

# WELCOME

local • fresh • family • friends • fun

# truffles<sup>®</sup> LUNCH

## STARTERS

**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 or honey mustard 6.95

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

**SPINACH & ARTICHOKE DIP** served warm with tortilla chips 9.95

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

## ENTREE SALADS 10.95

**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 or double chicken breast 4.95

grilled shrimp 9.95    grilled atlantic cod or tuna\* 10.95    grilled salmon\* 12.95

## SANDWICHES served with shoestring fries or fresh coleslaw

**SOUTHWESTERN WRAP** spicy chicken breast, romaine, fresh corn, black beans, tomato, jack and cheddar cheese, southwestern dressing 10.95

**HAM AND BRIE** grilled sourdough, dijon mustard sauce, lettuce and tomato 11.95

**CLASSIC BURGER\*** ground in house, lettuce, tomato, red onion, pickles, mayonnaise and mustard, choice of cheese 13.95    add pimento cheese 1

**BBQ BACON BURGER\*** creamy blue cheese, chipotle bbq sauce, crispy bacon 14.95

**MANGO CHICKEN SANDWICH** chicken breast, mango bbq, jack cheese, crispy bacon, lettuce, tomato, red onion, mayonnaise 13.95

**GRILLED CUBAN** sliced cuban spiced pork, swiss, dill pickles, dijon, mayonnaise 11.95

**PORTOBELLO MUSHROOM** marinated, grilled and sliced, basil marinated roasted tomatoes, warm brie, fresh spinach, red onion, pesto mayonnaise 12.95

**GRILLED PIMENTO CHEESE & TOMATO DILL SOUP** served together 12.95

## ENTREES

**SPINACH QUICHE** our original recipe, small caesar salad, fries 13.95

**SOUP & SALAD COMBO** choice of soup and a house salad or house caesar, served together 11.95

**CURRY CHICKEN SALAD** chopped chicken breast in a curry dressing with golden raisins, mango chutney, chopped romaine, fresh fruit 14.95

**MINI POT PIE** tender breast meat, carrots, mushrooms, sweet bell peppers, broccoli and peas, white wine cream sauce, topped with puff pastry, small caesar salad 12.95

**SESAME GINGER CHICKEN** grilled double boneless breast, vegetable rice, wasabi drizzle 14.95

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

**JUMBO LUMP CRAB CAKE** wasabi mayonnaise, crispy fries, fresh slaw 19.95

**GRILLED SALMON\*** tomatillo salsa, vegetable rice 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.

# SUNDAY BRUNCH

11 am - 3 pm

**FRENCH TOAST** sourdough bread, crispy bacon, maple syrup, fresh fruit 12.95

**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, shredded lettuce, dijon mustard, poached eggs, crispy bacon, fries 13.95

## 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

PLEASE ALSO VISIT



Sea Pines Center, Hilton Head Island  
trufflescafe.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

AND



**CHOW DADDY'S**  
TACOS • BURGERS • BOWLS

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