

SOUPS & SALADS

Chef B's Gumbo

New Orleans classic

10

French Onion Soup

herb crutons, gruyère

10

Truffles' Soup of the Day

9

Burrata

pepperonata, crispy speck, aged balsamic

12

House

mixed greens, dried fruits, marcona almonds, shaved pecorino romano, house vinaigrette

10

Caesar

artisan baby romaine, 'reggiano, toasted foccacia

9

Roasted Beets

baby arugula, goat cheese panna cotta, candied pecans, orange confiture, steen's cane vinaigrette

12

Wedge

cherry tomatoes, smoked bacon, boiled egg, cayenne-buttermilk dressing

10

Chopped Italian

chopped romaine, iceberg, baby arugula, salami cotto, provolone cheese, kalamata olives, cherry tomato, herb croutons, spicy giardiniera vinaigrette

12

Steak

mixed greens, cherry tomatoes, shaved red onion, herb croutons, creamy blue cheese dressing

18

SANDWICHES

Smoked Turkey Breast

brie cheese, smoked bacon, lettuce, tomato, dijon aioli

12

Cold Smoked Salmon "BLT"

smoked bacon, dill - caper cream cheese, lettuce tomato

14

Roast Beef

horseradish crema, lettuce, tomato

12

Pastrami

swiss cheese, sauerkraut, russian dressing

12

Grilled Chicken Breast

miller's ham, swiss cheese, braised mushrooms, herb jus

10

Gulf Shrimp Po' Boy

shaved iceberg lettuce, tomato, dill pickle, mayonnaise

15

Truffles Club

smoked turkey breast, miller's ham, white cheddar, crispy smoked bacon, lettuce, tomato, mayonnaise

15

Grilled Cheese

butter toasted brioche, fromage d' affinois

15

COMBO

SOUP & 1/2 SALAD 14

SOUP & 1/2 SANDWICH 14

1/2 SALAD 1/2 SANDWICH 14

ADD TO ANY SALAD

CHICKEN BREAST 9

GULF SHRIMP 12

ATLANTIC SALMON 10

GRILLED HANGER STEAK 13

LUNCH AT

TRUFFLES



SIDES

HERB PARMESAN FRENCH FRIES 4

HOUSEMADE POTATO CHIPS 4

CREAMY STONE GROUND GRITS 5

SMOTHERED OKRA 6

TWICE BAKED POTATO 5

ROASTED BRUSSEL SPROUTS 6

SEASONAL FRUIT SALAD 8

CILANTRO COLESLAW 5



Butchery Board

daily selection of house made charcuterie & salumi, pickled shallots, caperberries, whole grain mustard

15

Jumbo Lump Crab Galette

charred lemon, sauce béarnaise

15

New Orleans BBQ Shrimp

toasted french bread, beer, rosemary

12

Truffle Rissoto

roasted wild mushrooms, white truffle oil

13

Fried Fish Tacos

flour tortilla, cilantro coleslaw, pickled jalapeno tartar sauce

12



Chicken Pot Pie

savory crust, chicken breast, mirepoix

12

Shrimp & Grits

gulf shrimp, andouille sausage, tomato concassee, creamy stone ground grits

18

Maine Lobster Roll

butter toasted brioche roll, herb - caper aioli, preserved lemon, house potato chips

market price

Grilled Atlantic Salmon

smothered okra, shoestring potatoes, spicy citrus - butter sauce

19

Truffles' Burger *

white cheddar, house smoked bacon, caramelized onions, herb-parmesan fries

15

Petite Filet *

twice baked potato, roasted brussel sprouts, B2 steak sauce

22