



LUNCH	MONDAY – SATURDAY 11:00 AM – 3:00 PM	SUNDAY NOON – 3:00 PM
--------------	--	---------------------------------

START HERE

Vidalia Onion Dip Waffle Chips	8
Fried Green Tomatoes Pimento Cheese, Whipped Ranch	10
BBQ Spiced Pork Rinds White Barbeque Sauce	8
Fried Green Beans Red Clay Aioli	8
Chef's Daily Creation Soup	10

THE GARDEN

Wedge Iceberg Lettuce, Nueske's Bacon, Chives, Pickled Vegetables, Blue Cheese Dressing	12
Caesar Romaine, Cherry Tomatoes, Olives, Parmesan Croutons, Traditional Dressing	11
Arugula Arugula, Roasted Beets, Goat Cheese, Roasted Pecans, Pickled Carrots, Granny Smith Apples, Roasted Beet Vinaigrette	14
Detox Baby Kale, Quinoa, Carrots, Apple, Radish, Goji Berries, Super Seeds, Acai-Lemon Vinaigrette	14

WOULDN'T BE COMPLETE WITHOUT:

Nueske's Bacon – 4	Grilled or Blackened Chicken Breast – 7
Grilled or Blackened Local Shrimp – 10	Market Fish – 12

'WICH ONE?

Baja Style Fish Tacos Pico Cabbage Slaw, Avocado Cream, Cilantro,	17
Southern BLT Parmesan Crusted Sourdough, Nueske's Bacon, Roasted Turkey, Bibb Lettuce, Cheddar Cheese, Heirloom Tomatoes, Roasted Garlic Aioli	17
The Meatball Meatballs, San Marzano Tomato Sauce, Fresh Mozzarella, Hoagie Roll	15
Lowcountry Cuban Smoked BBQ Pork, Rosemary Ham, Swiss Cheese, Whole Grain Maple Mustard, Fire & Ice Pickles	16
Shrimp Roll Local Shrimp, Dill, Celery, Lemon Aioli, Salt & Vinegar Chip Crumbles, English Style Roll	18
Buffalo's Burger Pimento Cheese, Fried Pickles, Bacon Onion Jam	17

DON'T FORGET

Loaded Potato Salad	5
Quinoa Salad	6
French Fries	6
Sweet Potato Fries	6
Slaw	4
Caesar Salad	7
Mixed Up Green Salad	7
Fruit	6

Can't Decide?

DAILY DILEMMA

Get Them Before They Are Gone

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Blackened Fish Sandwich	Bulldog Hot Dog	Fried Green Tomato BLT	Oyster Po'Boy	Buffalo's Patty Melt	Buffalo's Crab Maison	Grilled Cheese & Tomato Soup

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



WINE SECTIONS

COCKTAILS

CRAFT BEER

SPARKLING (GLASS | BOTTLE)

Piper Sonoma, Sparkling Brut 10 | 40

WHITE WINES

SAUVIGNON BLANC

Manifesto, North Coast, California 50

Cade, Napa Valley 75

Mulderbosch, Stellenbosch, South Africa 10 | 40

PINOT GRIGIO

Bella Diva, Della Venezie, Italy 11 | 45

CHARDONNAY

Rickshaw, California 11 | 45

The White Queen, Sonoma County 14 | 55

Lewis Cellars, Russian River Valley 120

Far Niente, Napa Valley 115

Iconic Wines, "Sidekick," Central Coast 60

ROSÉ (GLASS | BOTTLE)

Hogwash, Napa Valley 10 | 40

RED WINES

PINOT NOIR

Re:Public, "Cali," Edna Valley, California 14 | 55

Communion Cellars, Willamette Valley, Oregon 60

Allan Scott, Marlborough, New Zealand 75

DOLCETTO/ SYRAH/ MALBEC

Borgogno, Dolcetto d'Alba, Piemonte, Italy 50

Ferraton, Syrah, Crozes-Hermitage, France 13 | 50

Caballero, Malbec, Uco Valley, Argentina 14 | 55

CABERNET SAUVIGNON

Rickshaw, California 55

Edge, Napa Valley 75

Annabella, Napa Valley 15 | 60

CARAFE WINE

GLASS \$12 | 1L \$68

Cocktail: White Peach Sangria

White: Barth, Riesling, Rheingau, Germany 2015

Red: Trios, Merlot Blend, North Coast, CA 2012

BOURBON & RYE	CRAFT IN A CAN	COCKTAILS
MAKER'S MARK 14	Oskar Blues Brewery, "Mama's Lil Yella Pils," Traditional Pilsner 8	PEACHES & BOURBON 12
MAKER'S 46 16	Terrapin, Hi-5 IPA, Athens GA 8	Carolina Cider Co. Peach Cider, Maker's Mark, Lemonade
BLANTON'S 22	New Belgium Brewing, "Fat Tire," Amber Ale 7	MAY RIVER MARY 12
BOOKER'S 19	River Dog Brewery, Pilsner 8	Charleston Bold & Spicy Mix, Vodka
KNOB CREEK 18	Westbrook Brewing Company, "White Thai," Belgian Witbier 8	
BASIL HAYDEN 14	Westbrook Brewing Company, "IPA" India Pale Ale 8	
WOODFORD RESERVE 16		
MICHTER'S SMALL BATCH 16		
MASTERTON'S RYE 22	Bud Light, Michelob Ultra, 6 Heineken, 7	