



DINNER



SOUP and 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 10
creamy goat cheese sauce, golden raisins, balsamic reduction

STEAMED MUSSELS 14
choose from basil pistou cream, white wine & thyme butter, OR Thai coconut broth. served with grilled focaccia bread

GLUTEN FREE CORNBREAD 6
gluten free cornbread, blueberry hot honey
\$1 from this item will go back to Ronald McDonald House Charities of Charleston, whose mission is to provide essential services that remove barriers, strengthen families, and promote healing when children need healthcare.

BALSAMIC BRUSSELS 9
balsamic and roasted garlic glazed brussels, parmesan cheese

ROASTED BEET HUMMUS 8
feta crumble, garlic toast points



RUFFAGE

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

CHICKEN COBB 15.50
artisan greens, avocado, smoked bacon, blue cheese, eggs, tomatoes

SMOKED SALMON* 18
artisan greens, roasted corn, grilled green onions, capers

ARUGULA 13.50
goat cheese, roasted beets, candied walnuts, carrots

SPINACH SALAD 14
marinated artichoke hearts, feta, tomatoes, garbanzo beans, cucumber

FLC CAESAR* 13
artisan greens, warm three cheese tortellini, parmesan, croûtons

NEW CITRUS KALE SALAD 14
blackberries, blueberries, strawberries, feta, red onions, pecans

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

BETWEEN THE BREAD

Served on your choice of multigrain, sourdough, rye, baguette, spinach tortilla, croissant (+ 1.50) 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 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)

Please inform server of any dietary restrictions.
 (gluten free) (vegan) (vegetarian)

*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.

ENTRÉES

CHICKEN OR EGGPLANT PARMESAN 21/18
panko bread crumb crusted all natural chicken OR eggplant tomato basil sauce, fresh mozzarella, fettuccine

TRI COLORED CHEESE TORTELLINI 17
portobello mushrooms, baby spinach, sundried tomatoes, cracked pepper parmesan cream

NEW BBQ SPICE PORK TENDERLOIN* 22
sweet potato hash with roasted red peppers, caramelized onions and kale, rosemary blackberry jam

SHRIMP GNOCCHI 22
roasted garlic cream sauce, caramelized onions, roasted cherry tomatoes, golden raisins

CHICKEN PAILLARD 19
prosciutto, parmesan, roasted garlic whipped potatoes, roasted beet and caramelized onion arugula salad, white balsamic vinaigrette, beet reduction

FLC SIRLOIN* 29
garlic whipped potatoes, herb roasted seasonal vegetables, red wine garlic butter

CHICKEN MARSALA 20
mushrooms, tomatoes, marsala wine sauce, baby spinach, fettuccine

NEW SPICED SALMON* 24
wild mushroom "rice-otto", cranberry mostarda

THAI COCONUT HOT POT 18
hand made alkaline noodles, cabbage, kale, shiitake mushrooms, broccoli, asparagus, peas, carrots, cilantro, spicy Thai coconut broth

NEW TOFU LO MEIN 18
handmade alkaline noodles, broccoli, button mushrooms, tri colored bell peppers, hoisin sauce, garnished with avocado and toasted sesame seeds

FLOUNDER PICCATA 25
panko breaded flounder, garlic whipped potatoes, piccata sauce with tomatoes, capers, spinach and cream

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



KIDS MENU 12 and under. Add a drink for \$3

FRUIT COMES WITH EACH ORDER

GRILLED CHEESE 5

PB&J 5

TURKEY & CHEDDAR 6.50

CHEESE QUESADILLA 5

GRILLED CHICKEN TENDERS 7

with side of broccoli

TORTELLINI w/butter and parmesan 6

KIDS FETTUCCINE w/alfredo sauce 6

EXTRA SIDES:

BROCCOLI WITH BUTTER 3

FRUIT CUP 3