

Soups & Starters

Tavern Onion Soup \$8

Crawfish Bisque* \$7/\$9

Broiled Oysters* parmesan & herbed crust \$16

Crispy Calamari* Mediterranean marinara \$12

Chili Rubbed Ahi Tuna* soy reduction, cilantro salad \$16

Beef Carpaccio* shallot, watercress, green goddess, Parmesan, soft boiled egg,
black truffle vinaigrette, toasted brioche \$15

Pork Belly* seasonal gastrique, cornbread \$16

Salads

Wedge Salad Iceberg lettuce, bacon, cucumber, tomato, buttermilk blue cheese dressing, croutons \$11

Burrata ricotta stuffed mozzarella, prosciutto, arugula, heirloom tomatoes, crostini, white balsamic \$14

Tavern Greens Salad gorgonzola, dried cherries, candied pecans, pomegranate vinaigrette \$11

Halls Chop Salad romaine, black-eyed peas, feta, celery, cucumber, bacon, tomatoes,
green-peppercorn dressing \$8/\$12

Chef Specialties

Jumbo Lump Crab Cakes* creamed corn, leeks, crispy truffle potato strings \$36

Grouper* crawfish & shrimp etouffee with Carolina Gold rice pirlou \$38

Shrimp & Grits* grit cake, mushrooms, red-eye gravy, tomato jam \$30

Crab Crusted Salmon* potato gratin, broccolini, beurre blanc \$34

Lobster* parmesan risotto, shrimp, mussels, saffron broth \$44

Chicken Breast* rainbow carrot succotash, whipped goat cheese \$29

Sweet Potato Gnocchi spinach, dried cherries, goat cheese, pecans, brown butter sauce \$26

Steaks & Chops

*Our steaks are cut from USDA Prime beef, flown in from Allen Brothers of Chicago, and wet & dry aged for the ultimate tenderness, juiciness and flavor.**

Filet Mignon 8oz.* The Finest tenderloin cuts available \$42

Ribeye 16oz.* Distinguished by rich marbling and the natural flavor kernel \$47

NY Strip 16oz.* Classic steak-lover's steak with fine, silky texture \$44

Dry Aged NY Strip 14oz.* Tender Sirloin strip with an incredibly robust flavor \$44

Bone In Pork Chop 16oz.* crispy Brussels sprouts, hot honey gastrique \$36

Lamb Chops* cauliflower purée, dried cherry reduction \$38

Accompaniments

Oscar Style* \$18

Creamy Gorgonzola \$6

Mushrooms & Onions \$6

Lobster Tail* \$MP

Sauces

Truffle Butter \$6

Béarnaise \$3

House Worcestershire \$3

Creamy Horseradish \$3

Hollandaise \$3

Red Wine Bordelaise \$3

Sides \$6

Creamed Corn & Leeks * Brussels Sprouts with Hot Honey * Lemon & Garlic Broccolini

Asparagus with Hollandaise * Potato Gratin with Smoked Cheddar Cream * Truffle Fries

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