

### Starters

- May River Shrimp & Tomato Soup 6  
Carolina Gold rice, Vidalia onions
- Soup of the Day 5.50  
simple preparations, popular favorites
- Fried Green Tomatoes 7  
roasted corn banana pepper chutney,  
Tabasco aioli

- Sweet Potato Fries 6  
maple aioli
- Dirty Kettle Chips 7  
Cajun spice, Vidalia onion dip
- Boiled May River Shrimp 11  
garlic butter, lemon

### Salads

add blackened shrimp, chicken  
or salmon to any salad 6.50

- Southwest Salad 8  
corn, black beans, Glass Farms tomatoes, red onion, crispy tortillas & buttermilk salsa
- Traditional Caesar Salad 9  
hearts of romaine lettuce, parmesan cheese, house made croutons, marinated olives
- Southern Garden Salad 8  
teardrop tomatoes, cucumber, Vidalia onion, spiced pecans, arugula-cashew dressing
- Golden Beet & Mixed Greens 9  
goat cheese, toasted almonds, green beans, ruby red grapefruit vinaigrette
- Summer Salad 8  
green beans, hearts of palm, hard boiled egg, heirloom teardrop tomatoes, creamy green onion dressing

### Sandwiches

Your choice of dirty kettle chips, crisp Carolina slaw or fruit of the season

- Soup, Salad or Sandwich Combination 14  
choose 2, ½ chicken salad or pimento cheese sandwich,  
garden salad or cup of soup  
inspired by local, seasonal ingredients
- May River Oyster Po-boy 13  
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
- Coffee-house Pork Loin 12  
chili & coffee rubbed pork, pickled slaw, barbecue sauce  
served on a caramelized onion & provolone roll
- House Cured Corned Beef 12  
rye bread Guinness soaked gruyere cheese,  
sauerkraut, 1000 island dressing

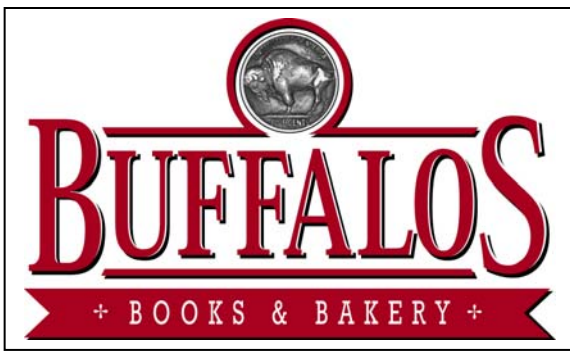
- Roasted Chicken Salad 10  
house made croissant, walnuts, red grapes
- Turkey Melt 11  
shaved smoked turkey breast, sautéed mushroom & sweet  
onion, swiss, herb aioli, parmesan peppercorn bread
- House Made Hot Dog 10  
50/50 beef tenderloin and local pork hot dog,  
served on a soft roll, topped with slaw, grilled onions or  
green tomato chow chow
- Atlantic Salmon Burger 14  
Glass Farm tomatoes, bibb lettuce, cucumber yogurt sauce
- Carolina Pulled Pork Sandwich 12  
slow roasted Caw-Caw Creek pork shoulder,  
mustard barbeque sauce
- Roast Beef Quesadilla 11  
cheddar, pepper jack & goat cheese  
with coriander lime aioli

### Handcrafted Desserts

- Housemade Cookies 1.50
- Double Fudge Brownies 3
- Seasonal Fruit Pie 5
- Bourbon Pecan Pie 5
- Cup Cakes 4

A charge of \$4.00 will be added to your bill for each plate split in the kitchen

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

Bottle Glass  
36 9

### White Wines

Monteflor Pinot Grigio "Vello" *Venezie '06*  
lively, lush notes of pear & citrus

32 8

Beyond Sauvignon Blanc *So. Africa '07*  
zippy with tropical fruit flavors & citrus notes

32 8

Prochaine Chardonnay *Languedoc '07*  
the perfect sipping wine teeming with creamy  
peaches, citrus, apricot & kiwi.

36 9

Leitz Riesling "Dragonstone" *Rheingau '08*  
spritely lemons, peaches, & distinctive minerality.

40 10

#### *Christine's Vine Delight*

Conundrum White Blend *California '07*  
*crisp white with notes of melon & grapefruit.*  
*the perfect wine to while away the hours, conferring*  
*with the flowers, consulting with the rain.*

40 10

### Specialty Cocktails

Fresh Fruit Sangria  
dry riesling, cointreau, citrus & berries 8

May River Mary  
firefly vodka, pickled okra & baby tomato 8

Farm Fresh Lemonade  
firefly vodka, house made lemonade & seasonal flavor 9  
virgin lemonade available

Bluff-berg Lemonade  
makers mark, apricot puree & housemade lemonade 8

Ginger Glow  
firefly sweet tea vodka & gingerale 8

Sweet Peach Tini  
firefly sweet tea vodka & local peach cider 8

### Rosé

Mulderbosch Rose of Cabernet *Stellenbosch 2008*  
dry & refreshing strawberry & watermelon flavors

Bottle Glass  
36 9

### Red Wines

Regusse Pinot Noir *Provence '06*  
strawberry fruit, good depth & soft finish

36 9

Excelsior Cabernet So. Africa '07  
luscious currants & plums with a smoky finish

32 8

Tiza Malbec "El Ganador" *Mendoza '07*  
blackberry, spicy tobacco & a hint of rose

36 9

Peirano Merlot "Six Clone" *Lodi '07*  
Red & black sweet fruit with supple tannins

36 9

### 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

Deep Water Dopplebock Lager

River Falls Red

Pump House Porter

6.00