



LUNCH 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

Please check specials board for our list of homemade soups.

8oz cup • 12oz bowl • soup sampler of 3 pours • to-go quart

Kids Menu

GRILLED CHEESE 4.75

PB&J 4.75

TURKEY & CHEDDAR 5.25

CHEESE QUESADILLA 4.50

GRILLED CHICKEN TENDERS WITH SIDE OF BROCCOLI 6.50

TORTELLINI WITH BUTTER AND PARMESAN 5.50

EXTRA SIDES:

BROCCOLI WITH BUTTER AND LEMON 2

FRUIT CUP 2

*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.

Ruffage

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

ARUGULA 6.50 half • 10.50 whole (GF, vegetarian)
goat cheese, beets, candied walnuts, carrots

CHILLED SMOKED SALMON * 8.50 half • 14.50 whole (GF)
artisan greens, roasted corn, grilled green onions, capers

SPINACH SALAD 6.50 half • 10.50 whole (GF, vegetarian)
strawberries, blueberries, goat cheese, pecans

EGGPLANT FRITTERS 6.50 half • 10.50 whole
artisan greens, grilled asparagus, goat cheese

TOMATO & FRESH MOZZARELLA 6.50 half • 10.50 whole (GF, vegetarian)
artisan greens, roasted sweet peppers, fresh mozzarella, asparagus, tomatoes

FLC CAESAR * 5.50 half • 8.50 whole
artisan greens, warm three cheese tortellini, parmesan, croutons

CHICKEN COBB 7.50 half • 12.50 whole (GF)
artisan greens, diced chilled chicken, avocado, smoked bacon, blue cheese, eggs, tomatoes

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

Between the Bread

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

HOT HAM & BRIE 6.50 half • 11.50 whole
green tomato jam, mustard vinegar slaw

PEPPERCORN & CORIANDER RARE ROAST BEEF* 7.50 half • 12.50 whole
horseradish mayo, honey grain mustard, smoked provolone, artisan greens, tomatoes, onions

PORTOBELLO GOAT CHEESE BURGER 5.50 half • 9.50 whole (vegetarian)
baby spinach, tomatoes, sweet basil, mayonnaise, onions

ROASTED TURKEY 6.50 half • 11.50 whole
cranberry spread, herb cream cheese, artisan greens, tomatoes, onions

CHICKEN SALAD CLUB 6.50 half • 11.50 whole
avocado, smoked bacon, red grapes, artisan greens, tomatoes, onions

BLACK BEAN BURGER 5.50 half • 9.50 whole (vegan)
artisan greens, tomatoes, onion, red pepper jam

REUBEN 5.50 half • 9.50 whole
turkey pastrami, 1000 island dressing, sauerkraut, melted provolone, served on rye bread

ULTIMATE BLT 5.50 half • 9.50 whole
smoked bacon, sharp cheddar, sweet basil mayonnaise, artisan greens, tomatoes, onions

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