



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	
NEW CITRUS KALE SALAD (GF, V)	14
pineapples, blueberries, strawberries, feta, red onions, pecans	

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
BISCUIT AND GRAVY	5.50

BRUNCHABLES

NEW HAWAIIAN MONTE CRISTO	15
ham, swiss, rum spiced pineapple jam, battered and pan fried	
NEW BREAKFAST SANDWICH	12
bacon, cheddar, 2 fried eggs, citrus avocado puree	
NEW FLC SHAKSHUKA (V)	14
2 poached eggs, spiced tomato sauce, roasted red peppers, herbs, whipped ricotta, citrus marinated arugula, garlic toast points	
CORNMEAL PANCAKES (GF, V)	14
lemon whipped ricotta, blueberry hot honey, choice of bacon or sausage	
TOFU SCRAMBLE (GF, vegan)	13
shiitake mushrooms, arugula, roasted cherry tomatoes, potatoes, sweet peppers, caramelized onions, basil-kale pistou	
STEAK & EGGS* (GF)	29
7oz. CAB sirloin, demi glaze, roasted tomatoes, fried eggs, grilled asparagus, home fries	
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, shiitake 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	
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	