

Saturdays & Sundays, 8am-12noon

V SMOOTHIE 10 dark cherry, banana, strawberry, honey, hemp seed, kale, almond milk

V AVOCADO TOAST 17 fresh avocado, vine-ripe tomatoes, goat cheese, basil pesto, fried egg, multigrain-sourdough toast

(V) OATMEAL 11 steel cut oats, brown sugar, agave nectar, dried berries, slivered almonds, candied pecans, strawberries + applewood smoked bacon & fried egg 4

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, scallions, southern sausage gravy

EGGS BENEDICT* 18 two poached eggs, house-smoked ham, scallions, English muffin, hollandaise, grits or breakfast potatoes

BRIOCHE FRENCH TOAST* 16 crispy applewood smoked bacon, <mark>tw</mark>o eggs any style, V<mark>ermon</mark>t maple syrup, whipped butter, powdered sugar

Omelets

SEASIDE 21 shrimp & crab, peppers, pepper jack cheese

> BEACH 17 ham, peppers, cheddar

(V) GARDEN 16 fresh basil, vine-ripe tomatoes, peppers, onions, smoked mushrooms, goat cheese

select for each: grits or breakfast potatoes

▼ Toast 3 Buttermilk Biscuit 3 Fresh Fruit 8 Cheddar Grits 4

RITA'S SMOKED TURKEY HASH* 18

two fried eggs, potatoes, peppers, onions, cheddar cheese

PANCAKES* 15

two cinnamon 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, southern 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

HALLS CHOP SALAD 15 romaine lettuce, cucumber, celery, peppers, black-eyed peas, feta, bacon, green peppercorn-ranch dressing

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

ADD TO ANY SALAD grouper* 14 | shrimp* 10 | stea<mark>k* 16</mark> chicken 11 | cast iron salmon* 14

RITA'S BRUNCH BURGER* 19 1/2 lb patty, bacon jam, fried egg, lettuce, tomato, red onion, cheddar cheese, Rita's sauce, dill pickle, brioche bun, seasoned fries

SHRIMP & GRITS* 22 applewood smoked bacon, tomatoes, cream, cheddar grits, scallions, one egg any style

SIDES

 Breakfast Potatoes 4 Sausage Links 5 Applewood Smoked Bacon 5

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 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.