



BRUNCH

RUFFAGE

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

- ARUGULA** (GF, V) 13.50
goat cheese, roasted beets, candied walnuts, carrots
- CHICKEN COBB** (GF) 15.50
artisan greens, avocado, smoked bacon, blue cheese, eggs, tomatoes
- FLC CAESAR*** 13
artisan greens, warm three cheese tortellini, parmesan, croutons
- SPINACH SALAD** (GF, V) 14
marinated artichoke hearts, feta, tomatoes, garbanzo beans, cucumber

ADD PROTEIN TO ANY SALAD:
 sautéed shrimp 7.50 / all natural chicken 6.50
 pan fried tofu 5.50 / north Atlantic salmon* 8.50

BETWEEN THE BREAD

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

- ROASTED TURKEY** 15
cranberry spread, herb cream cheese, artisan greens, tomatoes, onions
- CHICKEN SALAD CLUB** 15
avocado, smoked bacon, red grapes, artisan greens, tomatoes, onions
- PORTOBELLO GOAT CHEESE BURGER** (V) 13
baby spinach, tomatoes, sweet basil mayonnaise, onions
- HOT HAM & BRIE** 15
green tomato jam, mustard vinegar slaw

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

SOUPS

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

8oz CUP / 12oz BOWL
SOUP SAMPLER OF 3 POURS / TO-GO QUART

SIDES

- 2 EGGS YOUR WAY*** 5
- HOME FRIES with ONIONS and SWEET PEPPERS** 3
- 3 SAUSAGE LINKS** 5
- 4 SLICES SMOKED BACON** 5
- LOCAL STONE GROUND GRITS** 3
- BUTTERMILK BISCUIT** 3

BRUNCHABLES

- CORNMEAL PANCAKES** (GF, V) 14
lemon whipped ricotta, blueberry hot honey, choice of bacon or sausage
- TOFU SCRAMBLE** (GF, vegan) 13
shitake mushrooms, arugula, roasted cherry tomatoes, potatoes, sweet peppers, caramelized onions, basil pistou
- STEAK & EGGS*** (GF) 26
7oz. CAB sirloin, demi glaze, roasted tomatoes, fried eggs, grilled asparagus, home fries
- HUEVOS RANCHEROS*** (V) 12
crisp tortilla, fried eggs, fire roasted tomato salsa, cheese sauce, avocado, black beans
- BRUNCH ENCHILADA*** (V) 12
soft tortilla, scrambled eggs, black beans, onions, peppers, cheese sauce, avocado, sour cream
- COUNTRY SKILLET*** (GF) 13
roasted potatoes, onions, roasted peppers, chorizo sausage, cheese sauce, two fried eggs, scallions
- CHICKEN & WAFFLES** 17
buttermilk-brown butter waffles, pan fried chicken, bourbon-pecan maple syrup, spiced butter
- SOUTHERN BENNY*** 20
crab cake, fried green tomato, pimento cheese, english muffin, old bay hollandaise, poached eggs, home fries OR grits
- VEGETABLE BENNY*** (V) 16
goat cheese, spinach, shitake mushrooms, english muffin, herb hollandaise, poached eggs, home fries OR grits
- SHRIMP & LOCAL STONE GROUND GRITS** 17
roasted tomatoes, caramelized onions, roasted red peppers, chorizo gravy, local grits
- CHEF'S OMELET OF THE DAY** MKT
a selection of ingredients prepared by our chefs, home fries OR grits ***please no substitutions***
- BISCUITS & GRAVY** 11
buttermilk biscuits, sausage gravy, scallions

KID'S MENU

- WAFFLE** 8.50
with MAPLE SYRUP, BACON OR SAUSAGE
add chocolate chips, blueberries, strawberries or whipped cream 50¢
- TURKEY OR HAM SANDWICH** 6.50
- TWO EGGS** 8.00
with BACON OR SAUSAGE, HOME FRIES OR GRITS and FRUIT
- GRILLED CHICKEN STRIPS** 7.50
with HOME FRIES OR GRITS
- BISCUIT EGG SANDWICH** 6.00
with CHEDDAR CHEESE