



**SALADS & BOWLS**

**ROASTED BROCCOLI & MOZZARELLA GF • V**

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

**\$16 | \$20**

**CAESAR SALAD\***

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

**\$11 | \$16**

**CAROLINA BIG EYE TUNA\***

**POKE BOWL**

sticky rice, edamame, wakame, avocado, pickled ginger, tempura crisps

**\$25**

**BURRATA AND PROSCIUTTO PEACH SALAD**

GF

Vanilla vinaigrette, mix greens, candied pecans, tarragon, basil

**\$19**

**SEASONAL SALAD GF • V**

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

**\$11 | \$16**

**SALAD ADD-ONS \$12**

joyce farms airline chicken

mahi mahi

local shrimp

**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**

**BABA GANOUSH V**

PB smoked eggplant, toasted pine nuts, neuman's evoo, naan bread **\$12**

**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**

**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.



**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**

**BABA GANOUSH V**  
PB smoked eggplant, toasted pine nuts,  
neuman's evoo, naan bread **\$12**

**SALADS & BOWLS**

**ROASTED BROCCOLI & MOZZARELLA GF • V**  
roasted broccoli, chickpea hummus, farm spinach,  
buffalo mozzarella, red wine vinaigrette  
**\$16 | \$20**

**CAESAR SALAD**  
baby gem lettuce, housemade caesar dressing,  
bacon crumbles, crispy focaccia gremolata,  
fresh grated parmesan cheese  
**\$11 | \$16**

**CAROLINA BIG EYE TUNA\*  
POKE BOWL**  
sticky rice, edamame, wakame, avocado, pickled  
ginger, tempura crisps  
**\$25**

**BURRATA AND PROSCIUTTO  
PEACH SALAD GF**  
vanilla vinaigrette, mixed greens, candied pecans,  
tarragon, basil  
**\$19**

**AUTUMN PUMPKIN SALAD**  
baby kale, roasted pumpkin, turmeric labneh,  
pumpkin seeds, crispy onion, honey, olive oil  
**\$14 | \$18**

**PROTEIN ADD-ONS \$12**  
joyce farms chicken\*  
mahimahi\*  
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**

**SIDES \$8**

- fruit salad
- roasted broccoli
- kettle chips
- french fries
- pickled fried green tomatoes

**BEVERAGES**

- |                              |            |
|------------------------------|------------|
| coke                         | iced tea   |
| diet coke                    | coffee     |
| sprite                       | latte      |
| lemonade                     | cappuccino |
| mountain valley sparkling    | espresso   |
| mountain valley spring water | 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.

**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.





**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**

**SOUP OF THE DAY**

**SALADS & BOWLS**

**ROASTED BROCCOLI & MOZZARELLA GF • V**  
roasted broccoli, chickpea hummus,  
farm spinach, buffalo mozzarella,  
red wine vinaigrette  
**\$16 | \$20**

**CAESAR SALAD\***  
baby gem lettuce, housemade caesar dressing,  
bacon crumbles, crispy focaccia gremolata, fresh  
grated parmesan cheese  
**\$11 | \$16**

**CAROLINA BIG EYE TUNA\***  
**POKE BOWL**  
sticky rice, edamame, wakame, avocado, pickled  
ginger, tempura crisps  
**\$25**

**BURRATA AND PROSCIUTTO PEACH SALAD**  
**GF**  
Vanilla vinaigrette, mix greens, candied pecans,  
tarragon, basil  
**\$19**

**SEASONAL SALAD GF • V**  
asparagus, fava beans, watermelon radish,  
shaved fennel, avocado mousse, mixed greens,  
shaved parmesan, green goddess vinaigrette  
**\$11 | \$16**

**ADD-ONS \$12**  
joyce farms airline chicken  
mahimahi  
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**

**SHRIMP & AVOCADO ROLL\***  
local beaufort shrimp, lemon aioli,  
avocado, housemade high top bun, served with  
fries  
**\$22**

**SIDES \$8**

- fruit salad
- roasted broccoli
- kettle chips
- french fries
- pickled fried green tomatoes

**BEVERAGES**

- |                              |            |
|------------------------------|------------|
| coke                         | iced tea   |
| diet coke                    | coffee     |
| sprite                       | latte      |
| lemonade                     | cappuccino |
| mountain valley sparkling    | espresso   |
| mountain valley spring water | 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.