

Starters

SHE-CRAB SOUP	CUP \$8 BOWL \$12
<i>Lump crabmeat, sherry, cream, chives</i>	
JUMBO SHRIMP COCKTAIL	\$18
<i>Poached jumbo shrimp, avocado, lemon, cocktail sauce</i>	
LOWCOUNTRY FRIED GREEN TOMATOES	\$16
<i>Crab, shrimp, bacon succotash</i>	
HALLS CHOP SALAD	\$12
<i>Smoked bacon, peppers, celery, tomatoes, black-eyed peas, feta cheese, green peppercorn-buttermilk dressing</i>	
OYSTERS ROCKEFELLER	\$10
<i>Local oysters, spinach, hollandaise, seasoned bread crumbs</i>	
FRESH FRUIT	\$14
<i>Seasonal fruit, granola, local honey, vanilla yogurt</i>	
CAESAR SALAD	\$10
<i>Romaine hearts, house-made croutons, fresh-grated Parmesan, white anchovies, shaved prosciutto</i>	

Entrées

8 OZ FILET MIGNON*	\$38
<i>Bacon-wrapped filet, three eggs any style, Chef's Steak Sauce, choice of pepper jack grits or hash brown potatoes</i>	
CHOPHOUSE OMELET*	\$19
<i>Prime steak, mushrooms, creamed spinach, onions, white cheddar, Swiss, choice of pepper jack grits or hash brown potatoes</i>	
FARMER'S OMELET*	\$16
<i>Butternut squash, forest mushrooms, collards, tomatoes, goat cheese, choice of pepper jack grits or hash brown potatoes</i>	
HALLS BRUNCH SAUSAGE BURGER	\$18
<i>Mangalitsa pork sausage patty, fried egg, applewood-smoked cheddar, maple aioli, brioche bun, home fries, pickle</i>	
TRADITIONAL EGGS BENEDICT*	\$15
<i>Pan-roasted Canadian bacon, poached eggs, choice of pepper jack grits or hash brown potatoes</i>	
CRABCAKE EGGS BENEDICT*	\$21
<i>Jumbo 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</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>	

Entrées

BISCUITS AND GRAVY	\$16
<i>Country sausage gravy, buttermilk biscuits, scrambled eggs</i>	
SHRIMP AND GRITS	\$20
<i>Sautéed shrimp, peppers, onions, tasso ham gravy, pepper jack grits, spring onions</i>	
BLACKENED SALMON SALAD*	\$18
<i>Pears, oranges, buttermilk blue cheese, candied pecans, white balsamic dressing</i>	
CHOPHOUSE PRIME BURGER*	\$14
<i>Lettuce, tomato, onion, House Sauce, Parmesan-truffle french fries</i>	
HALLS STEAK SANDWICH*	\$18
<i>Caramelized onion, mushrooms, Gruyère, horseradish, blue cheese aioli</i>	

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	\$10
<i>Champagne and fresh orange juice</i>	
BELLINI	\$10
<i>Champagne, peach schnapps and peach nectar</i>	

Prime Steaks*

All Halls Chophouse prime-cut steaks are available

FILET MIGNON PRIME CUT, 12 OZ

RIB EYE, 16 OZ

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.