



STARTERS

DAILY OYSTERS*
with mignonette
\$3.50 each

LOCAL FISH CRUDO*
seasonal
MP

LOCAL SHRIMP* GF
evoo, spicy cocktail sauce
\$21

COCONUT THAI MUSSELS* GF
thai basil, ginger, thai chiles
\$17

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

BEET HUMMUS SPREAD V
beet hummus, fried chickpeas, harissa, dill,
neuman's evoo, naan bread
\$12

SALADS

**ROASTED BROCCOLI
& 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

SALAD ADD-ONS \$12
joyce farms airline chicken
mahi mahi
local shrimp

ENTRÉES

**PORK, VEAL, AND RICOTTA MEATBALL
PASTA***
housemade orecchiette, san marzano tomato sugo,
mascarpone, fresh basil
\$29 | \$15

RICOTTA PESTO CAVATELLI V
cavatelli pasta, fava beans, green peas, asparagus,
pesto sauce, bacon gremolata
\$25 | \$14

SLOW COOKED PORK BELLY
pork belly, fennel and green tomato relish, broccoli
puree, pickled mustard seeds, petite salad
\$29

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
parsnip puree, caper butter, rosemary roasted
turnips, endive salad
\$35

SKILLET ROASTED CAULIFLOWER GF • V
chickpea hummus, tahini, tarragon vinaigrette,
sicilian pistachios
\$25

MEXICAN PEANUT ADOBO CHICKEN
joyce farm airline chicken, anson mills carolina rice,
squash blossom, garden herbs
\$30

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
rosemary roasted sunchoke

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.



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.

Chef de Cuisine — Alejandro Gomez Moran

Executive Pastry Chef — Jae Newby

Farm Manager — Shane Rahn



SEASONALLY SOURCED PRODUCE WHEN AVAILABLE FROM THE PALMETTO BLUFF FARM.

