

## SOUPS & SALADS

### **Chef B's Gumbo**

New Orleans classic

10

### **Truffles' Soup of the Day**

9

### **Burrata**

marinated antipasta, roasted garlic, rustic bread

14

### **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

### **Local Tomatoes**

petite lettuces, shaved shallots, piccante gorgonzola, balsamic pearls, tuscan olive oil

15

### **Greek**

romaine lettuce, marinated feta cheese, cherry tomato, red onion, kalamata olives, cucumber, pepperoncini, red wine 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

### **Cuban**

mojo marinated pork loin, miller's ham, swiss cheese, yellow mustard, pickles

15

### **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 romaine 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' affinoid

15

### COMBO

SOUP & 1/2 SALAD 14  
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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  
TRUFFLE - CALIFLOWER PUREE 6  
TWICE BAKED POTATO 5  
SEASONAL VEGETABLES 8  
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**

cherred 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



### **Tuna Poke Bowl\***

sushi rice, spicy greens, pickled ginger, kimchi, cucumber, carrot, sesame seeds, spicy mayo, yuzu - ponzu

20

### **Shrimp & Grits**

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

18

### **Toasted Flatbread**

seasonal daily toppings

10

### **Atlantic Salmon\***

truffle - califlower puree, charred wild mushroom conserva

19

### **Truffles' Burger \***

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

15

### **Petite Filet \***

twice baked potato, seasonal vegetables, B2 steak sauce

22