



## STARTERS

## DAILY OYSTERS\*

with mignonette

**\$3.50 each**

## LOCAL FISH CRUDO\*

seasonal

**MP**

## LOCAL SHRIMP\* GF

evoo, spicy cocktail sauce

**\$21**

## MUSSELS\* GF

creamy garlic, fennel, chorizo sauce

**\$20**

## ROASTED OYSTERS\*

kombu, miso, sambal butter 21

**\$21**

## BEEF CARPACCIO\*

peppercorn crusted, seared, beef tenderloin, dijon mustard, aged parmesan, crispy capers, arugula, dave's evoo, french baguette

**\$21**

## JAMON CROQUETTES\*

confit garlic aioli

**\$14**

## PORK, VEAL AND RICOTTA MEATBALLS\*

san marzano tomato sugo, pecorino, grilled house baked focaccia

**\$15**

## BABA GANOUSH V

PB smoked eggplant, toasted pine nuts, neuman's evoo, naan bread

**\$13**

## SALADS

## ROASTED BROCCOLI &amp; MOZZARELLA GF • V

roasted broccoli, chickpea hummus, farm spinach, buffalo mozzarella, red wine vinaigrette

**\$14 | \$18**

## SEASONAL SALAD GF • V

asparagus, fava beans, watermelon radish, shaved fennel, avocado mousse, mixed greens, shaved parmesan, green goddess vinaigrette

**\$9 | \$14**

## CAESAR SALAD\*

baby gem lettuce, housemade caesar dressing, bacon crumbles, crispy focaccia gremolata, fresh grated parmesan cheese

**\$9 | \$14**

## ENTRÉES

## PORK, VEAL, AND RICOTTA MEATBALL PASTA\*

housemade orecchiette, san marzano tomato sugo, mascarpone, fresh basil

**\$29 | \$15**

## VONGOLE LINGUINE PASTA

little neck clams, fennel pollen, garlic, white wine

**\$28 | \$16**

## SHRIMP AND GRITS\* GF

rollen's rice grits, tasso ham and tomato gravy

**\$29**

## STEAK FRITES\*

spinach, chimichurri sauce, served with fries

**MP**

## PAN ROASTED BRANZINO\* GF

succotash, boom boom sauce, fried okra, herbs

**\$35**

## SKILLET ROASTED CAULIFLOWER GF • V

chickpea hummus, tahini, tarragon vinaigrette, sicilian pistachios

**\$25**

## ADITYA'S INDIAN BUTTER CHICKEN

chicken thighs, cashew sauce, Anson mills cardamom Carolina rice, cheese naan

**\$29**

## BUFFALO'S SOUTHERN BURGER\*

8 oz niman ranch ground beef, creamy pimento cheese, pickled fried green tomato, lettuce, onion, toasted sesame seed brioche, served with fries

**\$19**

## SIDES \$8

rollen's rice grits

french fries

roasted broccoli

grilled asparagus with parmesan

## PROTEIN ADD-ONS \$12

joyce farms airline chicken

mahi mahi

local shrimp

GF = Gluten Free • V = Vegetarian

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

**Prices are subject to a 4% kitchen service charge.**



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## AUTUMN PUMPKIN SALAD

baby kale, roasted pumpkin, turmeric labneh, pumpkin seeds, crispy onion, olive oil, honey

**\$12 | \$16**

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#### THE PALMETTO BLUFF BUFFALO

There is an interesting piece of history and folklore about Palmetto Bluff and “Old Bill”. In the late 1960’s, Alfred Lee Loomis kept a small herd of American Bison on nearby Bull Island. A few of the animals were enticed by the rich food plots on Palmetto Bluff and swam across the Cooper River in hopes of better meals. Eventually, they all returned except for one old Bull, who spent the rest of his life on Palmetto Bluff. When his time ended, he was mounted and hung in Buffalo’s for all to hear of, and maybe add a little bit more to his story.

**Executive Chef — Beth Cosgrove**

**Chef de Cuisine — Alejandro Gomez Moran**

**Executive Pastry Chef — Abraham Rubio Castillo**

**Farm Manager — Shane Rahn**



SEASONALLY SOURCED PRODUCE WHEN AVAILABLE FROM THE PALMETTO BLUFF FARM.

