

WELCOME

LOCAL • FRESH • FAMILY • FRIENDS • FUN

truffles[®] lunch

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

SOUP AND SALAD COMBO CUP OF TOMATO DILL WITH CHOICE OF HOUSE NAPA, ROMAINE OR CAESAR SALAD, SERVED TOGETHER 10.95

ENTRÉE SALADS

TUNA NAPA* GRILLED TUNA COOKED TO MEDIUM RARE, NAPA CABBAGE, TOASTED ALMONDS, CRUNCHY ORIENTAL NOODLES, TOASTED SESAME SEEDS, SESAME GINGER DRESSING 19.95
OR WITH GRILLED CHICKEN 14.95

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 14.95

MONTEREY SALAD GRILLED CHICKEN BREAST, CHOPPED ROMAINE, CRISPY BACON, JACK AND CHEDDAR CHEESE, GRAPE TOMATOES, CHOPPED EGG, AVOCADO (SEASONAL) CHOICE OF DRESSING 14.95

SPINACH SALAD GRILLED SALMON, BABY SPINACH, KAHLUA PECANS, GOAT CHEESE, POPPY SEED DRESSING 20.95

CLUB SALAD FRIED CHICKEN TENDERS, CHOPPED ROMAINE, CRISPY BACON, JACK AND CHEDDAR CHEESE, GRAPE TOMATOES, CHOPPED EGG, AVOCADO (SEASONAL), HONEY MUSTARD DRESSING 14.95

GRILLED SHRIMP CAESAR GRILLED WITH LEMON BUTTER AND SEA SALT, PARMESAN CHEESE, ROMAINE, GARLIC CROUTONS 21.95

SANDWICHES SERVED WITH FRIES

SOUTHWESTERN WRAP SPICY CHICKEN BREAST, ROMAINE, SWEET CORN, BLACK BEANS, TOMATO, JACK AND CHEDDAR CHEESE, SOUTHWESTERN DRESSING 10.95

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

GRILLED HOMEMADE PIMENTO CHEESE ON THICK SOUR DOUGH, SERVED WITH TOMATO DILL SOUP 12.95

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

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

SHRIMP BUN WILD WHITE SHRIMP CHOPPED AND TOSSED WITH MAYONNAISE, HORSERADISH, FRESH JALAPENO AND CELERY 14.95

MANGO CHICKEN SANDWICH DOUBLE BREAST, MANGO BBQ, JACK CHEESE, CRISPY BACON, LETTUCE, TOMATO, RED ONION, MAYONNAISE 13.95

ENTRÉES SERVED WITH FRIES AND DRESSED GREENS

SPINACH QUICHE OUR HOMEMADE QUICHE 12.95

MINI POT PIE TENDER BREAST MEAT, CARROTS, MUSHROOMS, SWEET BELL PEPPERS, BROCCOLI AND PEAS, WHITE WINE CREAM SAUCE, PUFF PASTRY – WITH DRESSED GREENS (THIS ITEM IS NOT SERVED WITH FRIES) 11.95

CURRY CHICKEN SALAD CHOPPED CHICKEN BREAST IN A CURRY DRESSING WITH GOLDEN RAISINS 13.95

BABY BACK RIBS AWARD WINNING RECIPE, TANGY BARBEQUE SAUCE HALF RACK 19.95

STEAK AND FRIES* 8 OUNCE CERTIFIED ANGUS BEEF SIRLOIN 20.95

MEATLOAF GRILLED WITH BARBEQUE GLAZE AND TOPPED WITH VIDALIA ONION CHUTNEY 17.95

JUMBO LUMP CRAB CAKE WITH WASABI MAYONNAISE 19.95

MANGO SALMON* MANGO BARBEQUE GLAZE 22.95

GRILLED TILAPIA OPEN WATER TILAPIA GRILLED WITH LEMON AND BUTTER 19.95

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.

*CONTAINS INGREDIENTS THAT MAY BE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS AND POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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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 12.95

COCONUT SHRIMP HONEY MANGO
SAUCE FOR DIPPING 12.95

TUNA WONTON* RARE TUNA, ASIAN
SLAW, CRISPY WONTONS, SESAME
DRIZZLE 13.95

JUMBO LUMP CRAB CAKE
WASABI MAYONNAISE 14.95

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 20.95
OR WITH GRILLED CHICKEN 15.95

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 14.95

MONTEREY SALAD GRILLED
CHICKEN BREAST, CHOPPED ROMAINE,
CRISPY BACON, JACK AND CHEDDAR
CHEESE, GRAPE TOMATOES, CHOPPED
EGG, AVOCADO (SEASONAL) CHOICE OF
DRESSING 14.95

SPINACH SALAD GRILLED SALMON,
BABY SPINACH, KAHLUA PECANS, GOAT
CHEESE, POPPY SEED DRESSING 20.95

GRILLED SHRIMP CAESAR
GRILLED WITH LEMON BUTTER AND
SEA SALT, PARMESAN CHEESE,
ROMAINE, GARLIC CROUTONS 21.95

SIMPLY GRILLED

WITH EXTRA VIRGIN OLIVE OIL AND SEA SALT, SERVED WITH FRESH
VEGETABLE AND BUTTERMILK MASHED POTATOES.

