



DINNER MENU

Soup & Shares

8oz cup soup • 12oz bowl soup • soup sampler of 3 pours
Check our specials board for list of daily house made soups.

GOAT CHEESE GNOCCHI 9

creamy goat cheese sauce, golden raisins, balsamic reduction

AVOCADO BRUSCHETTA 8.50

grilled baguette with diced tomato and Drizzled Balsamic Reduction

STEAMED MUSSELS 12

white wine, thyme butter OR thai coconut broth, crostini

SMOKED SALMON* 10

Sliced Smoked Salmon & Cucumber / Pickled Red Onions / Lemon Caper Aioli

CILANTRO LIME SHRIMP TACOS 10

Char Jalapeño Sweet Corn / Pickled Crunchy Carrot

Ruffage

with choice of dressing: balsamic roasted garlic, sweet basil & honey, avocado ranch, white balsamic vinaigrette, creamy blue cheese

CHICKEN COBB 13

artisan greens, avocado, smoked bacon, blue cheese, eggs, tomatoes

SMOKED SALMON* 15

artisan greens, roasted corn, grilled green onions, capers

ARUGULA 11

goat cheese, roasted beets, candied walnuts, carrots

KALE CAESAR* 8.50

kale, croutons, parmesan cheese

FLC CAESAR* 9

artisan greens, warm three cheese tortellini, parmesan, croutons

TOMATO & FRESH MOZZARELLA 11

artisan greens, roasted sweet peppers, mozzarella, asparagus, tomatoes

ADD PROTEIN TO ANY SALAD sautéed shrimp 6.50 • all natural chicken 5.50
OR VEGETARIAN ENTREE: pan fried tofu 4.50 • north Atlantic salmon* 5.50

Entrees

TRI COLORED CHEESE TORTELLINI 14

portobello mushrooms, baby spinach, sundried tomatoes, cracked pepper parmesan cream

EGGPLANT OR CHICKEN PARMESAN 14/17

panko bread crumb crusted all natural chicken OR eggplant tomato basil sauce, fresh mozzarella, fettuccine

SHRIMP GNOCCHI 19

sautéed shrimp, caramelized onions, parmesan, golden raisins, tomatoes, roasted garlic cream

CHICKEN PAILLARD 17

prosciutto, parmesan, rosemary roasted potatoes, roasted beet caramelized onion arugula salad, white balsamic vinaigrette

FLC FILET* 24

7oz Brasstown filet, blue cheese crust, roasted mushrooms, roasted rosemary potatoes, seasonal vegetables, demi glaze

CHICKEN MARSALA 17

mushrooms, tomatoes, marsala wine sauce, baby spinach, fettuccine

SALMON* 21

honey grain mustard, roasted rosemary potatoes, spinach, red peppers, artichokes, lemon basil butter

THAI COCONUT HOT POT 14

hand made noodles, cabbage, kale, shiitake mushrooms, broccoli, asparagus, peas, carrots, cilantro, spicy Thai coconut broth

Between the Bread

Served on your choice of multigrain, sourdough, rye, baguette, spinach tortilla, croissant or Gluten Free Bread

ROASTED TURKEY 12

cranberry spread, herb cream cheese, artisan greens, tomatoes, onions

CHICKEN SALAD CLUB 12

avocado, smoked bacon, red grapes, artisan greens, tomatoes, onions

PORTOBELLO GOAT CHEESE BURGER 10

baby spinach, tomatoes, sweet basil mayonnaise, onions

PEPPERCORN & CORIANDER RARE ROAST BEEF* 12.50

horseradish mayonnaise, honey grain mustard, smoked provolone, artisan greens, tomatoes, onions

all sandwiches may be made Gluten Free (except Portobello Burger)

Sides

4.50

MARINATED ROASTED ASPARAGUS, WHITE BALSAMIC VINAIGRETTE, SHAVED PARMESAN • SAUTEED SPINACH, KALE, GARLIC, BUTTER • SAUTEED BROCCOLI, LEMON, OLIVE OIL • ROASTED ROSEMARY POTATOES • SEASONAL VEGETABLES

*could contain undercooked meat, eggs, or seafood. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.