

SNACKS

POBLANO QUESO with warm chips 8

GUACAMOLE & CHIPS 11

PIMENTO CHEESE bread & butter pickles, warm chips 9

NACHOS fresh corn, jack and cheddar, jalapeno, chipotle bbq sauce 10
add pulled pork 4

SALSA VERDE spicy homemade tomatillo salsa with chips 7.50

CORNBREAD warm buttermilk and jalapeno cornbread, served with pimento cheese 7

COLD BOWLS

SMALL 7 **LARGE** 11

with warm cornbread croutons

ADD ONS

DOUBLE CHICKEN BREAST 5

SPICY SHRIMP* or **SALMON*** 8

AVOCADO arugula, cabbage, fresh mint, tomato, corn, mango, with buttermilk cilantro dressing

CHOPPED romaine lettuce, tomato, avocado, toasted almonds, jack & cheddar cheese, bacon, with creamy chipotle dressing

TACO SALAD crispy tortilla chips, shredded iceberg, grape tomatoes, fresh corn, jack and cheddar cheese, guacamole, buttermilk cilantro dressing

KALE AND QUINOA almonds, dried cranberries, brussels sprouts with citrus vinaigrette



POKE* kosher wild caught AA raw tuna, avocado, basmati rice, mango, sesame ginger dressing, fresh mint, cabbage, arugula 17



SIDES

SHOESTRING FRIES 4

SWEET POTATO FRIES 5

FRESH SLAW 4

BRUSSELS SPROUTS WITH BACON 7

ROASTED GARLIC MUSHROOMS 5



MIX AND MATCH

TACOS homemade soft corn tortillas

FRIED CHICKEN garlic aioli, avocado, fresh jalapeno, sriracha aioli 5.50

SMOKED PORK fresh slaw, bbq sauce, creamy chipotle 5.50

CHICKEN sliced breast, garlic aioli, peppadew sauce, sriracha aioli, green slaw 5.50

FISH* grilled with cajun spices, green slaw, garlic aioli, salsa verde 6.50

SPICY SHRIMP* avocado, peppadew sauce, sriracha aioli 7.50

STEAK* sliced sirloin, garlic aioli, caramelized onions, fresh jalapeno, green slaw 7.50

TOSTADAS crispy flat corn tortilla

PORK fresh corn, guacamole, jack & cheddar cheese shredded iceberg, chipotle bbq 7

ROASTED MUSHROOM hoisin, shredded lettuce, guacamole, peppadew sauce 6.50

TUNA* raw wild AA tuna, shredded iceberg, creamy chipotle, fresh mango, guacamole, fresh mint, sesame ginger 7.50

CHICKEN chopped breast, guacamole, fresh corn, jack & cheddar, shredded lettuce, creamy chipotle 7

SHRIMP dusted with cajun spices, guacamole, shredded lettuce, sriracha aioli, peppadew sauce 7.50

BURGERS & BUNS

with shoestring fries
Our blend of choice brisket and chuck ground daily in our kitchen

CHOW DADDY'S* havarti cheese, arugula, garlic aioli, dijon, caramelized onions 14

BACON & CHEDDAR* crispy bacon, aged cheddar, dijon, lettuce, garlic aioli 15

PIMENTO* homemade pimento cheese, garlic aioli, sweet pickles, lettuce, dijon 14

MUSHROOM* creamy havarti, garlic aioli, roasted mushrooms, dijon, arugula 15



FRIED CHICKEN BUN pimento cheese, sriracha aioli, sweet pickles, shredded lettuce 12

STEAK BUN* sliced sirloin, creamy havarti, caramelized onions, garlic aioli, green slaw, fresh jalapeno 15

PORK BUN house smoked and hand pulled, chipotle barbecue sauce, slaw, b&b pickles 11 with pimento cheese 12

CHICKEN AVOCADO BUN grilled chicken, creamy chipotle sauce, green slaw 12



HOT BOWLS

FRIED CHICKEN BREAST sriracha aioli, shoestring fries, fresh slaw 18

SPICY FISH* grilled with cajun spices, lemon garlic butter, basmati rice, green beans 17

PULLED PORK house smoked, roasted sweet potatoes, coleslaw, chipotle bbq sauce 16

GRILLED CHICKEN boneless double breast, roasted mushrooms, salsa verde, basmati rice and green beans 19

ROASTED VEGETABLES seasoned ricotta, kale and quinoa, roasted mushrooms, sweet potatoes, brussels sprouts and green beans 17

GRILLED SALMON* lemon garlic butter, basmati rice and green beans 20

CRISPY FISH salsa verde, shoestring fries, coleslaw 17

SHRIMP* grilled with cajun spices basmati rice and green beans 19

SWEETS

ICE CREAM SANDWICH homemade chocolate chip cookie with wholly cow vanilla ice cream 7

BEVERAGES

ORGANIC FAIR TRADE COFFEE, SOFT DRINKS, HOMEMADE LEMONADE AND TEA 3

complimentary refills



**PING PONG ALL DAY & HAPPY HOUR 5-6 pm
AT OUR BAR**

\$3 well drinks, \$2 off all other cocktails, beer and wine



BEER

Bud - Bud Light - Michelob Ultra - Bucklers Non-alcoholic 4

Heineken - Fat Tire - Sierra Nevada - Anchor Steam - Mango Cart - UFO White - Hazy Little Thing IPA - Sierraveza - Palmetto Lowcountry Lager - New Castle Brown Ale - Estrella Jalisco - Jack's Cider 5

Blackberry Farm Brewery (BFB) Classic Saison - BFB Fenceline - BFB Boundary Tree - Stiegl Grapefruit - Freehouse Organic Greendoor IPA - New Planet Gluten Free Blonde Ale 6

Riegele Pilsner - London Pride - Kronenbourg 1664 7

CRAFT BEERS AVAILABLE ON TAP

16 ounce glass 7-9

WHITES & ROSE

Tiamo Prosecco-Italy split 9
Cornaro Pinot Grigio Venito 8/32
J Pinot Gris-Russian River 9.5/38
Kim Crawford Sauvignon blanc 10.5/42
Mars & Venus Chardonnay-Spain (house) 7.5/28
Rodney Strong-Chalk Hill 10.5/42
Whispering Angel "The Palm" Rose 9.75/39
Duckhorn Chardonnay 52
Cakebread Chardonnay 74

REDS

Block Nine Pinot Noir 9.5/38
A to Z Pinot Noir-Oregon 11.75/47
Goldeneye Pinot Noir 79
Entrada Cabernet-Chile (house) 7.5/28
Josh Cellars Cabernet 9.5/38
Coppola Directors Cut 44
Ferrari Carano Siena, Blend 42
Terrazas Altos Malbec 8.5/34
Duckhorn Paraduxx 78

STEMWARE AVAILABLE UPON REQUEST

COCKTAILS

LOWCOUNTRY LEMONADE

sweet tea vodka, fresh lemonade 9

PALOMA

patron silver, deep eddy ruby red vodka, lemon and lime 11

THE MULE

premium house made vanilla rum, ginger beer, fresh lemon 10

RIOJA SANGRIA

housemade, fresh fruit glass 9

CHOWRITA

patron silver, mandarin vodka, organic agave, fresh lime, orange juice 12

MOSCOW MULE

infused vodka, ginger beer and fresh mint in a copper mug 10

PIÑA COLADA

rumchata, coco rum, pineapple juice 11

VANILLA COKE

house made vanilla rum, fresh lemon 9



Please make one of our managers aware of any food allergies as all ingredients are not listed.

*contains ingredients that may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

CHOW DADDY'S®

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