



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 Lowcountry Orphan Relief, a local organization that provides support services and aid to meet the needs of lowcountry children who are suffering from abuse, abandonment and neglect
- BALSAMIC BRUSSELS**   9
balsamic and roasted garlic glazed brussels,
parmesan cheese
- ROASTED BEET HUMMUS**  8
feta crumble, garlic toast points
- CHICKEN FETA MEATBALLS**  10
tri colored bell peppers, tomato-vodka sauce

RUFFAGE

*with choice of dressing: balsamic roasted garlic,
sweet basil & honey, avocado ranch, white balsamic
vinaigrette, lemon maple 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
strawberries, blueberries, tri colored quinoa, feta

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.

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
- SHRIMP GNOCCHI** 22
roasted garlic cream sauce, caramelized onions,
roasted cherry tomatoes, golden raisins
- NEW ALMOND CRUSTED PORK LOIN**  22
roasted butternut squash & broccoli, beet chow chow
- CHICKEN PAILLARD**  19
prosciutto, parmesan, roasted garlic whipped potatoes,
roasted beet and caramelized onion arugula salad,
white balsamic vinaigrette, beet reduction
- CHICKEN MARSALA** 20
mushrooms, tomatoes, marsala wine sauce, baby spinach, fettuccine
- 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
- FLOUNDER PICCATA**  25
panko breaded flounder, garlic whipped potatoes,
piccata sauce with tomatoes, capers, spinach and cream
- FLC CRAB CAKES**  28
pistou creamed carolina gold rice, kale,
whole grain mustard remoulade
- RED WINE BRAISED SHORT RIB**  28
garlic whipped potatoes, grilled asparagus, mushroom ragu
- NEW VEGGIE STIR FRY**   17
broccoli, bell peppers, mixed wild mushrooms, squash,
asparagus, carolina gold rice, hoisin sauce
Add Chicken +6.50 | Shrimp +7.50 | Salmon +8.50 | Tofu +5.50
- NEW HERB CRUSTED TOFU**   18
saute of tri colored quinoa, butternut squash,
dried cranberries, marinated kale, beet chow chow

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 FETTUCCHINE w/alfredo sauce** 6

EXTRA SIDES:

- BROCCOLI WITH BUTTER** 3
- FRUIT CUP** 3

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

*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.

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