

## SOUPS & SALADS

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

New Orleans classic

12

### **French Onion Soup**

toasted herb croutons, gruyère cheese

12

### **Burrata**

roasted squash, kale, pickled red onion, toasted pistachio,  
honey - brown butter vinaigrette

15

### **House**

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

11

### **Caesar**

artisan baby romaine, 'reggiano, toasted foccacia

11

### **Roasted Beets**

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

14

### **Grilled Fuji Apples**

baby spinach, praline bacon, shaved red onion,  
valedon blue cheese, rosemary - apple vinaigrette

14

### **Greek**

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

14

### **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

15

### **Croque Monsieur**

smoked ham, gruyère cheese, mornay sauce

15

### **Pastrami**

swiss cheese, sauerkraut, russian dressing

14

### **Beef Tenderloin**

fresh mozzarella, caramelized onions,  
baby arugula, tomato, balsamic glaze

18

### **Fried Chicken Wrap**

whole wheat tortilla, spicy buffalo aioli, blue cheese "slaw"

12

### **Roast Beef**

lettuce, tomato, horseradish crema

14

### **Truffles Club**

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

15

### **Smoked Brisket**

spicy b2 bbq sauce, creamy coleslaw, pickles

15

## TRUFFLES

**CLOSING FOR LUNCH**

**DINNER ONLY**

**7 days/week**

**STARTING JANUARY**

### **COMBO**

SOUP & 1/2 SALAD 16  
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### **ADD TO ANY SALAD**

CHICKEN BREAST 9  
GULF SHRIMP 12  
ATLANTIC SALMON 10  
GRILLED HANGER STEAK 13

### **SIDES**

HERB PARMESAN FRENCH FRIES 6  
HOUSEMADE POTATO CHIPS 6  
CREAMY STONE GROUND GRITS 6  
LOCAL SEASONAL VEGETABLES 8  
FRUIT SALAD 8  
CILANTRO COLESLAW 6

### **Butchery Board**

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

18

### **Jumbo Lump Crab Galette**

charred lemon, sauce béarnaise

15

### **New Orleans BBQ Shrimp**

toasted french bread,  
beer, rosemary

14

### **Truffle Rissoto**

roasted wild mushrooms,  
white truffle oil

15

### **Fried Fish Tacos**

flour tortilla, cilantro coleslaw,  
pickled jalapeno tartar sauce

14

### **Chicken Pot Pie**

savory crust, chicken breast, mire poix

16

### **Shrimp & Grits**

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

18

### **Raw Yellowfin Tuna Lettuce Wraps\***

crispy wontons, jalapeño, cilantro, sriracha, yuzu ponzu

16

### **Atlantic Salmon\***

truffle califlower puree, charred wild mushroom conserva

25

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

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

15

### **Petite Filet \***

potato gratin, seasonal vegetables,  
mâitre d'hôtel butter, B2 steak sauce

25



\*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH  
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS