

WELCOME

LOCAL • FRESH • FAMILY • FRIENDS • FUN

truffles®

APPETIZERS

SPINACH & ARTICHOKE DIP

SERVED WARM WITH TORTILLA CHIPS 9.95

BAKED BRIE IN PUFF PASTRY WITH FRENCH BREAD, FRESH FRUIT AND ROASTED KAHLUA PECANS 11.95

COCONUT SHRIMP HONEY MANGO SAUCE FOR DIPPING 10.95

TUNA WONTON RARE TUNA, ASIAN SLAW, CRISPY WONTONS, SESAME DRIZZLE 12.95

JUMBO LUMP CRAB CAKE WASABI MAYONNAISE 13.95

SOUP & SALAD

TOMATO DILL CREAMY TOMATO SOUP 5.95 CUP / 7.95 BOWL

FRENCH ONION SEASONED CHICKEN STOCK, GARLIC CROUTONS, EMMENTALER SWISS 6.95 CUP / 9.95 BOWL

HOUSE NAPA SALAD WITH SESAME GINGER DRESSING 6.95

HOUSE ROMAINE SALAD GRAPE TOMATOES, SWISS CHEESE, SHREDDED CARROT, WITH HOMEMADE BLUE CHEESE VINAIGRETTE, VINAIGRETTE, RANCH OR HONEY MUSTARD 6.95

HOUSE CAESAR SALAD 6.95

ENTRÉE SALADS

TUNA NAPA GRILLED TUNA COOKED TO MEDIUM RARE, NAPA CABBAGE, TOASTED ALMONDS, CRUNCHY ORIENTAL NOODLES, TOASTED SESAME SEEDS, SESAME GINGER DRESSING 18.95

OR WITH GRILLED CHICKEN 13.95

BLT BIBB HYDROPONIC BIBB LETTUCE, KAHLUA PECANS, CRUMBLER BLUE CHEESE, BACON, GRAPE TOMATOES, BLUE CHEESE VINAIGRETTE 13.95

SOUTHWESTERN SPICY CHICKEN BREAST, SWEET CORN, BLACK BEANS, ROMAINE, RED ONIONS, GRAPE TOMATOES, JACK AND CHEDDAR CHEESE, TORTILLA CHIPS, SOUTHWESTERN DRESSING 13.95

SPINACH SALAD GRILLED SALMON, BABY SPINACH, KAHLUA PECANS, GOAT CHEESE, POPPY SEED DRESSING 19.95

MONTEREY SALAD GRILLED CHICKEN BREAST, CHOPPED ROMAINE, CRISPY BACON, JACK AND CHEDDAR CHEESE, GRAPE TOMATOES, CHOPPED EGG, AVOCADO (SEASONAL) CHOICE OF DRESSING 13.95

GRILLED SHRIMP CAESAR GRILLED WITH LEMON BUTTER AND SEA SALT, PARMESAN CHEESE, ROMAINE, GARLIC CROUTONS 19.95

FRESH SIDES

WITH EXTRA VIRGIN OLIVE OIL AND SEA SALT 5.95

FRENCH GREEN BEANS

SAUTEED NAPA CABBAGE

OVEN ROASTED CARROTS

BROCCOLI

SAUTEED SPINACH

BUTTERMILK MASHED POTATOES

LONG GRAIN WILD RICE

PLEASE MAKE ONE OF OUR MANAGERS AWARE OF ANY FOOD ALLERGIES AS ALL INGREDIENTS ARE NOT LISTED ON OUR MENU.

GLUTEN FREE BREAD AND PASTA ARE AVAILABLE FOR AN ADDITIONAL CHARGE.

*SC LAW STATES THAT GROUND BEEF SERVED TO GUESTS UNDER 18 MUST BE COOKED TO 155° (MW). A POSSIBLE HEALTH RISK MAY EXIST IN EATING GROUND BEEF AND OTHER FOODS COOKED BELOW 155°.

