

## Starters

Sapelo Island Clam Chowder 6  
grilled corn, sweet potato

Sweet Potato Fries 6  
maple aioli

Dirty Kettle Chips 7  
cajun spice, Vidalia onion dip

Boiled May River Shrimp 11  
garlic butter, lemon

Fried Green Tomatoes 7  
roasted corn banana pepper chutney, Tabasco aioli

## Salads

add blackened shrimp, chicken  
or amberjack to any salad 6.50

Baby Iceberg Lettuce Wedge 8  
buttermilk blue cheese dressing, fried green tomatoes,  
apple wood smoked bacon, pickled red onions

Traditional Caesar Salad 9  
hearts of romaine lettuce, parmesan cheese, foccacia,  
marinated olives

Asian Greens 8  
sesame teriyaki vinaigrette, toasted cashews, ginger,  
wasabi peas

Daily Chopped Salad  
see your server for details

## Flat Breads

Roasted Portabella Mushroom 11  
Fire roasted peppers, grilled onion, spinach

Margarita 11  
sun ripened tomatoes, basil, mozzarella

Flat bread of the Day  
herb baked flat bread, seasonally inspired local ingredients

## Sandwiches

Your choice of dirty kettle chips, crisp Carolina slaw or fruit  
of the season with bread and butter pickles

Sandwich and Soup 14

½ sandwich and cup of soup, inspired by local seasonal  
ingredients

May River Oyster Po-boy 15  
butter griddled hoagie roll, crisp romaine lettuce, tomato,  
red onion, lemon and old bay mayo

Buffalo's Signature Burger 13  
pimento cheese, Applewood smoked bacon,  
housemade pick-a-pepper, slaw

House Cured Corned Beef 12  
marble rye bread Guinness soaked gruyere cheese,  
sauerkraut, 1000 island dressing

Roasted Chicken Salad 10  
butter griddled Brioche toast, walnuts, red grapes

The Turkey Dip 11  
shaved slow roasted turkey breast, boursin cheese spread,  
wilted arugula, caramelized shallot jus

House Made Hot Dog 10  
50/50 beef tenderloin and local pork hot dog, served on a  
soft roll, slaw, grilled onions or green tomato chow chow

## Southern Comfort

Buffalo's Angus Beef Meatloaf 15  
wild mushrooms gravy, buttermilk smashed potatoes

The Carolina Pulled Pork Plate 13  
slow roasted Caw Caw Creek pork shoulder, mustard  
barbeque sauce, crisp slaw, sweet potato fries

Blackened Amberjack 14  
Carolina red rice, creamed corn

## Something Sweet from the Display

Housemade Cookies 1.50  
Double Fudge Brownies 3  
Housemade ice cream 3.50

## Handcrafted Desserts

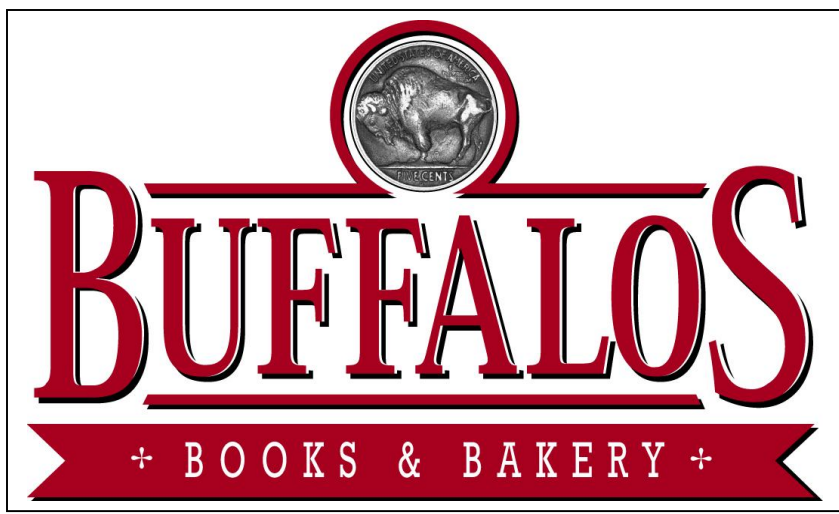
Cream Cheese Poundcake 5.50  
butter pecan ice cream, rum roasted pecan pieces