OPEN WATER TILAPIA 20.95 **ATLANTIC SALMON*** 23.95

GRILLED SHRIMP 21.95 **TUNA*** 24.95 **DAILY CATCH** 23.95

COLEMAN FARMS ALL NATURAL DOUBLE BONELESS BREAST 18.95

FISH

SERVED WITH SEASONAL VEGETABLE AND BUTTERMILK MASHED POTATOES

BLACKENED TILAPIA REGAL SPRINGS OPEN WATER DEEP RESERVOIR
TILAPIA WITH FRESH MANGO AND BASIL ROASTED TOMATOES 21.95

FRIED COCONUT SHRIMP CRISPY COCONUT BREADED SHRIMP WITH
HONEY MANGO SAUCE 22.95

SESAME TUNA* BLACKENED WITH SESAME SEEDS, SESAME GINGER
SAUCE 25.95

MANGO SALMON* MANGO BARBEQUE GLAZE 24.95

JUMBO LUMP CRAB CAKE WITH WASABI MAYONNAISE
ONE CAKE 19.95 / TWO CAKES 32.95

SPICY SHRIMP SKEWERS GRILLED WITH BUTTER 22.95

PARMESAN GLAZED CATCH CREAMY BASIL PARMESAN GLAZE 24.95

CHICKEN

GOURMET CHICKEN POT PIE TENDER BREAST MEAT, CARROTS,
MUSHROOMS, SWEET BELL PEPPERS, BROCCOLI AND PEAS, WHITE WINE
CREAM SAUCE, PUFF PASTRY 15.95

PARMESAN GRILLED CHICKEN WITH CHOPPED ROASTED
TOMATOES SERVED WITH BUTTERMILK MASHED POTATOES AND SEASONAL
VEGETABLE 19.95

CHIPOTLE CHICKEN COLEMAN FARMS BONELESS DOUBLE BREAST, CREAMY
BLUE CHEESE, APPLEWOOD BACON, CHIPOTLE BARBEQUE DRIZZLE, SERVED
WITH BUTTERMILK MASHED POTATOES AND SEASONAL VEGETABLE 19.95

MEDITERRANEAN CHICKEN GRILLED DOUBLE BREAST TOPPED WITH
THE FINEST OLIVE OIL, RIPE TOMATOES, FRESH BASIL, KALAMATA AND
CASTELVETRANO OLIVES, GOATS MILK FETA, CAPERS AND GARLIC 19.95

GRILL

BABY BACK RIBS AWARD WINNING RECIPE, TANGY BARBEQUE
SAUCE SERVED WITH FRESH COLESLAW AND SHOESTRING FRIES
HALF RACK 19.95 / FULL RACK 29.95

MEATLOAF GRILLED WITH BARBEQUE GLAZE AND TOPPED WITH VIDALIA
ONION CHUTNEY. SERVED WITH BUTTERMILK MASHED POTATOES AND
SEASONAL VEGETABLE 17.95

FRESH BURGER* LETTUCE, TOMATO, PICKLES, MAYONNAISE AND
MUSTARD, CHOICE OF CHEESE OR PIMENTO CHEESE, SERVED WITH FRIES
14.95 WITH BACON ADD 1.95

SIRLOIN STEAK* 8 OUNCE CERTIFIED ANGUS BEEF, SERVED WITH
BUTTERMILK MASHED POTATOES AND SEASONAL VEGETABLE 22.95

RIB EYE* 14 OUNCE CENTER CUT CERTIFIED ANGUS, GRILLED AND SERVED
WITH BUTTERMILK MASHED POTATOES AND SEASONAL VEGETABLE 33.95

FILET* 8 OUNCE CENTER CUT GRILLED WITH BUTTER AND SEA SALT, SERVED
WITH BUTTERMILK MASHED POTATOES AND SEASONAL VEGETABLE 35.95

PASTA

NEW ORLEANS CAJUN CHICKEN BREAST, TASSO HAM, SWEET BELL
PEPPERS, SPICY CREAM SAUCE, PARMESAN CHEESE 19.95
OR WITH GRILLED SHRIMP 22.95

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

PESTO SHRIMP FRESH BASIL, PINE NUT AND GARLIC PESTO SAUCE 21.95

PASTA ALFREDO COLEMAN FARMS BONELESS CHICKEN BREAST, FRESH
SPINACH, APPLEWOOD BACON, OVEN ROASTED TOMATOES 19.95

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.

