

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 I	1(

#### THE GARDEN

<b>Wedge  </b> Iceberg Lettuce, Nueske's Bacon, Chives, Pickled Vegetables, Blue Cheese Dressing	12
Caesar   Romaine, Cherry Tomatoes, Olives, Parmesan Croutons, Traditional Dressing	11
<b>Arugula</b>   Arugula, Roasted Beets, Goat Cheese, Roasted Pecans, Pickled Carrots, Roasted Beet Vinaigrette	14
<b>Detox  </b> 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	Crab Cakes – 10		

#### **'WICH ONE?**

Avocado Cream, Cilantro, Salsa	17
Southern BLT   Parmesan Crusted Sourdoug Nueske's Bacon, Roasted Turkey, Bibb Lettuce, Cheddar Cheese, Heirloom Tomatoes, Roasted Garlic Aioli	gh,
<b>The Meatball  </b> Meatballs, San Marzano Tomato Sauce, Fresh Mozzarella, Hoagie Roll	15
Low Country Cuban   Smoked BBQ Pork, Rosemary Ham, Swiss Cheese, Whole Grain Maple Mustard, Fire & Ice Pickles	16
<b>Shrimp Roll</b>   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

C	an't Decide?	DAI	LY DILI	Get Them Before They Are Gone		
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Blackened Grouper Sandwich	Bulldog Hot Dog	Fried Green Tomato BLT	Oyster Po'Boy	Buffalo's Patty Melt	Buffalo's Crab Maison	Grilled Cheese & Tomato Soup



# WINE SECTIONS | COCKTAILS

#### **CRAFT BEER**

SPARKLING (GLASS	BOTTLE)	ROSÉ (GLASS	во	TT	LE)
Piper Sonoma, Sparkling Brut	10   40	Hogwash, Napa Valley	10	1	40
WHITE WINES		RED WINES			
SAUVIGNON BLANC		PINOT NOIR			
Manifesto, North Coast, California	50	Re:Public, "Cali," Edna Valley, California	14		55
Cade, Napa Valley	75	Communion Cellars, Willamette Valley, Orego	on		60
Mulderbosch, Stellenbosch, South Africa	10   40	Allan Scott, Marlborough, New Zealand			75
PINOT GRIGIO		DOLCETTO/ SYRAH/ MALBEC			
Bella Diva, Della Venezie, Italy	11   45	Borgogno, Dolcetto d'Alba, Piemonte, Italy			50
CHARDONNAY		Ferraton, Syrah, Crozes-Hermitage, France	13	l	50
Rickshaw, California	11   45	Caballero, Malbec, Uco Valley, Argentina	14	ĺ	55
The White Queen, Sonoma County	14   55	CABERNET SAUVIGNON		'	
Lewis Cellars, Russian River Valley	120	Rickshaw, California			55
Far Niente, Napa Valley	115				
Iconic Wines, "Sidekick," Central Coast	60	Edge, Napa Valley			75
		Twenty Bench, 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

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