

# Starters

<b>SHE CRAB SOUP</b>	<b>CUP \$8 BOWL \$10</b>
<i>Lump crabmeat, sherry cream and chives</i>	
<b>SHRIMP COCKTAIL</b>	<b>\$16</b>
<i>Poached jumbo shrimp with avocado, lemon and cocktail sauce</i>	
<b>OYSTERS ROCKEFELLER</b>	<b>\$10</b>
<i>Oysters topped with spinach, Hollandaise and seasoned bread crumbs</i>	
<b>HALLS CHOP SALAD</b>	<b>HALF \$9 FULL \$12</b>
<i>Smoked bacon, peppers, celery, tomatoes, black-eyed peas, feta cheese with green peppercorn-buttermilk dressing</i>	
<b>CAESAR SALAD</b>	<b>HALF \$9 FULL \$12</b>
<i>Romaine hearts, homemade rustic croutons and fresh-grated parmesan with white anchovies</i>	
<b>FRESH FRUIT</b>	<b>\$14</b>
<i>Seasonal fruit with granola, local honey and vanilla yogurt</i>	

# Sides

\$6 each

<b>BACON</b>	<b>HASH BROWN POTATOES</b>	<b>SAUSAGE</b>
<b>FRENCH FRIES</b>	<b>PEPPER JACK GRITS</b>	<b>COLLARD GREENS</b>
<b>BRIOCHE TOAST - \$4</b>		

# Cocktails

<b>HALLS FAMOUS BLOODY MARY</b>	<b>\$10</b>
<b>MIMOSA</b>	<b>\$8</b>
<i>Champagne and fresh orange juice</i>	
<b>BELLINI</b>	<b>\$8</b>
<i>Champagne, peach schnapps and passion fruit</i>	

*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.*

# Entrées

<b>8 OZ FILET MIGNON*</b>	<b>\$35</b>
<i>Bacon-wrapped filet with three eggs any style, Chef's Steak Sauce and choice of hash brown potatoes or pepper jack grits</i>	
<b>SHRIMP AND GRITS</b>	<b>\$19</b>
<i>Sautéed shrimp, pepper, onions, Tasso ham gravy, pepper jack grits and spring onions</i>	
<b>CHOPHOUSE OMELET</b>	<b>\$18</b>
<i>Prime steak, mushrooms, creamed spinach, onions, white cheddar and Swiss. Choice of hash brown potatoes or pepper jack grits</i>	
<b>FARMERS OMELET</b>	<b>\$12</b>
<i>With butternut squash, forest mushrooms, kale, tomatoes and goat cheese with choice of hash brown potatoes or pepper jack grits</i>	
<b>TRADITIONAL EGGS BENEDICT*</b>	<b>\$14</b>
<i>Pan-roasted country ham and poached eggs with choice of hash brown potatoes or pepper jack grits</i>	
<b>CRABCAKE EGGS BENEDICT*</b>	<b>\$19</b>
<i>Jumbo lump crab cakes, wilted arugula, roasted pepper-Creole Hollandaise and choice of hash brown potatoes or pepper jack grits</i>	
<b>PRIME RIB EYE STEAK BENEDICT*</b>	<b>\$18</b>
<i>Served with creamed spinach and Chef's Steak Sauce</i>	
<b>FRENCH TOAST</b>	<b>\$16</b>
<i>Lavender scented brioche, Vermont maple syrup, espresso mascarpone cream and applewood smoked bacon</i>	
<b>SOUTHERN SWEET POTATO PANCAKES</b>	<b>\$18</b>
<i>Sliced bananas, candied pecans and a brown sugar, maple butter. Served with scrambled eggs and applewood smoked bacon</i>	
<b>BLACKENED SALMON SALAD*</b>	<b>\$16</b>
<i>Pears, oranges, buttermilk blue cheese, candied pecans and white balsamic dressing</i>	
<b>BISCUITS AND GRAVY</b>	<b>\$15</b>
<i>Country sausage gravy, buttermilk biscuits and scrambled eggs</i>	
<b>CHOPHOUSE PRIME BURGER*</b>	<b>\$12</b>
<i>Lettuce, tomato, House Sauce and french fries</i>	
<b>BBQ BABY BACK RIBS</b>	<b>\$15</b>
<i>With french fries</i>	
<b>PRIME STEAKS*</b>	
<i>All Halls Chophouse prime cut steaks are available at Sunday Brunch</i>	
<b>DRY-AGED KANSAS CITY BONE-IN NEW YORK STRIP, 22 OZ</b>	
<b>RED'S DRY AGED PORTERHOUSE, 26 OZ</b>	
<b>DRY-AGED RIB EYE, 16 OZ</b>	<b>NEW YORK STRIP, 16 OZ</b>