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SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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

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

BEVERAGES

HANDCRAFTED REAL FRUIT LEMONADES AND TEAS MANGO OR RASPBERRY 3.95

SOFT DRINKS, LEMONADE, TEA AND ORGANIC FAIR TRADE COFFEE 2.95 WITH COMPLIMENTARY REFILLS

ESPRESSO 2.95 CAPPUCINO AND LATTE 3.95

BEER

CRAFT BEERS AVAILABLE ON TAP 6.95 - 8.95 A PINT

BOTTLES

SPECIALTY BLACKBERRY FARM CLASSIC SAISON (WALLAND TENNESSEE, LIMITED PRODUCTION AND AMAZING) 750 ML 26

YUENGLING – BUD LIGHT – COORS LIGHT – MILLER LITE – MICHELOB ULTRA 3.95

CORONA – STELLA – PALMETTO AMBER – BLUE MOON BELGIAN WHITE 4.95

BUCKLERS NON-ALCOHOLIC 3.95

COCKTAILS & MARTINIS

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

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

MOJITO CRUZAN PURE CANE RUM, FRESH MINT, ORGANIC AGAVE, SPARKLING WATER 10.95

APPLETINI STOLI APPLE, SOUR APPLE PUCKER 10.95

GRAPEFRUIT & BASIL DEEP EDDY RUBY RED VODKA, FRESH GRAPEFRUIT, FRESH BASIL 10.95

POMTINI CITRON VODKA POMEGRANATE JUICE 10.95

T BAR™ COSMO ABSOLUT CITRON, PEACH SCHNAPPS, LIME, CRANBERRY JUICE 10.95

LEMON DROP ABSOLUT CITRON, AGAVE NECTAR, FRESH LEMON JUICE 10.95

PEAR-ADISE ABSOLUT PEARS, ST GERMAIN, HONEY, LEMON 10.95

WINE

SPARKLING

GLASS BOTTLE

TIAMO PROSECCO - ITALY	SPLIT 9	ORGANIC BOTTLE	32
LOUDINOT ROSE CHAMPAGNE			55
DELAMOTTE BRUT CHAMPAGNE			79

INTERESTING WHITES & ROSE

CORNARO PINOT GRIGIO VENITO	8	32
J PINOT GRIS - RUSSIAN RIVER	9.5	38
SEA PEARL SAUVIGNON BLANC - NEW ZEALAND	8.5	34
SPY VALLEY SAUVIGNON BLANC - NEW ZEALAND	10.5	42
HEINZ EIFEL SHINE RIESLING - GERMANY	8.5	34
MOUNTAIN VIEW WHITE ZINFANDEL - CALIFORNIA	7.5	30
SOFIA ROSE - MONTEREY COUNTY	9.75	39

CHARDONNAY

MARS AND VENUS - CHILE (HOUSE)	7.5	28
ANGELINE RESERVE - CALIFORNIA	9	36
MICHAEL POZZAN - RUSSIAN RIVER VALLEY	11	44
TOUZOT MACON VILLAGES - FRANCE	10.5	42
HEITZ - NAPA		58
CAKEBREAD - NAPA		75

PINOT NOIR

BLOCK NINE - CALIFORNIA	10.5	42
A TO Z - OREGON	11.75	47
SEAN MINOR - SONOMA COAST	13	52
DUCKHORN DECOY		54
J - RUSSIAN RIVER		64
GOLDEN EYE - ANDERSON VALLEY		85

MERLOT

POWERS - COLUMBIA VALLEY	8.5	34
FERARARI CARANO	12	48
STAGS LEAP WINERY - NAPA		59

CABERNET SAUVIGNON & BLENDS

ENTRADA - CHILE (HOUSE)	7.5	28
DREAMING TREE CRUSH NORTH COAST BLEND	9.75	39
RODNEY STRONG	10	40
COPPOLA	11	44
FERRARI CARANO SIENA - SONOMA	11.5	46
HEDGES RED MOUNTAIN BLEND - COLUMBIA VALLEY		62
THE PRISONER NAPA VALLEY BLEND		75
DUCKHORN PARADUXX - NAPA		82
JORDAN - ALEXANDER VALLEY		95

INTERESTING REDS

ALTOS LOS HORMIGOS	9	36
DON DAVID MICHEL MALBEC TORINO ESTATE - ARGENTINA	11	44
JOEL GOTT ZINFANDEL	10.5	42
BODEGAS IZADA RIOJA RESERVA - SPAIN		40
CAMPO VIEGO GRAN RESERVE RIOJA - SPAIN		44
SMITH WOODHOUSE LODGE RESERVE PORT	7.95	

HAPPY HOUR

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

PLEASE ALSO VISIT

AND

truffles

SEA PINES CENTER, HILTON HEAD ISLAND
TRUFFLESCAFE.COM



CHOW DADDY'S
KITCHEN AND BAR

14B EXECUTIVE PARK RD, HILTON HEAD ISLAND
15 TOWNE DR, BELFAIR TOWNE VILLAGE, BLUFFTON
CHOWDADDYS.COM

