

WELCOME

LOCAL • FRESH • FAMILY • FRIENDS • FUN

truffles®

weekend lunch

BRUNCH

LOW COUNTRY CLUB GRILLED SOURDOUGH, PIMENTO CHEESE, CRISPY BACON, STRAWBERRY PRESERVES, FRIES 11.95

FRENCH TOAST SOURDOUGH BREAD, CRISPY BACON, MAPLE SYRUP, FRESH FRUIT 12.95

SPINACH QUICHE OUR HOMEMADE QUICHE SERVED WITH FRIES AND DRESSED GREENS 13.95

MONTE CRISTO SLICED HAM, SWISS CHEESE, MAYONNAISE AND DIJON MUSTARD ON SOURDOUGH, DIPPED IN EGG AND GRILLED, MAPLE SYRUP, FRIES 12.95

EGG SANDWICH GRILLED SOURDOUGH, MAYONNAISE, SWISS CHEESE, DRESSED GREENS, DIJON MUSTARD, POACHED EGGS, CRISPY BACON, FRIES 13.95

SOUP & SALAD

TOMATO DILL CREAMY TOMATO SOUP 5.95 CUP

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

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 ROMAINE OR CAESAR SALAD, SERVED TOGETHER 11.95

ENTRÉE SALADS

SPICY CHICKEN GRILLED SPICY CHICKEN BREAST, CHOPPED ROMAINE, CRISPY BACON, JACK AND CHEDDAR CHEESE, GRAPE TOMATOES, CHOPPED EGG, AVOCADO (SEASONAL), HONEY MUSTARD DRESSING 14.95

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 14.95

SOUTHWESTERN SPICY CHICKEN BREAST, FRESH CORN, BLACK BEANS, ROMAINE, RED ONIONS, GRAPE TOMATOES, JACK AND CHEDDAR CHEESE, TORTILLA CHIPS, SOUTHWESTERN DRESSING, OR WITH HOMEMADE BLACK BEAN CAKE 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

SANDWICHES SERVED WITH FRIES

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

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

GRILLED HAM AND BRIE THIN SOURDOUGH, DIJON MUSTARD SAUCE, LETTUCE AND TOMATO 11.95

BBQ CHICKEN CHIPOTLE BBQ, FRESH SLAW, RED ONION 12.95

FRESH BURGER* GROUND IN HOUSE, LETTUCE, TOMATO, PICKLES, MAYONNAISE AND MUSTARD, CHOICE OF CHEESE OR PIMENTO CHEESE 13.95

GRILLED HOMEMADE PIMENTO CHEESE ON 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 13.95

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

ENTRÉES

SPINACH QUICHE ORIGINAL RECIPE HOMEMADE, SERVED WITH DRESSED GREENS, SHOESTRING FRIES 13.95

MINI POT PIE TENDER BREAST MEAT, CARROTS, MUSHROOMS, SWEET BELL PEPPERS, BROCCOLI AND PEAS, WHITE WINE CREAM SAUCE, TOPPED WITH PUFF PASTRY AND SERVED WITH DRESSED GREENS 12.95

CURRY CHICKEN SALAD CHOPPED CHICKEN BREAST IN A CURRY DRESSING WITH GOLDEN RAISINS, MANGO CHUTNEY, SERVED WITH FRESH FRUIT AND DRESSED GREENS 14.95

CAESAR PIZZA FLATBREAD CRUST WITH THE FINEST OLIVE OIL. GARLIC AND MOZZARELLA SERVED AROUND A LARGE CAESAR SALAD 14.95

BABY BACK RIBS AWARD WINNING RECIPE, TANGY BARBEQUE SAUCE, WITH SHOESTRING FRIES AND FRESH SLAW HALF RACK 19.95

JUMBO LUMP CRAB CAKE WITH WASABI MAYONNAISE, WITH DRESSED GREENS AND SHOESTRING FRIES 21.95

ATLANTIC COD ASIAN VINAIGRETTE, SERVED WITH BASMATI RICE AND FRESH VEGETABLE 22.95

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.

DESSERTS

OUR ORIGINAL RECIPES 7.95

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

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

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

BEVERAGES

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

ESPRESSO 3.25 CAPPUCCINO AND LATTE 4.25

BEER

CRAFT BEERS 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**

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
LOUDINOT ROSE CHAMPAGNE			55
PERRIER JOET GRAND BRUT			85

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	11	44
HEINZ EIFEL SHINE RIESLING - GERMANY	8.5	34
WHISPERING ANGEL "THE PALM"		
VIN DE PROVENCE ROSE	10	40

CHARDONNAY

MARS AND VENUS - CHILE (HOUSE)	7.5	28
ANGELINE RESERVE - CALIFORNIA	9	36
TOUZOT MACON VILLAGES - FRANCE	10	40
RODNEY STRONG - CHALK HILL	10.5	42
HEITZ - NAPA		58
CAKEBREAD - NAPA		79

PINOT NOIR

BLOCK NINE - CALIFORNIA	9.5	38
A TO Z - OREGON	11.75	47
DUCKHORN DECOY		59
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		44
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
TERRAZAS RESERVE MALBEC		49
TUCK BECKSTOFF MELEE GRENACHE		69
JOEL GOTT ZINFANDEL	10.5	42
BODEGAS IZADA RIOJA RESERVA - SPAIN		46
CAMPO VIEGO GRAN RESERVE RIOJA - SPAIN		58
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

SEA PINES CENTER, HILTON HEAD ISLAND
TRUFFLESCAFE.COM

AND



CHOW DADDY'S
KITCHEN AND BAR

14B EXECUTIVE PARK RD, HILTON HEAD ISLAND
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