

Breakfast & Brunch

Mondays - Fridays, 8am-11am
Saturdays & Sundays, 8am-12noon

(V) CINNAMON ROLL 9
vanilla glaze

(V) SMOOTHIE 9
dark cherry, banana, strawberry,
honey, hemp seed, kale, almond milk

(V) YOGURT PARFAIT 10
vanilla yogurt, granola, honey, strawberries,
blueberries, melon, pineapple

(V) AVOCADO TOAST 17
fresh avocado, heirloom tomatoes, goat
cheese, over easy eggs,
multigrain-sourdough toast

(V) OATMEAL 10
steel cut oats, brown sugar, agave nectar,
dried berries, slivered almonds,
candied pecans

RITA'S BREAKFAST 16
two eggs any style, applewood smoked
bacon, sausage, grits or breakfast
potatoes, buttermilk biscuit

BISCUITS & GRAVY 15
buttermilk biscuits, two eggs any style,
our southern sausage gravy

EGGS BENEDICT 17
two poached eggs, Canadian bacon,
English muffin, grits or breakfast potatoes

OMELETS*

SEASIDE 18
shrimp & crab, peppers,
pepper jack cheese

BEACH 16
ham, peppers, cheddar

(V) GARDEN 16
fresh basil, heirloom tomato, mixed roasted
vegetables, goat cheese, radish
select for each: grits or breakfast potatoes

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SIDES

Toast 3
Buttermilk Biscuit 3
Fresh Fruit 8
Cheddar Grits 4
Breakfast Potatoes 4
Sausage Links 5
Applewood Smoked Bacon 5

RITA'S SMOKED TURKEY HASH 18
two fried eggs, potatoes, peppers, onions,
cheddar cheese

BRIOCHE FRENCH TOAST 14
crispy applewood smoked bacon,
Vermont maple syrup, whipped butter,
powdered sugar

PANCAKES 13
two buttermilk pancakes, two eggs any style,
applewood smoked bacon,
Vermont maple syrup, whipped butter

RITA'S FRIED CHICKEN & WAFFLES 19
fried chicken breast, two fried eggs,
applewood smoked bacon, sausage gravy,
Belgian waffles, Vermont maple syrup,
whipped butter

RITA'S STEAK & EGGS 26
carved beef tenderloin, three eggs any style,
buttermilk biscuit, grits or breakfast
potatoes

COBB SALAD 18
romaine lettuce, hickory-smoked turkey, ham,
applewood smoked bacon, blue cheese,
cheddar, avocado, tomato, hard-boiled eggs,
citrus vinaigrette

(V) TOMATO & BURRATA SALAD 17
fresh Burrata, vine-ripened tomato,
basil pesto, mixed greens,
balsamic reduction

(V) RITA'S SEASIDE SALAD 15
heirloom tomato, radish, dried berries, hemp seeds,
Parmesan, pecans, almonds, house dressing

ADD TO ANY SALAD
grouper 14 | fried shrimp 15
steak* 16 | grilled chicken 12
cast iron salmon* 15

RITA'S CHEESEBURGER 16
1/2 lb patty, lettuce, tomato, red onion,
cheese, Rita's sauce, dill pickle, brioche bun,
seasoned fries
add fried egg & applewood smoked bacon 4
add caramelized mushrooms & onions 4

SHRIMP & GRITS 19
applewood smoked bacon, tomatoes, cream,
cheddar grits, scallions, fried egg

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LIL' PIRATES ask your server for our Kids' Menu

(V) Vegetarian

THE LEGACY OF MR. BILL HALL

Born November 2, 1946 in Seattle, Washington and raised in Sausalito, CA, Bill Hall began his hospitality career on the west coast, as a teenager working in both a restaurant and in the family grocery store. His resilience training came early. Bill's father fired him after Bill terminated the butcher who had been there for 25 years. But if you know Bill, that tough call was likely the right move. Bill's determination was only matched by his deep love for his family and his affection for serving people well. If we tried to list all of the charities blessed by Bill Hall and his family, we'd likely fill the page and more. He never sought the limelight. He put others above self and that graceful humility cultivated relationships beyond count. Bill and his wife Jeanne fell in love with the Holy City while their daughter, Stacey, attended the College of Charleston. In 2008, alongside sons Tommy and Billy, the family founded Hall Management Group in Charleston. In 2009, they cut the ribbon on the iconic Halls Chophouse Charleston. Opening night, Bill borrowed \$100 from his longtime friend Judge Sol Blatt to have money in the cash register. They ended the evening making \$58. The rest is history.

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