



DINNER 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.

Soup & Shares

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

GOAT CHEESE GNOCCHI 8
creamy goat cheese sauce, golden raisins, balsamic reduction

AVOCADO BRUSCHETTA 8.50
grilled baguette with diced tomato and Drizzled Balsamic Reduction

STEAMED MUSSELS 11.50
white wine, thyme butter OR thai coconut broth, crostini

SMOKED SALMON 10
Sliced Smoked Salmon & Cucumber / Pickled Red Onions / Lemon Caper Aioli

CILANTRO LIME SHRIMP TACOS 10
Char Jalapeño Sweet Corn / Pickled Crunchy Carrot

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
baby spinach, tomatoes, sweet basil mayonnaise, onions

PEPPERCORN & CORIANDER RARE ROAST BEEF 12.50
horseradish mayonnaise, honey grain mustard, smoked provolone, artisan greens, tomatoes, onions

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

Ruffage

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

CHICKEN COBB 13
artisan greens, avocado, smoked bacon, blue cheese, eggs, tomatoes

SMOKED SALMON 15
artisan greens, roasted corn, grilled green onions, capers

ARUGULA 10.50
goat cheese, beets, candied walnuts, carrots

KALE CAESAR 8.50
kale, croutons, parmesan cheese

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

TOMATO & FRESH MOZZARELLA 10.50
artisan greens, roasted sweet peppers, mozzarella, asparagus, tomatoes

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

Entrees

TRI COLORED CHEESE TORTELLINI 13.50
portobello mushrooms, baby spinach, sundried tomatoes, cracked pepper parmesan cream

EGGPLANT OR CHICKEN PARMESAN 14/17
panko bread crumb crusted all natural chicken OR eggplant tomato basil sauce, fresh mozzarella, fettuccine

SHRIMP GNOCCHI 18
sautéed shrimp, caramelized onions, parmesan, golden raisins, tomatoes, roasted garlic cream

CHICKEN PAILLARD 17
prosciutto, parmesan, rosemary roasted potatoes, beet caramelized onion arugula salad, white balsamic vinaigrette

FLC Filet 22
7oz filet, blue cheese crust, roasted mushrooms, roasted rosemary potatoes, seasonal vegetables, demi glaze

CHICKEN MARSALA 17
mushrooms, tomatoes, marsala wine sauce, baby spinach, fettuccine

SALMON 20
honey grain mustard, roasted rosemary potatoes, spinach, red peppers, artichokes, lemon basil butter

THAI COCONUT HOT POT 13.50
hand made noodles, cabbage, kale, shiitake mushrooms, broccoli, asparagus, peas, carrots, cilantro, spicy Thai coconut broth

Sides 4.50

MARINATED ROASTED ASPARAGUS, WHITE BALSAMIC VINAIGRETTE, SHAVED PARMESAN

SAUTEED SPINACH, KALE, GARLIC, BUTTER

SATUEED BROCCOLI, LEMON, OLIVE OIL

ROASTED ROSEMARY POTATOES

SEASONAL VEGETABLES