

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

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

TUNA NAPA* GRILLED TUNA COOKED TO MEDIUM RARE, NAPA CABBAGE, TOASTED ALMONDS, CRUNCHY ORIENTAL NOODLES, TOASTED SESAME SEEDS, SESAME GINGER DRESSING 21
OR WITH GRILLED CHICKEN 15.95

SOUTHWESTERN SPICY CHICKEN BREAST, SWEET CORN, BLACK BEANS, ROMAINE, RED ONIONS, GRAPE TOMATOES, JACK AND CHEDDAR CHEESE, TORTILLA CHIPS, SOUTHWESTERN DRESSING 15.95

MONTEREY SALAD GRILLED CHICKEN BREAST, CHOPPED ROMAINE, CRISPY BACON, JACK AND CHEDDAR CHEESE, GRAPE TOMATOES, CHOPPED EGG, AVOCADO (SEASONAL) CHOICE OF DRESSING 15.95

SPINACH SALAD GRILLED SALMON, BABY SPINACH, KAHLUA PECANS, GOAT CHEESE, POPPY SEED DRESSING 21

CLUB SALAD FRIED CHICKEN TENDERS, CHOPPED ROMAINE, CRISPY BACON, JACK AND CHEDDAR CHEESE, GRAPE TOMATOES, CHOPPED EGG, AVOCADO (SEASONAL), HONEY MUSTARD DRESSING 15.95

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 11.95

FRESH BURGER* GROUND IN HOUSE, LETTUCE, TOMATO, PICKLES, MAYONNAISE AND MUSTARD, CHOICE OF CHEESE OR PIMENTO CHEESE 14.95

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

MANGO CHICKEN SANDWICH CHICKEN BREAST, MANGO BBQ, JACK CHEESE, CRISPY BACON, LETTUCE, TOMATO, RED ONION, MAYONNAISE 14.95

KOBE BEEF DOG PIMENTO CHEESE, DIJON MUSTARD SAUCE, FRESH SLAW 14.95

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

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 ROLL WILD WHITE SHRIMP, CHOPPED AND TOSSED WITH OUR REMOULADE SAUCE 14.95

ENTRÉES SERVED WITH FRIES AND DRESSED GREENS

SPINACH QUICHE OUR HOMEMADE QUICHE 13.95

CURRY CHICKEN SALAD CHOPPED CHICKEN BREAST IN A CURRY DRESSING WITH GOLDEN RAISINS, MANGO CHUTNEY 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

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

STEAK AND FRIES* 8 OUNCE CERTIFIED ANGUS BEEF SIRLOIN 21.95

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

JUMBO LUMP CRAB CAKE WITH WASABI MAYONNAISE 19.95

SALMON* BARBEQUE GLAZE, FRESH PINEAPPLE CHUTNEY 23.95

BLACKENED TILAPIA GRILLED OPEN WATER TILAPIA, FRESH MANGO SALSA 21.95

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

BLACK BEAN CAKE

SPICY TASSO HAM, FIRE ROASTED TOMATOES, SOUTHWESTERN DRIZZLE 12.95

COCONUT SHRIMP

HONEY MANGO SAUCE FOR DIPPING 13.95

JUMBO LUMP CRAB CAKE

WASABI MAYONNAISE 15.95

TUNA WONTON*

RARE TUNA, ASIAN SLAW, CRISPY WONTONS, SESAME DRIZZLE 14.95

CRISPY DUCK WINGS

TOSSED IN A FRESH GINGER SOY VINAIGRETTE 12.95

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

WEDGE

ICEBERG LETTUCE, APPLEWOOD BACON, GRAPE TOMATOES, CRUMBLLED BLUE CHEESE, CREAMY BLUE CHEESE DRESSING 9.95

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, CRUMBLLED 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 22.95

SIMPLY GRILLED

WITH EXTRA VIRGIN OLIVE OIL AND SEA SALT, SERVED WITH FRESH VEGETABLE AND CHILE RELLENO RISOTTO

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

BLACKENED TILAPIA OPEN WATER DEEP RESERVOIR TILAPIA WITH FRESH MANGO SALSA, BUTTERMILK MASHED POTATOES, FRESH VEGETABLE 23.95

