Fresh Berries

\$4.25

Stuffed French Toast

White Chocolate Mascarpone,
Macerated Fresh Fruit

\$6.25

Fresh Fruit Display

Seasonal Fresh Fruits

\$5.25

Avocado Toast

Housemade Grain Bread, Bacon

\$5.00

Donut Station

Chefs Selection

\$5.00

Mini Breakfast Sliders

Bacon, Egg, & Cheddar Biscuit
Sausage, Pepper Jack, & Cheddar Biscuit
Brie, Pepper Jelly & Cheddar Biscuit

\$12.00



BRUNCH STATIONS

BRUNCH STATIONS

PRICED PER PERSON | MINIMUM 40 GUESTS | MINIMUM 2 STATIONS

Ultimate Biscuit Bar

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

Chicken & Waffles

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

Grit & Oatmeal Bar

Marsh Hen Mill Grits, Bacon,
Chives, Cheese, Pickled Jalapenos,
Ground Sausage, Whipped Butter, Honey,
Cinnamon, Brown Sugar
\$14.00

Halls Chop Salad

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

Shrimp & Grit

Marsh Hen Mill Grits,
Tasso Ham Tomato Gravy,
Pepper, Onion, Scallion,
Mini Cornbread Muffin
\$17.00

Hash Brown

Crumbled Sausage, Scallion,
Diced Ham, Assorted Cheese,
Hot Sauce, Ketchup
\$13.00

ACTION STATIONS

CHEF FEE \$100 PER ACTION STATION

Omelet Station

Sausage, Bacon, Shrimp, Pepper,
Mushroom, Onion, Tomato, Spinach,
Cheddar, Gruyere
\$24.00

Crepe Station

Whipped Mascarpone,
Assorted Fresh Fruit, Compotes,
Cheese, Nuts
\$22.00

Allen Brothers Prime Rib

Potato Hash, Bordelaise
\$32.00



PLATED SELECTIONS

STACEY'S PLATED BRUNCH \$40 Per Person

FIRST COURSE

SELECT 1

Coffee Cake

 Simple Greens

*Mixed Greens, Goat Cheese,
Candied Pecans, Dried Cranberries
White Balsamic Vinaigrette*

 Yogurt Parfait

*Vanilla Yogurt,
House Made Granola,
Honey, Fresh Berries*

ENTREE COURSE

SELECT 2

Eggs Benedict

*English Muffin, Hollandaise,
Canadian Bacon, Grits*

Bananas Foster French Toast

*Brûlée Bananas,
Toasted Pecans, Grits*

Fried Chicken Benedict

*English Muffin, Poached Egg,
Cajun Hollandaise, Grits*

 Sweet Potato Pancakes

*Candied Pecans, Maple Syrup,
Bacon, Espresso Mascarpone*

Country Plate

*Country Fried Pork,
Mushroom Gravy, Eggs, Grits*

 Biscuits & Gravy

*Country Sausage Gravy,
Buttermilk Biscuit,
Scrambled Egg*

DESSERT

SELECT 1 | SPECIALTY DESSERTS AVAILABLE UPON REQUEST

Seasonal Fresh Fruit Tart

Vanilla Whipped Cream

 Seasonal Cheesecake

*Vanilla Bean Shortbread Crust,
White Chocolate Chantilly Cream*

Banana Pudding

Vanilla Wafer

PLATED SELECTIONS

TOMMY'S PLATED BRUNCH \$50 Per Person

FIRST COURSE

SELECT 1

 **Cinnamon Roll**

 **Halls Chop Salad**

*Smoked Bacon, Pepper, Celery, Cucumber,
Tomato, Black Eyed Pea, Feta Cheese,
Green Peppercorn Dressing*

 **Traditional She Crab Soup**

Sherry Foam, Spring Chive

ENTREE COURSE

SELECT 2

Chophouse Omelet

*Prime Steak, Mushrooms, Onion,
Creamed Spinach, White Cheddar,
Swiss, Grits*

 **Lavender French Toast**

*Lavender Scented Brioche,
Maple Syrup,
Applewood Smoked Bacon*

Halls Chophouse Cheeseburger

*Prime House-Ground Beef, Lettuce,
Tomato, Onion, Signature Sauce,
Cheddar, Parmesan Truffle Fries*

 **Chicken & Waffles**

*Belgian Waffle, Southern Fried Chicken,
Hot Honey Maple Glaze*

Prime Ribeye Steak Benedict

*English Muffin, Creamed Spinach,
Chef's Steak Sauce, Hollandaise,
Grits*

  **Bacon Wrapped Filet (+\$17)**

*Scrambled Eggs, Bacon,
Grits, Chef's Steak Sauce*

DESSERT

SELECT 1 | SPECIALTY DESSERTS AVAILABLE UPON REQUEST

 **Whiskey Bread Pudding**

Vanilla Bean Ice Cream

 **Seasonal Cheesecake**

*Vanilla Bean Shortbread Crust,
White Chocolate Chantilly Cream*

 **Chocolate Pot de Crème**

Dark Chocolate Shell

