

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

Godfather

sliced prosciutto, coppa, salami, fresh mozzarella, giardiniera relish

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 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
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
TWICE BAKED POTATO 5
LOCAL 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*

local grilled organic seasonal vegetables from Truffles' farm

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