

WELCOME

local • fresh • family • friends • fun

truffles®

SHAREABLES

SPINACH & ARTICHOKE DIP
served warm with tortilla chips 9.95

COCONUT SHRIMP honey mango
sauce for dipping 12.95

CROSTINI garlic and rosemary
french bread crisps, seasoned ricotta,
fig preserves 9.95

SMOKED SALMON FLATBREAD
wood smoked salmon, cream cheese, sour
cream dill sauce, capers, red onion 16.95

BAKED BRIE IN PUFF PASTRY
with french bread, fresh fruit, kahlua
pecans 11.95

TUNA WONTON* rare tuna,
asian slaw, crispy wontons, sesame
drizzle 14.95

SOUP & SALAD

TOMATO DILL our creamy tomato
soup 5.95 cup

FRENCH ONION seasoned chicken
stock, garlic croutons, emmentaler swiss
6.95 cup

HOUSE SALAD chopped romaine,
cucumbers, grape tomatoes, jack and
cheddar cheese, with homemade blue
cheese vinaigrette, vinaigrette, ranch,
honey mustard or poppyseed 6.95

SPINACH SALAD kahlua pecans,
fuji apple, crumbled blue cheese,
poppyseed dressing 8.95

HOUSE CAESAR chopped romaine,
garlic croutons, pecorino, creamy caesar
dressing 6.95

ENTREE SALADS 11.95

NAPA napa cabbage, toasted almonds,
crunchy oriental noodles, toasted sesame
seeds, sesame ginger dressing

SOUTHWESTERN fresh corn, black
beans, romaine, red onions, grape
tomatoes, jack and cheddar cheese,
tortilla chips, southwestern dressing

PANZANELLA tomato, kale, grilled
fennel, croutons, almonds, pecorino,
seasoned ricotta, vinaigrette

CHOPPED romaine, crispy bacon, jack
and cheddar cheese, grape tomatoes,
chopped egg, avocado (seasonal), red
onion, honey mustard dressing

GREEK cucumber, oven roasted basil
tomatoes, sweet bell pepper, kalamata
and castelvetrano olives, feta cheese,
vinaigrette

KALE CAESAR pecorino, garlic
croutons, creamy caesar dressing

SALAD ADD ONS

grilled portobello mushroom 4.95
double chicken breast 4.95
grilled shrimp 9.95
grilled atlantic cod or tuna* 10.95
grilled salmon* 12.95

PASTA 15.95

NEW ORLEANS tasso ham, sweet bell peppers, spicy
cream sauce, parmesan cheese

TORTELLINI cheese filled pasta, fresh pesto cream sauce

ALFREDO fresh spinach, crispy smoked bacon, oven roasted
basil tomatoes

MARINARA original recipe fresh tomato sauce, creamy
boursin cheese, fresh basil

PASTA ADD ONS

grilled portobello mushroom or double chicken breast 4.95
eight large grilled shrimp 9.95

Add a house or caesar salad to any pasta or entree 4.95

FISH

FRIED COCONUT SHRIMP crispy coconut breaded
shrimp with honey mango sauce, fries, fresh slaw 22.95

SESAME TUNA* blackened with sesame seeds, sesame
ginger sauce, basmati rice, fresh vegetable 25.95

JUMBO LUMP CRAB CAKE with wasabi drizzle, fresh
vegetable, smashed potatoes 21.95

SALMON* mango glaze, fresh pineapple chutney, basmati
rice, fresh vegetable 25.95

GRILLED SHRIMP SKEWERS grilled with lemon and
butter, basmati rice, fresh vegetable 22.95

PARMESAN GLAZED CATCH creamy basil parmesan
glaze, buttermilk smashed potatoes, fresh vegetable 25.95

ATLANTIC COD grilled with sea salt and butter, tomatillo
salsa, basmati rice, fresh vegetable 23.95

SHRIMP CAESAR FLATBREAD grilled shrimp,
boursin, tasso ham 22.95

Items can also be prepared with the finest olive oil and sea salt

CHICKEN

GOURMET CHICKEN POT PIE tender breast meat,
carrots, mushrooms, sweet bell peppers, broccoli, peas, white
wine cream sauce, puff pastry 15.95

PARMESAN GLAZED CHICKEN creamy glaze,
buttermilk smashed potatoes, seasonal vegetable 20.95

SESAME GINGER CHICKEN grilled double boneless
breast, fresh vegetable, basmati rice, wasabi drizzle 19.95

CHIPOTLE CHICKEN coleman farms boneless double
breast, creamy blue cheese, crispy smoked bacon, chipotle
barbeque, smashed potatoes, seasonal vegetable 20.95

GRILL

BABY BACK RIBS award winning recipe, tangy barbeque
sauce, fresh coleslaw, fries half rack 20.95 full rack 30.95

MEATLOAF grilled, bbq glaze, vidalia onion chutney,
buttermilk smashed potatoes, seasonal vegetable 19.95

CLASSIC BURGER* lettuce, tomato, red onion, pickles,
mayonnaise and mustard, choice of cheese, fries 14.95

BBQ BACON BURGER* creamy blue cheese, chipotle
bbq sauce, crispy bacon 15.95

PORK CHOP 10 oz center cut, house smoked and grilled,
tomatillo salsa, smashed potatoes, fresh vegetable 25.95

STEAK AND FRIES* 8 ounce certified angus sirloin grilled
with sea salt and butter, fries, fresh coleslaw 26.95

FILET* 8 ounce center cut, creamy horseradish, 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, warm with vanilla bean ice cream, homemade caramel and chocolate sauces

BROWNIE gluten free, warm with vanilla bean ice cream, chocolate sauce

BEVERAGES

SOFT BEVERAGES 2.95 with complimentary refills

ESPRESSO 3.25 **CAPPUCCINO** 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 Greendoor IPA - New Planet Gluten Free Blonde Ale 5.95

Riegele Pilsner - London Pride - Kronenbourg 1664 6.95

COCKTAILS

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

LEMON DROP absolut citron, agave nectar, fresh lemon juice 10.95

PEAR-ADISE absolut pears, st germain, honey, lemon 10.95

SUNDAY BRUNCH

11 am - 3 pm

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



Sea Pines Center, Hilton Head Island
trufflescafe.com

AND



14b Executive Park Rd, Hilton Head Island
15 Towne Dr, Belfair Towne Village, Bluffton
chowdaddys.com

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
Solena Pinot Gris - Willamette	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		36
Angeline Reserve - California	9	36
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	44
Point North - Sean Minor - Willamette	11.5	46
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	

HAPPY HOUR

daily 4-6 pm available to guests sitting at our bar
\$3 well drinks
\$2 off all other cocktails, beer and wine