



DINNER

SOUP & SHARES

8oz CUP / 12oz BOWL / SOUP SAMPLER OF 3 POURS
Check our specials board for the list of daily house made soups.

- GOAT CHEESE GNOCCHI (V)** 10
creamy goat cheese sauce, golden raisins, balsamic reduction
- WHIPPED FETA TOAST** 9
multigrain bread, beets tossed in warm bacon vinaigrette, spiced almonds, marinated arugula
- STEAMED MUSSELS** 14
choose from basil pistou cream, white wine & thyme butter, OR thai coconut broth. served with grilled focaccia bread
- GLUTEN FREE CORNBREAD (GF, V)** 6
gluten free cornbread, blueberry hot honey
\$.1 from this item will go to our local MEALS ON WHEELS, a non-profit organization that provides meals for people who are homebound, and who are physically unable to prepare a meal.
- BALSAMIC BRUSSELS (GF, V)** 9
balsamic and roasted garlic glazed brussels, parmesan cheese

RUFFAGE

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

- CHICKEN COBB (GF)** 15.50
artisan greens, avocado, smoked bacon, blue cheese, eggs, tomatoes
- SMOKED SALMON* (GF)** 18
artisan greens, roasted corn, grilled green onions, capers
- ARUGULA (GF, V)** 13.50
goat cheese, roasted beets, candied walnuts, carrots
- SPINACH SALAD (GF, V)** 14
marinated artichoke hearts, feta, tomatoes, garbanzo beans, cucumber
- FLC CAESAR*** 13
artisan greens, warm three cheese tortellini, parmesan, croutons

ADD PROTEIN TO ANY SALAD or VEGETARIAN ENTRÉE:

sautéed shrimp 7.50 / all natural chicken 6.50
pan fried tofu 5.50 / north Atlantic salmon* 8.50

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

- CHICKEN OR EGGPLANT PARMESAN (V)** 21/18
panko bread crumb crusted all natural chicken OR eggplant tomato basil sauce, fresh mozzarella, fettuccine
- TRI COLORED CHEESE TORTELLINI (V)** 17
portobello mushrooms, baby spinach, sundried tomatoes, cracked pepper parmesan cream
- PORK TENDERLOIN* (GF)** 22
sweet tea brined pork tenderloin, butternut squash hash, peppers, onions, bacon, kale, blueberry hot honey
- SHRIMP GNOCCHI** 22
roasted garlic cream sauce, caramelized onions, roasted cherry tomatoes, golden raisins
- CHICKEN PAILLARD (GF)** 19
prosciutto, parmesan, roasted garlic whipped potatoes, roasted beet and caramelized onion arugula salad, white balsamic vinaigrette, beet reduction
- FLC SIRLOIN* (GF)** 27
7oz. CAB sirloin, roasted garlic whipped potatoes, grilled seasonal veggies, wild mushroom demi glaze
- CHICKEN MARSALA** 20
mushrooms, tomatoes, marsala wine sauce, baby spinach, fettuccine
- SPICED SALMON* (GF)** 24
spiced salmon, wild mushroom "rice-otto", cranberry mostarda
- THAI COCONUT HOT POT (vegan)** 18
hand made alkaline noodles, cabbage, kale, shiitake mushrooms, broccoli, asparagus, peas, carrots, cilantro, spicy Thai coconut broth
- OLIVE OIL MARINATED TOFU (GF, vegan)** 17
olive oil marinated tofu, carolina gold rice pomodoro, roasted cherry tomatoes, caramelized shallots, roasted garlic, arugula, basil pistou
- PANFRIED FLOUNDER (GF)** 24
pan fried flounder, dirty rice with chorizo, shallots, garlic, tomatoes, sauce gribiche

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
- PEPPERCORN & CORIANDER RARE ROAST BEEF*** 16
horseradish mayonnaise, honey grain mustard, smoked provolone, artisan greens, tomatoes, onions
All sandwiches may be made Gluten Free (except Portobello Burger)

GF - gluten free / V-vegetarian
8.24.23

*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.