

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 7.95 CUP / 10.95 BOWL

HOUSE NAPA SALAD WITH SESAME GINGER DRESSING 7.95

HOUSE ROMAINE SALAD GRAPE TOMATOES, SWISS CHEESE, SHREDDED CARROT, WITH HOMEMADE BLUE CHEESE VINAIGRETTE, VINAIGRETTE, RANCH OR HONEY MUSTARD 7.95

HOUSE CAESAR SALAD 7.95

SOUP AND SALAD COMBO CUP OF TOMATO DILL WITH CHOICE OF HOUSE NAPA, ROMAINE OR CAESAR SALAD, SERVED TOGETHER 11.95

ENTRÉE SALADS

TUNA NAPA* GRILLED TUNA COOKED TO MEDIUM RARE, NAPA CABBAGE, TOASTED ALMONDS, CRUNCHY ORIENTAL NOODLES, TOASTED SESAME SEEDS, SESAME GINGER DRESSING 21.95
OR WITH GRILLED CHICKEN 16.95

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 16.95

MONTEREY SALAD GRILLED CHICKEN BREAST, CHOPPED ROMAINE, CRISPY BACON, JACK AND CHEDDAR CHEESE, GRAPE TOMATOES, CHOPPED EGG, AVOCADO (SEASONAL) CHOICE OF DRESSING 16.95

SPINACH SALAD GRILLED SALMON, BABY SPINACH, KAHLUA PECANS, GOAT CHEESE, POPPY SEED DRESSING 23.95

CLUB SALAD FRIED CHICKEN TENDERS, CHOPPED ROMAINE, CRISPY BACON, JACK AND CHEDDAR CHEESE, GRAPE TOMATOES, CHOPPED EGG, AVOCADO (SEASONAL), HONEY MUSTARD DRESSING 16.95

GRILLED SHRIMP CAESAR GRILLED WITH LEMON BUTTER AND SEA SALT, PARMESAN CHEESE, ROMAINE, GARLIC CROUTONS 22.95

SANDWICHES SERVED WITH FRIES

SOUTHWESTERN WRAP SPICY CHICKEN BREAST, ROMAINE, SWEET CORN, BLACK BEANS, TOMATO, JACK AND CHEDDAR CHEESE, SOUTHWESTERN DRESSING 12.95

BLACK BEAN BURGER HOMEMADE AND SERVED WITH SOUTHWESTERN SAUCE, JACK CHEESE, LETTUCE, RED ONION AND TOMATO 13.95

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 15.95 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 13.95

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 15.95

ENTRÉES SERVED WITH FRIES AND DRESSED GREENS

SPINACH QUICHE OUR HOMEMADE QUICHE 14.95

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) 13.95

CURRY CHICKEN SALAD CHOPPED CHICKEN BREAST IN A CURRY DRESSING WITH GOLDEN RAISINS 14.95

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

STEAK AND FRIES* 8 OUNCE CERTIFIED ANGUS BEEF SIRLOIN 23.95

MEATLOAF GRILLED WITH BARBEQUE GLAZE AND TOPPED WITH VIDALIA ONION CHUTNEY 18.95

JUMBO LUMP CRAB CAKE WITH WASABI MAYONNAISE 19.95

MANGO SALMON* MANGO BARBEQUE GLAZE 23.95

GRILLED TILAPIA OPEN WATER TILAPIA GRILLED WITH LEMON AND BUTTER 20.95

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 10.95

BAKED BRIE IN PUFF PASTRY
WITH FRENCH BREAD, FRESH FRUIT AND ROASTED KAHLUA PECANS 13.95

COCONUT SHRIMP HONEY MANGO SAUCE FOR DIPPING 15.95

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

JUMBO LUMP CRAB CAKE
WASABI MAYONNAISE 15.95

SOUP & SALAD

TOMATO DILL CREAMY TOMATO SOUP 5.95 CUP / 7.95 BOWL

FRENCH ONION SEASONED CHICKEN STOCK, GARLIC CROUTONS, EMMENTALER SWISS 7.95 CUP / 10.95 BOWL

HOUSE NAPA SALAD WITH SESAME GINGER DRESSING 7.95

HOUSE ROMAINE SALAD GRAPE TOMATOES, SWISS CHEESE, SHREDDED CARROT, WITH HOMEMADE BLUE CHEESE VINAIGRETTE, VINAIGRETTE, RANCH OR HONEY MUSTARD 7.95

