



SALADS & BOWLS

ROASTED BROCCOLI & MOZZARELLA GF • V

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

\$14 | \$18

CAESAR SALAD

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

\$9 | \$14

CAROLINA BIG EYE TUNA*

POKE BOWL

sticky rice, wakame, edamame, avocado, nori, sesame and ginger dressing

\$24

BURRATA PROSCIUTTO MELON SALAD GF

shaved cantaloupe, honeydew, basil, mint, pistachio, evoo

\$19

SEASONAL SALAD GF • V

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

\$9 | \$14

SALAD ADD-ONS \$12

joyce farms airline chicken

mahi mahi

local shrimp

SANDWICHES

SOUTHERN BLT

niman ranch thick cut bacon, farm beefsteak tomato, bibb lettuce, garden herb aioli, sour dough, served with housemade kettle chips

\$15

BLACKENED MAHI SANDWICH

farm beefsteak tomato, alfalfa, tartar sauce, toasted sesame seed brioche, served with housemade kettle chips

\$18

BUFFALO'S FRIED CHICKEN SANDWICH

joyce farm buttermilk chicken breast, pickled fried green tomato, creamy pimento cheese, bacon, lettuce, toasted sesame seed brioche, served with housemade kettle chips

\$18

HOUSE BLENDED ANGUS

BEEF CHEESEBURGER*

8oz niman ranch ground beef, special sauce, pickles, lettuce, tomato, onion, toasted sesame seed brioche, served with fries

\$18

SHRIMP & AVOCADO ROLL*

local beaufort shrimp, lemon aioli, avocado, housemade high top bun, served with fries

\$22

SOUP OF THE DAY

STARTERS

DAILY OYSTERS*

with mignonette **\$3.50 each**

LOCAL FISH CRUDO*

seasonal **Market Price**

LOCAL SHRIMP* GF

evoo, spicy cocktail sauce **\$21**

JAMON CROQUETTES*

confit garlic aioli **\$14**

BEET HUMMUS SPREAD V

beet hummus, fried chickpeas, harissa, dill, neuman's evoo, naan bread **\$12**

SIDES \$8

fruit salad

roasted broccoli

kettle chips

french fries

pickled fried green tomatoes

BEVERAGES

coke

diet coke

sprite

lemonade

mountain valley sparkling

mountain valley spring water

iced tea

coffee

latte

cappuccino

espresso

hot tea

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.

