



3 Courses \$38 excluding tax & gratuity

Cup of Soup or Half Salad choice of:

V TOMATO SOUP

basil pesto, Parmesan, grilled focaccia

HALLS CHOP SALAD

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

red bean & beef chili, cheddar, sour cream, scallions, charred jalapeño

(V) TOMATO & BURRATA

fresh Burrata. heirloom tomatoes, basil pesto, mixed greens, cornbread crumble, balsamic reduction

CRAB BISQUE

crab, cream, sherry, scallions

(v) RITA'S SEA<mark>SID</mark>E SALAD

heirloom tomato, radish, dried berries, hemp seeds, Parmesan, pecans, almonds, house dressing

Entrée choice of:

PULLED PORK PLATTER*

hickory slow-smoked, butter beans, coleslaw, pickle chips, honey-chipotle BBQ sauce, seasoned fries

CHICKEN THIGHS*

hickory slow-smoked, garlic mashed potatoes, butter beans, mixed vegetables, cornbread, honey-chipotle BBQ sauce

CAST IRON SALMON*

Chilean salmon filet, garlic mashed potatoes, broccoli, basil pesto, lemon

(v) ROASTED VEGETABLE SANDWICH

zucchini, squash, cauliflower, garlic aïoli, artisan lettuce, burrata cheese, heirloom tomato, brioche bun

Dessert CHEF'S NIGHTLY FEATURE