SIMPLY GRILLED

WITH EXTRA VIRGIN OLIVE OIL AND SEA SALT, SERVED WITH FRENCH GREEN BEANS AND DRESSED GREENS

OPEN WATER TILAPIA 18.95 **ATLANTIC SALMON** 21.95

GRILLED SHRIMP 19.95 **TUNA** 22.95 **MAHI MAHI** 21.95

COLEMAN FARMS ALL NATURAL DOUBLE BONELESS BREAST 16.95

FISH

SERVED WITH FRENCH GREEN BEANS AND BUTTERMILK MASHED POTATOES

BLACKENED TILAPIA REGAL SPRINGS OPEN WATER DEEP RESERVOIR TILAPIA WITH FRESH MANGO AND BASIL ROASTED TOMATOES 19.95

FRIED COCONUT SHRIMP CRISPY COCONUT BREADED SHRIMP WITH HONEY MANGO SAUCE 20.95

SESAME TUNA BLACKENED WITH SESAME SEEDS, SESAME GINGER SAUCE 23.95

MANGO SALMON MANGO BARBEQUE GLAZE 22.95

JUMBO LUMP CRAB CAKE WITH WASABI MAYONNAISE 18.95

SPICY SHRIMP SKEWERS GRILLED WITH BUTTER 20.95

PARMESAN GLAZED CATCH CREAMY BASIL PARMESAN GLAZE 23.95

CHICKEN

CHIPOTLE CHICKEN COLEMAN FARMS BONELESS DOUBLE BREAST, CREAMY BLUE CHEESE, APPLEWOOD BACON, CHIPOTLE BARBEQUE DRIZZLE, SERVED WITH BUTTERMILK MASHED POTATOES AND GREEN BEANS 18.95

GOURMET CHICKEN POT PIE TENDER BREAST MEAT, CARROTS, MUSHROOMS, SWEET BELL PEPPERS, WHITE WINE CREAM SAUCE, PUFF PASTRY 13.95

PARMESAN GRILLED CHICKEN WITH CHOPPED ROASTED TOMATOES SERVED WITH BUTTERMILK MASHED POTATOES AND GREEN BEANS 18.95

HAVANA CHICKEN JACK CHEESE, FIRE ROASTED TOMATO SALSA, SERVED WITH BARBEQUE BLACK BEANS AND GREEN BEANS 17.95

GRILL

BABY BACK RIBS AWARD WINNING RECIPE, TANGY BARBEQUE SAUCE WITH SHOESTRING FRIES AND FRESH SLAW HALF RACK 18.95

MEATLOAF GRILLED WITH BARBEQUE GLAZE AND TOPPED WITH VIDALIA ONION CHUTNEY. SERVED WITH BUTTERMILK MASHED POTATOES AND FRENCH GREEN BEANS 16.95

STEAK AND FRIES 8 OUNCE CERTIFIED ANGUS BEEF SIRLOIN, SERVED WITH FRIES AND FRENCH GREEN BEANS 19.95

RIB EYE 14 OZ GRILLED AND FINISHED WITH HORSERADISH BUTTER, SERVED WITH BUTTERMILK MASHED POTATOES AND FRENCH GREEN BEANS 30.95

PASTA

NEW ORLEANS CAJUN CHICKEN BREAST, TASSO HAM, SWEET BELL PEPPERS, SPICY CREAM SAUCE, PARMESAN CHEESE 18.95

FIRE ROASTED TOMATO BASIL FINEST OLIVE OIL, FRESH BASIL, GRILLED PORTOBELLO MUSHROOM 17.95

LINGUINE WITH GRILLED SHRIMP FRESH BASIL, PINE NUT AND GARLIC PESTO SAUCE 20.95 OR WITH GRILLED PORTOBELLO MUSHROOM 17.95

PASTA ALFREDO COLEMAN FARMS BONELESS CHICKEN BREAST, FRESH SPINACH, APPLEWOOD BACON, OVEN ROASTED TOMATOES 18.95

SANDWICHES

SERVED WITH SHOESTRING FRIES, DRESSED GREENS, OR SWEET POTATO FRIES

MANGO CHICKEN DOUBLE BREAST, MANGO BBQ, JACK CHEESE, CRISPY BACON, LETTUCE, TOMATO, RED ONION, MAYONNAISE 12.95

FRESH BURGER LETTUCE, TOMATO, PICKLES, MAYONNAISE AND MUSTARD, CHOICE OF CHEESE OR PIMENTO CHEESE 13.95 WITH BACON ADD 1.95

