



DINNER

SOUP & SHARES

8oz CUP / 12oz BOWL

SOUP SAMPLER OF 3 POURS / TO-GO QUART

Check our specials board for the list of daily house made soups.

- GOAT CHEESE GNOCCHI (V)** 9
creamy goat cheese sauce, golden raisins, balsamic reduction
- PIMENTO & PICKLED SHRIMP (can be made GF)** 12
pickled shrimp and pimento, garlic toast
- STEAMED MUSSELS** 13
white wine, thyme butter OR Thai coconut broth, crostini
- GLUTEN FREE CORNBREAD (GF, V)** 6
gluten free cornbread, blackberry molasses
- BRUSSELS & BLEU (GF, V)** 9
bebere dusted brussels, bleu cheese, bacon mustard vinaigrette

RUFFAGE

with choice of dressing: balsamic roasted garlic, sweet basil & honey, avocado ranch, white balsamic vinaigrette, bacon mustard vinaigrette

- CHICKEN COBB (GF)** 15
artisan greens, avocado, smoked bacon, blue cheese, eggs, tomatoes
- SMOKED SALMON* (GF)** 16
artisan greens, roasted corn, grilled green onions, capers
- ARUGULA (GF, V)** 13
goat cheese, roasted beets, candied walnuts, carrots
- SPINACH SALAD (GF, V)** 13
marinated artichoke hearts, feta, tomatoes, garbanzo beans, cucumber
- FLC CAESAR*** 12
artisan greens, warm three cheese tortellini, parmesan, croûtons

ADD PROTEIN TO ANY SALAD or VEGETARIAN ENTRÉE:

- sautéed shrimp 7 / all natural chicken 6
- pan fried tofu 5 / north Atlantic salmon* 8

SIDES

- MARINATED ROASTED ASPARAGUS** 5
with white balsamic vinaigrette, shaved parmesan
- SAUTÉED SPINACH with kale, garlic, butter** 5
- SAUTÉED BROCCOLI with lemon, olive oil** 5
- ROASTED GARLIC WHIPPED POTATOES** 5
- SEASONAL VEGETABLES** 5

ENTRÉES

- TRI COLORED CHEESE TORTELLINI (V)** 16
portobello mushrooms, baby spinach, sundried tomatoes, cracked pepper parmesan cream
- PORK TENDERLOIN* (GF)** 22
coffee & rosemary grilled pork tenderloin, chipotle creamed corn, grilled asparagus, blackberry molasses
- SHRIMP GNOCCHI** 21
brown butter, thyme, broccoli, asparagus, golden raisins, arugula
- CHICKEN PAILLARD (GF)** 18
prosciutto, parmesan, roasted garlic whipped potatoes, roasted beet and caramelized onion arugula salad, white balsamic vinaigrette, beet reduction
- FLC FLANK STEAK* (GF)** 25
marinated flank steak, roasted garlic whipped potatoes, grilled seasonal veggies, wild mushroom demi glaze
- CHICKEN MARSALA** 19
mushrooms, tomatoes, marsala wine sauce, baby spinach, fettuccine
- HARISSA SALMON* (GF)** 23
harissa grilled salmon, coconut creamed carolina gold rice, kale, ginger beet chutney
- THAI COCONUT HOT POT (vegan)** 16
hand made alkaline noodles, cabbage, kale, shiitake mushrooms, broccoli, asparagus, peas, carrots, cilantro, spicy Thai coconut broth
- SEARED CITRUS TOFU (GF, vegan)** 17
citrus seared tofu, eggplant "fried rice", cilantro gremolata, sweet peas and marinated cabbage
- MARKET FISH* (GF)** MKT
fresh catch of the day, garden veggie ratatouille, whipped feta

BETWEEN THE BREAD

Served on your choice of multigrain, sourdough, rye, baguette, spinach tortilla, croissant or gluten free bread

- ROASTED TURKEY** 14
cranberry spread, herb cream cheese, artisan greens, tomatoes, onions
- CHICKEN SALAD CLUB** 14
avocado, smoked bacon, red grapes, artisan greens, tomatoes, onions
- PORTOBELLO GOAT CHEESE BURGER (V)** 12
baby spinach, tomatoes, sweet basil mayonnaise, onions
- PEPPERCORN & CORIANDER RARE ROAST BEEF*** 15
horseradish mayonnaise, honey grain mustard, smoked provolone, artisan greens, tomatoes, onions

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

\$1 from this item will go to Ronald McDonald House Charleston

GF - gluten free / V-vegetarian
12/08/21

*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.