

WELCOME

LOCAL • FRESH • FAMILY • FRIENDS • FUN

truffles®

APPETIZERS

SPINACH & ARTICHOKE DIP SERVED WARM WITH TORTILLA CHIPS 10.95

BAKED BRIE IN PUFF PASTRY WITH FRENCH BREAD, FRESH FRUIT, KAHLUA PECANS 14.95

COCONUT SHRIMP HONEY MANGO SAUCE FOR DIPPING 14.95

JUMBO LUMP CRAB CAKE WASABI MAYONNAISE 15.95

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

SOUP & SALAD

TOMATO DILL CREAMY TOMATO SOUP 6.95 CUP

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

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 22.95

SOUTHWESTERN SPICY CHICKEN BREAST, FRESH CORN, BLACK BEANS, ROMAINE, RED ONIONS, GRAPE TOMATOES, JACK AND CHEDDAR CHEESE, TORTILLA CHIPS, SOUTHWESTERN DRESSING 16.95

BLT BIBB HYDROPONIC BIBB LETTUCE, CRISPY BACON, GRAPE TOMATOES, CRUMBLER BLUE CHEESE, ROASTED KAHLUA PECANS, BLUE CHEESE VINAIGRETTE 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 16.95

SPICY SHRIMP CAESAR GRILLED SPICY SHRIMP, TASSO HAM, PARMESAN CHEESE, ROMAINE, GARLIC CROUTONS 22.95

PASTA

NEW ORLEANS CAJUN CHICKEN BREAST, TASSO HAM, SWEET BELL PEPPERS, SPICY CREAM SAUCE, PARMESAN CHEESE 22.95 OR WITH GRILLED SHRIMP 25.95

TORTELLINI CHEESE FILLED PASTA TOSSED WITH A FRESH PESTO CREAM SAUCE AND GRILLED PORTOBELLO MUSHROOM 21.95

PASTA ALFREDO COLEMAN FARMS BONELESS CHICKEN BREAST, FRESH SPINACH, APPLEWOOD BACON, OVEN ROASTED TOMATOES 22.95

FISH

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

SESAME TUNA* BLACKENED WITH SESAME SEEDS, SESAME GINGER SAUCE, SERVED WITH BASMATI RICE AND FRESH VEGETABLE 27.95

JUMBO LUMP CRAB CAKE WITH WASABI DRIZZLE, FRESH VEGETABLE, SMASHED POTATOES ONE CAKE 22.95 TWO CAKES 35.95

SALMON* BARBEQUE GLAZE, FRESH PINEAPPLE CHUTNEY, BASMATI RICE, FRESH VEGETABLE 26.95

SPICY FISH OPEN WATER DEEP RESERVOIR TILAPIA, FRESH CORN SALSA, SERVED WITH BASMATI RICE AND FRESH VEGETABLE 22.95

PARMESAN GLAZED CATCH CREAMY BASIL PARMESAN GLAZE, BUTTERMILK SMASHED POTATOES, FRESH VEGETABLE 26.95

ASIAN BOWL ATLANTIC COD, ASIAN VINAIGRETTE, SERVED WITH BASMATI RICE AND FRESH VEGETABLE 24.95

SPICY SHRIMP SKEWERS GRILLED WITH BUTTER, SERVED WITH BASMATI RICE AND FRESH VEGETABLE 23.95

ITEMS CAN ALSO BE SIMPLY PREPARED WITH THE FINEST OLIVE OIL AND SEA SALT

CHICKEN

GOURMET CHICKEN POT PIE TENDER BREAST MEAT, CARROTS, MUSHROOMS, SWEET BELL PEPPERS, BROCCOLI AND PEAS, WHITE WINE CREAM SAUCE, PUFF PASTRY 16.95

PARMESAN GLAZED CHICKEN SERVED WITH BUTTERMILK SMASHED POTATOES AND SEASONAL VEGETABLE 22.95

CHIPOTLE CHICKEN COLEMAN FARMS BONELESS DOUBLE BREAST, CREAMY BLUE CHEESE, APPLEWOOD BACON, CHIPOTLE BARBEQUE DRIZZLE, SERVED WITH SMASHED POTATOES AND SEASONAL VEGETABLE 22.95