PORTOBELLO MARINATED, GRILLED AND SLICED, ROASTED RED PEPPERS, BASIL MARINATED ROASTED TOMATOS, WARM BRIE, FRESH SPINACH, RED ONION, PESTO MAYONNAISE 12.95

TILAPIA SANDWICH OPEN WATER TILAPIA, TARTAR SAUCE, DIJON MUSTARD, FRESH SLAW 16.95

BLACK BEAN BURGER HOMEMADE, SERVED WITH SOUTHWESTERN SAUCE, JACK CHEESE, LETTUCE, RED ONION, TOMATO 12.95

DESSERTS 6.95

KEY LIME PIE THE REAL THING, GRAHAM CRACKER CRUST, WHIPPED CREAM

BLONDIE BLONDE BROWNIE WITH CHOCOLATE CHIPS, SERVED WARM WITH VANILLA BEAN ICE CREAM, HOMEMADE CARAMEL AND CHOCOLATE SAUCES

OREO ICE CREAM PIE OREO COOKIE CRUST, OREO ICE CREAM, CHOCOLATE FUDGE, CRUMBLLED OREO COOKIES

GLUTEN FREE CHOCOLATE BROWNIE SERVED WARM WITH VANILLA BEAN ICE CREAM AND CHOCOLATE SAUCE

BEVERAGES

HAND CRAFTED REAL FRUIT LEMONADES AND TEAS MANGO, MIXED BERRY, RASPBERRY OR POMEGRANATE **3.45 EACH**

IBC ROOT BEER 2.45 EACH

SOFT DRINKS, LEMONADE, FRESH GROUND COFFEE AND TEA 2.95

WITH COMPLIMENTARY REFILLS

ESPRESSO 2.95 CAPPUCCINO AND LATTE 3.45

HAPPY HOUR DAILY 4-6 PM AVAILABLE TO GUESTS SITTING AT OUR BAR
\$3 WELL DRINKS \$2 OFF ALL OTHER COCKTAILS, BEER, WINE AND APPETIZERS

BEER

CRAFT BEERS AVAILABLE ON TAP
6.95 - 8.95 A PINT

SPECIALTY BLACKBERRY FARM CLASSIC SAISON

(WALLAND TENNESSEE, LIMITED PRODUCTION AND AMAZING) 750 ML **29.95**

LAGER

PABST BLUE RIBBON **2.95** YUENGLING – BUD LIGHT – COORS LIGHT – MILLER LITE – MICHELOB ULTRA **3.95** HEINEKEN – SAM ADAMS – AMSTEL LIGHT – CORONA – CORONA LIGHT – STELLA – DOS EQUIS – PACIFICO – PERONI – MODELO SPECIAL **4.95**