HOUSE CAESAR SALAD 7.95

ENTRÉE SALADS

TUNA NAPA* GRILLED TUNA COOKED TO MEDIUM RARE, NAPA CABBAGE, TOASTED ALMONDS, CRUNCHY ORIENTAL NOODLES, TOASTED SESAME SEEDS, SESAME GINGER DRESSING 21.95
OR WITH GRILLED CHICKEN 16.95

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 16.95

SPINACH SALAD GRILLED SALMON, BABY SPINACH, KAHLUA PECANS, GOAT CHEESE, POPPY SEED DRESSING 22.95

MONTEREY SALAD GRILLED CHICKEN BREAST, CHOPPED ROMAINE, CRISPY BACON, JACK AND CHEDDAR CHEESE, GRAPE TOMATOES, CHOPPED EGG, AVOCADO (SEASONAL) CHOICE OF DRESSING 16.95

GRILLED SHRIMP CAESAR
GRILLED WITH LEMON BUTTER AND SEA SALT, PARMESAN CHEESE, ROMAINE, GARLIC CROUTONS 23.95

SIMPLY GRILLED

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

OPEN WATER TILAPIA 21.95 **ATLANTIC SALMON*** 23.95

GRILLED SHRIMP 23.95 **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 23.95

FRIED COCONUT SHRIMP CRISPY COCONUT BREADED SHRIMP WITH HONEY MANGO SAUCE 23.95

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 33.95

SPICY SHRIMP SKEWERS GRILLED WITH BUTTER 23.95

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 18.95

FRESH BURGER* LETTUCE, TOMATO, PICKLES, MAYONNAISE AND MUSTARD, CHOICE OF CHEESE OR PIMENTO CHEESE 15.95
WITH BACON ADD 1.95

SIRLOIN STEAK* 8 OUNCE CERTIFIED ANGUS BEEF, SERVED WITH BUTTERMILK MASHED POTATOES AND SEASONAL VEGETABLE 23.95

RIB EYE* 14 OUNCE CENTER CUT CERTIFIED ANGUS, GRILLED AND SERVED WITH BUTTERMILK MASHED POTATOES AND SEASONAL VEGETABLE 34.95

FILET* 8 OUNCE CENTER CUT GRILLED WITH BUTTER AND SEA SALT, SERVED WITH BUTTERMILK MASHED POTATOES AND SEASONAL VEGETABLE 36.95

PASTA

NEW ORLEANS CAJUN CHICKEN BREAST, TASSO HAM, SWEET BELL PEPPERS, SPICY CREAM SAUCE, PARMESAN CHEESE 21.95
OR WITH GRILLED SHRIMP 23.95

FIRE ROASTED TOMATO BASIL FINEST OLIVE OIL, FRESH BASIL, GRILLED PORTOBELLO MUSHROOM 18.95

PESTO SHRIMP FRESH BASIL, PINE NUT AND GARLIC PESTO SAUCE 23.95

PASTA ALFREDO COLEMAN FARMS BONELESS CHICKEN BREAST, FRESH SPINACH, APPLEWOOD BACON, OVEN ROASTED TOMATOES 21.95

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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**
OUDINOT 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

truffles

BELFAIR TOWNE VILLAGE, BLUFFTON
TRUFFLESCAFE.COM

AND



CHOW DADDY'S
KITCHEN AND BAR

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