GRILL

BABY BACK RIBS AWARD WINNING RECIPE, TANGY BARBEQUE SAUCE, SERVED WITH FRESH COLESLAW AND SHOESTRING FRIES HALF RACK 21.95 / FULL RACK 31.95

MEATLOAF GRILLED WITH BBQ GLAZE AND TOPPED WITH VIDALIA ONION CHUTNEY. SERVED WITH BUTTERMILK SMASHED POTATOES AND SEASONAL VEGETABLE 20.95

FRESH BURGER* LETTUCE, TOMATO, PICKLES, MAYONNAISE AND MUSTARD, CHOICE OF CHEESE, SERVED WITH FRIES 15.95

BLACK BEAN BURGER HOMEMADE, SOUTHWESTERN SAUCE, JACK CHEESE, LETTUCE, RED ONION AND TOMATO, SERVED WITH FRIES 14.95

STEAK AND FRIES* 8 OUNCE CERTIFIED ANGUS SIRLOIN, GRILLED WITH SEA SALT AND BUTTER, SHOESTRING FRIES, FRESH VEGETABLE 27.95

FILET* 8 OUNCE CENTER CUT, HORSERADISH SAUCE, SMASHED POTATOES, FRESH VEGETABLE 38.95

RIB EYE* 14 OUNCE TOP CUT, SEA SALT, BUTTER, SMASHED POTATOES, FRESH VEGETABLE 37.95

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 CAPPUCINO AND LATTE 4.25

BEER

CRAFT BEERS ON TAP 6.95 - 8.95

BOTTLES

BUD - BUD LIGHT - NATURAL LIGHT - MICHELOB ULTRA - BUCKLERS NON-ALCOHOLIC **3.95**

HEINEKEN - FAT TIRE - SIERRA NEVADA - ANCHOR STEAM - MANGO CART - UFO WHITE - HAZY LITTLE THING IPA - SIERRAVEZA - PALMETTO LOWCOUNTRY LAGER - NEW CASTLE BROWN ALE - PATAGONIA - ESTRELLA JALISCO - JACK'S CIDER **4.95**

BLACKBERRY FARM BREWERY (BFB) CLASSIC SAISON - BFB FENCELINE - BFB BOUNDARY TREE - STIEGL GRAPEFRUIT - FREEHOUSE ORGANIC GREENDOR IPA - NEW PLANET GLUTEN FREE BLONDE ALE **5.95**

RIEGELE PILSNER - LONDON PRIDE - KRONENBOURG 1664 **6.95**

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**

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**

HAPPY HOUR

DAILY 4-6 PM AVAILABLE TO GUESTS SITTING **AT OUR BAR**

\$3 WELL DRINKS

\$2 OFF ALL OTHER COCKTAILS, BEER AND WINE

WINE

SPARKLING

GLASS BOTTLE

TIAMO PROSECCO - ITALY SPLIT 9 ORGANIC BOTTLE **32**
 OUDINOT 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 SAUVIGNON BLANC **10.5 42**
 HEINZ EIFEL SHINE RIESLING - GERMANY **8.5 34**
 WHISPERING ANGEL "THE PALM"
 VIN DE PROVENCE ROSE **9.75 39**

CHARDONNAY

MARS AND VENUS - CHILE (HOUSE) **7.5 28**
 TOUZOT MACON VILLAGES - FRANCE **9 36**
 ANGELINE RESERVE - CALIFORNIA **9.5 38**
 RODNEY STRONG - CHALK HILL **10.5 42**
 DUCKHORN - 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 **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**

OTHER REDS

ALTOS LOS HORMIGOS MALBEC **9 36**
 TERRAZAS RESERVE MALBEC **49**
 TUCK BECKSTOFF MELEE GRENACHE **59**
 JOSH CELLARS ZINFANDEL **10.5 42**
 BODEGAS IZADA RIOJA RESERVA - SPAIN **46**
 CAMPO VIEGO GRAN RESERVE RIOJA - SPAIN **58**
 SMITH WOODHOUSE LODGE RESERVE PORT **7.95**

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.

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