PALE ALE

SIERRA NEVADA **4.95** SAMUEL SMITH'S ORGANIC PALE ALE **6.95**

BLACK ALE NEW BELGIUM 1554 ENLIGHTENED BLACK ALE **5.45**

AMBER

PALMETTO AMBER – CHARLESTON SC – FAT TIRE **4.95**

STOUT

GUINNESS EXTRA STOUT – SAMUEL SMITH'S CELEBRATED OATMEAL STOUT **6.95**

WHEAT

BLUE MOON BELGIAN WHITE – ABITA PURPLE HAZE RASPBERRY **4.95**

BROWN NEWCASTLE BROWN ALE **4.95**

BELGIAN TRAPPIST ALE

CHIMAY PERES TRAPPISTES BLUE ALE **11.95**

SEASONAL BLUE MOON SEASONAL – **4.95**

GLUTEN FREE DAURA **5.95**

NON-ALCOHOLIC BUCKLER **3.95**

COCKTAILS & MARTINIS

COHITO COCONUT RUM, COCONUT WATER, VEEV AÇAÍ, POMEGRANATE JUICE, FRESH MINT **10.95**

MOSCOW MULE ABSOLUT VODKA, GINGER BEER, FRESH MINT, SERVED ON THE ROCKS IN A COPPER CUP **10.95**

PURE CANE MOJITO FRESH LIME & MINT **10.95**

SANGRIA RED WINE, GRAN GALA, MIXED BERRIES, FRESH APPLE, ORANGE AND LIME **8.95**

T BAR™ COSMO ABSOLUT CITRON, PEACH SCHNAPPS, LIME, CRANBERRY JUICE **9.95**

SACRED TRUTH TITO'S VODKA, BLUE CHEESE STUFFED OLIVES **10.95**

LEMON DROP ABSOLUT CITRON, AGAVE NECTAR, FRESH LEMON JUICE **9.95**

PEAR-ADISE ABSOLUT PEARS, ST GERMAIN, HONEY, LEMON **9.95**

FROZEN DRINK SPECIALS

WINE

SPARKLING

		GLASS	BOTTLE
101	CA'BELLAVITIS PROSECCO – ITALY	7	40
102	CLICQUOT YELLOW LABEL – FRANCE		79
103	MOET BRUT IMPERIAL ROSE – FRANCE		96

SAUVIGNON BLANC

201	SEA GLASS – SANTA BARBARA	8.50	34
202	KIM CRAWFORD – NEW ZEALAND	10.50	42
203	HONIG – NAPA		45
204	DUCKHORN – NAPA		52

CHARDONNAY

301	PREMIUM HOUSE	7.50	
302	CHT ST JEAN – SONOMA	8	32
303	RODNEY STRONG CHALK HILL – SONOMA	10.50	42
304	LATOUR POUILLY FUISSE – BURGUNDY		46
305	HEITZ – NAPA		58
306	CAKEBREAD – NAPA		74

INTERESTING WHITES & ROSE

401	LAGARIA PINOT GRIGIO – ITALY	8	32
402	CA'BELLAVITIS PINOT GRIGIO – ITALY	8.50	34
403	J PINOT GRIS – RUSSIAN RIVER	10	40
404	CHATEAU STE MICHELLE RIESLING – WASHINGTON	8	32
405	BERINGER WHITE ZINFANDEL – CALIFORNIA	8	32
406	SOFIA PINOT NOIR ROSE – NAPA	10.00	40

PINOT NOIR

501	CHALONE – MONTEREY	9.50	38
502	RODNEY STRONG – RUSSIAN RIVER	10.50	42
503	A TO Z – OREGON		44
504	DUCKHORN DECOY – ANDERSON VALLEY	12.75	51
505	J – RUSSIAN RIVER		64
506	GOLDENEYE – ANDERSON VALLEY		94

MERLOT

601	PREMIUM HOUSE	7.50	
602	RED DIAMOND – WASHINGTON	8.25	33
603	FERRARI CARANO – SONOMA	11.75	47
604	STAGS' LEAP WINERY – NAPA VALLEY		59

CABERNET SAUVIGNON & BLENDS

701	BERINGER FOUNDERS ESTATE – CALIFORNIA	8.75	35
702	DREAMING TREE CRUSH – NORTH COAST BLEND	9.75	39
703	COPPOLA DIRECTORS – SONOMA	11	44
704	CASA LAPOSTOLLE CUVÉE ALEXANDRE – CHILE		52
705	DUCKHORN PARADUXX – NAPA VALLEY		79
706	SILVERADO – NAPA		82
707	MOLLYDOOKER GIGGLEPOT – AUSTRALIA		85
708	JORDAN – ALEXANDER VALLEY		90

INTERESTING REDS

801	JOEL GOTT ZINFANDEL – CALIFORNIA	10.50	42
802	DON DAVID – MICHEL TORINO ESTATE – MALBEC – ARGENTINA	11	44
803	LAS ACEQUIAS, MENDOZA MALBEC – ARGENTINA	12	48
804	JABOULET PARALLELE 45 – RHONE		33
805	CAMPO VIEJO GRAN RESERVE RIOJA – SPAIN		43
806	RUFFINO AZIANO CHIANTI CLASSICO – ITALY		39
807	SMITH WOODHOUSE LODGE RESERVE PORT	7.95	48.95

PLEASE ALSO VISIT

truffles

SEA PINES CENTER,
HILTON HEAD ISLAND
TRUFFLESCAFE.COM



CHOW DADDY'S
BUNS, BOWLS & TACOS

14B EXECUTIVE PARK RD,
HILTON HEAD ISLAND

15 TOWNE DR, BELFAIR
TOWNE VILLAGE, BLUFFTON

CHOWDADDYS.COM

