



BRUNCH MENU

Ruffage

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

ARUGULA 11 (GF, VEGETARIAN)

goat cheese, roasted beets, candied walnuts, carrots

CHICKEN COBB 14 (GF)

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

FLC CAESAR * 10

artisan greens, warm three cheese tortellini, parmesan, croutons

FLC GREENS 9 (GF)

roasted asparagus, strawberries, almonds, goat cheese, artisan greens

ADD PROTEIN TO ANY SALAD:

sautéed shrimp 6.50 • all natural chicken 5.50
pan fried tofu 4.50 • north Atlantic salmon* 5.50

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 (VEGETARIAN)

baby spinach, tomatoes, sweet basil, mayonnaise, onions

HOT HAM & BRIE 11.50

green tomato jam, mustard vinegar slaw

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

Soups

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

*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.

Brunchables

STEAK & EGGS* 19 (GF)

twin Brasstown filet medallions, demi glaze, roasted tomatoes, fried eggs, grilled asparagus, homefries

HUEVOS RANCHEROS* 10.50 (VEGETARIAN)

crisp tortilla fried eggs, fire roasted tomato salsa, cheese sauce, avocado, black beans

BRUNCH ENCHILADA* 10.50 (VEGETARIAN)

soft tortilla, scrambled eggs, black beans, onions, peppers, cheese sauce, avocado, sour cream

COUNTRY SKILLET* 12 (GF)

roasted potatoes, onions, roasted peppers, chorizo sausage, cheese sauce, two fried eggs, scallions

CHICKEN & WAFFLES 14

buttermilk-brown butter waffles, pan fried chicken, bourbon-pecan maple syrup, spiced butter

SOUTHERN BENNY * 17

crab cake, fried green tomato, pimiento cheese, english muffin, old bay hollandaise, poached eggs, home fries OR grits

VEGETABLE BENNY * 12 (VEGETARIAN)

goat cheese, spinach, shiitake mushrooms, english muffin, herb hollandaise, poached eggs, home fries OR grits

SHRIMP & LOCAL STONE GROUND GRITS 15

roasted tomatoes, caramelized onions, roasted red peppers, chorizo gravy, local grits

CHEF'S OMELET OF THE DAY priced daily

a selection of ingredients prepared by our chefs, home fries OR grits ***please no substitutions***

BISCUITS & GRAVY 9

buttermilk biscuits, sausage gravy, scallions

BELGIUM STYLE WAFFLES 9 (VEGETARIAN)

buttermilk-brown butter waffle, bourbon pecan syrup, home fries OR grits, spiced butter ...add chocolate chips, blueberries, strawberries or whipped cream \$1

Kid's Menu

WAFFLES with MAPLE SYRUP, BACON OR SAUSAGE 7.00
add chocolate chips, blueberries, strawberries or whipped cream 50¢

TURKEY OR HAM SANDWICH 5.50

TWO EGGS with BACON OR SAUSAGE, HOME FRIES OR GRITS and FRUIT 6.50

GRILLED CHICKEN STRIPS with HOME FRIES OR GRITS 5.50

BISCUIT EGG SANDWICH with CHEDDAR CHEESE 5.50

Sides 2 EGGS YOUR WAY * 4.50 • HOME FRIES with ONIONS and SWEET PEPPERS 2.50 • 3 SAUSAGE LINKS 3.50 • 4 Slices SMOKED BACON 3.50
• LOCAL STONE GROUND GRITS 2.50 • BUTTERMILK BISCUIT 2.50