



# BRUNCH MENU

Thank you for dining with Five Loaves Cafe today! We appreciate you thinking of our business and choosing to enjoy your meal here. As our dining rooms have reopened, we are here to welcome you back and host you in our restaurants. In compliance with the CDC and SCDHEC guidelines and with safety in mind for all our guests and team members, it has caused us to have multiple changes to the costs of our operations. We have attempted to incur the costs since reopening our locations, but with the lack of having 100% of our dining along with the added associated costs with maintaining the new guidelines, we have ultimately been pushed to rethink our pricing structure in order for the survival of our business. With our added costs (e.g., PPE, Increased costs of paper goods and product, etc.) we are temporarily running a limited menu and you will temporarily see an added 4% Environmental Fee applied to your bill while we operate under this new normal. Until we can get back to our old ways, we appreciate your understanding and support and thanks for being a part of the Five Loaves family.

## Soups

8oz cup soup • 12oz bowl soup • soup sampler of 3 pours  
Check our specials board for list of daily house made soups.

## Between the Bread

Served on your choice of multigrain, sourdough, rye, baguette, spinach tortilla, croissant or Gluten Free Bread

**ROASTED TURKEY 11.50**  
cranberry spread, herb cream cheese, artisan greens, tomatoes, onions

**CHICKEN SALAD CLUB 11.50**  
avocado, smoked bacon, red grapes, artisan greens, tomatoes, onions

**PORTOBELLO GOAT CHEESE BURGER 9.50 (VEGETARIAN)**  
baby spinach, tomatoes, sweet basil, mayonnaise, onions

**HOT HAM & BRIE 11.50**  
green tomato jam, mustard vinegar slaw

\*all sandwiches may be made Gluten Free (except Portobello Burger)\*

## Kid's Menu

**WAFFLES with MAPLE SYRUP, BACON OR SAUSAGE 5.50**  
add chocolate chips, blueberries, strawberries or whipped cream 50¢

**TURKEY OR HAM SANDWICH 5.50**

**TWO EGGS with BACON OR SAUSAGE, HOME FRIES OR GRITS and FRUIT 6.50**

**GRILLED CHICKEN STRIPS with HOME FRIES OR GRITS 5.50**

**BISCUIT EGG SANDWICH with CHEDDAR CHEESE 5.50**

## Ruffage

with choice of dressing: balsamic roasted garlic, sweet basil & honey, avocado ranch, white balsamic vinaigrette, creamy blue cheese

**ARUGULA 10.50 (GF, VEGETARIAN)**  
goat cheese, beets, candied walnuts, carrots

**CHICKEN COBB 13 (GF)**  
artisan greens, avocado, smoked bacon, blue cheese, eggs, tomatoes

**FLC CAESAR 9**  
artisan greens, warm three cheese tortellini, parmesan, croutons

**FLC GREENS 8.50 (GF)**  
roasted asparagus, strawberries, almonds, goat cheese, artisan greens

**ADD PROTEIN TO ANY SALAD:** sautéed shrimp 6.50 • all natural chicken 5.50  
pan fried tofu 4.50 • north Atlantic salmon 5.50

## Brunchables

**STEAK & EGGS 18.50 (GF)**  
twin filet medallions, demi glaze, roasted tomatoes, fried eggs, grilled asparagus, homefries

**HUEVOS RANCHEROS 10.50 (VEGETARIAN)**  
crisp tortilla fried eggs, fire roasted tomato salsa, cheese sauce, avocado, black beans

**BRUNCH ENCHILADA 10.50 (VEGETARIAN)**  
soft tortilla, scrambled eggs, black beans, onions, peppers, cheese sauce, avocado, sour cream

**COUNTRY SKILLET 11.50 (GF)**  
roasted potatoes, onions, roasted peppers, chorizo sausage, cheese sauce, two fried eggs, scallions

**CHICKEN & WAFFLES 12.50**  
buttermilk-brown butter waffles, pan fried chicken, bourbon-pecan maple syrup, spiced butter

**SOUTHERN BENNY 15.50**  
crab cake, fried green tomato, pimiento cheese, english muffin, old bay hollandaise, poached eggs, home fries OR grits

**VEGETABLE BENNY 12.50 (VEGETARIAN)**  
goat cheese, spinach, shiitake mushrooms, english muffin, herb hollandaise, poached eggs, home fries OR grits

**SHRIMP & LOCAL STONE GROUND GRITS 14.50**  
roasted tomatoes, caramelized onions, roasted red peppers, chorizo gravy, local grits

**CHEF'S OMELET OF THE DAY** priced daily  
a selection of ingredients prepared by our chefs, home fries OR grits \*\*\*please no substitutions\*\*\*

**BISCUITS & GRAVY 8.50**  
buttermilk biscuits, sausage gravy, scallions

**BELGIUM STYLE WAFFLES 8.50 (VEGETARIAN)**  
buttermilk-brown butter waffle, bourbon pecan syrup, home fries OR grits, spiced butter ...add chocolate chips, blueberries, strawberries or whipped cream \$1

**Sides** 2 EGGS YOUR WAY 4.50 • HOME FRIES with ONIONS and SWEET PEPPERS 2.50 • 3 SAUSAGE LINKS 3.50 • 4 Slices SMOKED BACON 3.50  
• LOCAL STONE GROUND GRITS 2.50 • BUTTERMILK BISCUIT 2.50