

Starters

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

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

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

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

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.