SESAME TUNA* BLACKENED WITH SESAME SEEDS, SESAME GINGER SAUCE, CHILE RELLENO RISOTTO, FRESH VEGETABLE 25.95

JUMBO LUMP CRAB CAKE WITH WASABI DRIZZLE, FRESH VEGETABLE, MASHED POTATOES ONE CAKE 19.95 / TWO CAKES 33.95

LEMON RUBBED COD SUN DRIED TOMATOES, CAPERS, FINEST OLIVE OIL, FRESH VEGETABLE, CHILE RELLENO RISOTTO 24.95

FRIED COCONUT SHRIMP CRISPY COCONUT BREADED SHRIMP WITH HONEY MANGO SAUCE, FRIES AND FRESH SLAW 23.95

SALMON* BARBEQUE GLAZE, FRESH PINEAPPLE CHUTNEY, MASHED POTATOES, FRESH VEGETABLE 24.95

SPICY SHRIMP SKEWERS GRILLED WITH BUTTER, SERVED WITH CHILE RELLENO RISOTTO AND FRESH VEGETABLE 23.95

PARMESAN GLAZED CATCH CREAMY BASIL PARMESAN GLAZE, BUTTERMILK MASHED POTATOES, FRESH VEGETABLE 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 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 TRUFFLED MAC AND CHEESE AND SEASONAL VEGETABLE 19.95

MEDITERRANEAN CHICKEN GRILLED DOUBLE BREAST TOPPED WITH THE FINEST OLIVE OIL, RIPE TOMATOES, FRESH BASIL, KALAMATA AND CASTELVETRANO OLIVES, FETA, CAPERS AND GARLIC, SERVED WITH MASHED POTATOES AND FRESH VEGETABLE 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 TRUFFLED MAC AND CHEESE AND SEASONAL VEGETABLE 18.95

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

STEAK* AND FRIES 8 OUNCE CERTIFIED ANGUS BEEF SIRLOIN, SERVED WITH FRESH SLAW AND SHOESTRING FRIES 23.95

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

CAJUN RIB EYE* 14 OUNCE CENTER CUT SC ANGUS, BLUE CHEESE BUTTER, SHOESTRING FRIES, FRESH VEGETABLE 34.95

PASTA

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

CHICKEN LINGUINI GRILLED DOUBLE BREAST, FRESH TOMATOES, KALAMATTA OLIVES, FRESH BASIL, CASTELVETRANO OLIVES, FETA CHEESE, CAPERS, GARLIC AND FRESH SPINACH 21.95

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 7.95

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

OREO ICE CREAM PIE OREO COOKIE CRUST, CHOCOLATE FUDGE, FRESH WHIPPED CREAM

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 **CAPPUCCINO** AND **LATTE** 3.95

BEER

CRAFT BEERS AVAILABLE ON TAP 6.95 - 8.95

BOTTLES

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

HEINEKEN - FAT TIRE - SIERRA NEVADA - CORONA - STELLA - PALMETTO AMBER CHARLESTON SC - 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

DAY TRIPPER TITO'S VODKA, JACK RUDY SWEET TEA SYRUP, JACK RUDY LAVENDER BITTERS, FRESH LEMON, SPARKING WATER 9.95

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

T BAR™ COSMO 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
 KIM CRAWFORD - NEW ZEALAND 10.5 42
 HEINZ EIFEL SHINE RIESLING - GERMANY 8.5 34
 MOUNTAIN VIEW WHITE ZINFANDEL - CALIFORNIA 7.5 30
 WHISPERING ANGEL "THE PALM"
 VIN DE PROVENCE ROSE 10 40

CHARDONNAY

MARS AND VENUS - CHILE (HOUSE) 7.5 28
 ANGELINE RESERVE - CALIFORNIA 9 36
 RODNEY STRONG - CHALK HILL 10.5 42
 TOUZOT MACON VILLAGES - FRANCE 10.5 42
 HEITZ - NAPA 58
 CAKEBREAD - NAPA 75

PINOT NOIR

BLOCK NINE - CALIFORNIA 9.5 38
 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
 FERRARI CARANO - SONOMA COUNTY 11 44
 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 10.5 42
 COPPOLA DIRECTORS CUT 11.5 46
 FERRARI CARANO SIENA - SONOMA 11 44
 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 MALBEC 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

