Starters

**SHE-Crab Soup**  
CUP $8  BOWL $12  
Lump crabmeat, sherry, cream, chives

**Jumbo Shrimp Cocktail**  
Poached jumbo shrimp, avocado, lemon, cocktail sauce  
$18

**Lowcountry Fried Green Tomatoes**  
Crab, shrimp, bacon succotash  
$16

**Halls Chop Salad**  
Smoked bacon, peppers, celery, tomatoes, black-eyed peas, feta cheese, green peppercorn-buttermilk dressing  
$12

**Oysters Rockefeller**  
Local oysters, spinach, hollandaise, seasoned bread crumbs  
$10

**Fresh Fruit**  
Seasonal fruit, granola, local honey, vanilla yogurt  
$14

**Caesar Salad**  
Romaine hearts, house-made croutons, fresh-grated Parmesan, white anchovies, shaved prosciutto  
$10

Entrées

**Biscuits and Gravy**  
Country sausage gravy, buttermilk biscuits, scrambled eggs  
$16

**Shrimp and Grits**  
Sautéed shrimp, peppers, onions, tasso ham gravy, pepper jack grits, spring onions  
$20

**Blackened Salmon Salad***  
Pears, oranges, buttermilk blue cheese, candied pecans, white balsamic dressing  
$18

**Chophouse Prime Burger***  
Lettuce, tomato, onion, House Sauce, Parmesan-truffle french fries  
$14

**Halls Steak Sandwich***  
Caramelized onion, mushrooms, Gruyère, horseradish, blue cheese aioli  
$18

**Halls Famous Bloody Mary**  
$11

**Mimosa**  
Champagne and fresh orange juice  
$10

**Bellini**  
Champagne, peach schnapps and peach nectar  
$10

**8 Oz Filet Mignon***  
Bacon-wrapped filet, three eggs any style, Chef’s Steak Sauce, choice of pepper jack grits or hash brown potatoes  
$38

**Chophouse Omelet***  
Prime steak, mushrooms, creamed spinach, onions, white cheddar, Swiss, choice of pepper jack grits or hash brown potatoes  
$19

**Farmer’s Omelet***  
Butternut squash, forest mushrooms, collards, tomatoes, goat cheese, choice of pepper jack grits or hash brown potatoes  
$16

**Halls Brunch Sausage Burger**  
Mangalitsa pork sausage patty, fried egg, applewood-smoked cheddar, maple aioli, brioche bun, home fries, pickle  
$18

**Traditional Eggs Benedict***  
Pan-roasted Canadian bacon, poached eggs, choice of pepper jack grits or hash brown potatoes  
$15

**Crab Cake Eggs Benedict***  
Jumbo lump crab cakes, wilted arugula, roasted pepper-Creole hollandaise, choice of pepper jack grits or hash brown potatoes  
$21

**Prime Rib Eye Steak Benedict***  
Creamed spinach, Chef’s Steak Sauce  
$19

**French Toast**  
Lavender-scented brioche, Vermont maple syrup, espresso mascarpone cream, applewood-smoked bacon  
$18

**Southern Sweet Potato Pancakes**  
Sliced bananas, candied pecans, brown sugar, maple butter, scrambled eggs, applewood-smoked bacon  
$18

**Malted Belgian Waffle**  
Crispy waffle, seasonal fruit topping, maple syrup, applewood-smoked bacon  
$18

Before placing your order, please inform your server if anyone in your party has a food allergy.

*Serves 2, please call for delivery.

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

Sides  
$6 each

**Bacon Hash Brown Potatoes Apple-Sage Sausage**

**French Fries Pepper Jack Grits Collard Greens**

**Brioche Toast - $4**

Cocktails

**Halls Famous Bloody Mary**  
$11

**Mimosa**  
Champagne and fresh orange juice  
$10

**Bellini**  
Champagne, peach schnapps and peach nectar  
$10

**Prime Steaks***

All Halls Chophouse prime-cut steaks are available

**Filet Mignon Prime Cut, 12 oz**

**Kansas City Bone-In Strip, 20 oz**

**Rib-Eye, 16 oz**

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