Milk Chocolate Orange Cheese Cake 5.50  
vanilla sable cookie, caramel sauce

Satin Chocolate Cream Pie 5.50  
whipped cream, chocolate shaving, dark chocolate rum  
sauce

Warm Caramel Apple Bread Pudding 6.25  
cinnamon ice cream

A charge of \$4.00 will be added to your bill for each plate split in the kitchen  
Only one check with a 20% gratuity added will be prepared and one payment  
accepted for parties of 6 or more



## WINE SELECTIONS

### Sparkling

Gruet Sparkling "Brut" New Mexico NV aromas of grapefruit & green apple brilliant fine bubbles	36	9
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### White Wines

Monteflor Pinot Grigio "Velio" Venezie '06 lively, lush notes of pear & citrus	32	8
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Beyond Sauvignon Blanc So. Africa '07 zippy with tropical fruit flavors & citrus notes	28	8
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Prochaine Chardonnay Languedoc '07 the perfect sipping wine teeming with creamy peaches, citrus, apricot & kiwi.	40	10
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Leitz Riesling "Dragonstone" Rheingau '08 spritely lemons, peaches, & distinctive minerality.	40	10
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#### **Christine's Vine Delight**

Clif Family Winery "The Climber" White Blend California '07 <i>crisp white with notes of melon &amp; grapefruit. the perfect wine to while away the hours, conferring with the flowers, consulting with the rain.</i>	28	8
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### Specialty Cocktails

Fresh Fruit Sangria dry riesling, cointreau, citrus & berries	8
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May River Mary firefly vodka, pickled okra & baby tomato	8
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Bailey's Hot Chocolate topped with whipped cream	9
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Farm Fresh Lemonade firefly vodka, seasonal berries & herbs virgin lemonade available	9
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Bluff-berg Lemonade makers mark, apricot puree & housemade lemonade	8
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Wine Cooler vignette rose wine soda & malibu rum	8
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Sweet Peach Tini firefly vodka sweet tea vodka & local peach cider	8
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Rosé	Bottle	Glass
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Mulderbosch Rose of Cabernet Stellenbosch 2008 dry & refreshing strawberry & watermelon flavors	36	9
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### Red Wines

Regusse Pinot Noir Provence '06 strawberry fruit, good depth & soft finish	36	9
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Excelsior Cabernet So. Africa '07 luscious currants & plums with a smoky finish	32	8
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Tiza Malbec "El Ganador" Mendoza '07 blackberry, spicy tobacco & a hint of rose	36	9
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Peirano Merlot "Six Clone" Lodi '07 Red & black sweet fruit with supple tannins	36	9
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### Wine Lunch Specials

Hugues Beaulieu Picpoul Languedoc '08  
sharp lemon, white peppercorn & a tangy floral finish

Le Noble Chardonnay Languedoc '07  
fresh peach & pear with a crisp spicy finish

Brotte "La Griveliere" Cotes du Rhone '08  
robust with red fruits, vanilla & a hint of leather

Milton Park Shiraz South Eastern Australia '08  
spicy shiraz with sweet, lush velvety tannins

\$25 per bottle

### Classic Beer Selections

Amstel Light

Bud Light

Michelob Ultra

Yuengling

5.00

### Premium Beer Selections

Thomas Creek

Palmetto Bluff "Campfire" Pilsner

Appalachian Amber Ale

Vanilla Cream Ale

Deep Water Dopplebock Lager

River Falls Red

Pump House Porter

6.00