



# 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) 29  
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
- BELGIUM STYLE WAFFLES (V) 11  
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

12 and under. Add a drink for 3

- 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  
with BACON OR SAUSAGE, HOME FRIES OR GRITS and FRUIT
- GRILLED CHICKEN STRIPS 7.50  
with HOME FRIES OR GRITS
- BISCUIT EGG SANDWICH 6  
with CHEDDAR CHEESE