

# FRESH • LOCAL • CASUAL

DOWNTOWN CHARLESTON  
843.937.4303

MT. PLEASANT  
843.849.1043

SUMMERVILLE  
843.804.9410



# BRUNCH MENU

WE UNDERSTAND AND TAKE DIETARY RESTRICTIONS AND FOOD ALLERGIES VERY SERIOUSLY. PLEASE INFORM YOUR SERVER OF ANY INTOLERANCES.

## SOUPS SALADS and SANDWICHES

Please check specials board for a list of our house made soups. **MADE FRESH DAILY.**

8oz CUP • 12oz BOWL • SOUP SAMPLER OF 3 POURS

- ARUGULA** 10  
goat cheese, beets, candied walnuts, carrots
- CHICKEN COBB** 12  
artisan greens, avocado, smoked bacon, blue cheese, eggs, tomatoes
- FLC CAESAR\*** 8  
artisan greens, warm three cheese tortellini, parmesan, croutons
- FLC GREENS** 8  
roasted asparagus, strawberries, almonds, goat cheese, artisan greens

### CHOICE OF DRESSING

\* ALL DRESSINGS GLUTEN FREE \*

- balsamic roasted garlic
- sweet basil & honey
- avocado ranch
- creamy blue cheese
- white balsamic vinaigrette
- lemon thyme vinaigrette

<b>+PROTEIN TO SALAD</b>	sautéed shrimp	6	all natural chicken	5
	pan fried tofu	4	north Atlantic salmon	5

- HOUSE ROASTED TURKEY** 11  
cranberry spread, herb cream cheese, artisan greens, tomatoes, onions
- CHICKEN SALAD CLUB** 11  
avocado, smoked bacon, red grapes, artisan greens, tomatoes, onions
- PORTOBELLO GOAT CHEESE BURGER** 9  
baby spinach, tomatoes, sweet basil, mayonnaise, onions
- CHICKEN FETA OREGANO BURGER** 11  
tzatziki feta sauce, artisan greens, tomatoes, onion
- HOT HAM & BRIE** 11  
green tomato jam, mustard vinegar slaw

SERVED ON YOUR CHOICE OF BREAD...

multigrain | sourdough | rye | baguette | spinach tortilla | croissant | Udi's Gluten free

## KID'S MENU

~ FOR PATRONS UNDER 12 ~

- WAFFLES WITH MAPLE SYRUP, BACON OR SAUSAGE** 5  
add chocolate chips, blueberries, strawberries or whipped cream 50¢
- TURKEY OR HAM SANDWICH** 5
- TWO EGGS WITH BACON OR SAUSAGE, HOME FRIES OR GRITS AND FRUIT** 6
- GRILLED CHICKEN STRIPS WITH HOME FRIES OR GRITS** 5
- BISCUIT EGG SANDWICH WITH CHEDDAR CHEESE** 5

### YOU ARE IMPORTANT TO US

At Five Loaves Cafe, we go to great lengths to create a healthy, sustainable and more responsible menu and restaurant for our customers.

- ✓ Locally Sourced Vegetables
- ✓ Antibiotic Free Chicken
- ✓ Antibiotic Free Turkey
- ✓ Hormone Free Pasture Raised Beef



- ✓ Nitrate Free Bacon
- ✓ Cage free, Pasteurized Eggs
- ✓ Bio-Degradable To-Go Ware

Brunch 5.22.18

www.FiveLoavesCafe.com • www.SesameBurgersAndBeer.com • www.EmberKitchen.com

Please inform server of any dietary restrictions. (gluten free) (vegan) (vegetarian)  
\* (could contain undercooked meats, egg or seafood)



GlowFisch  
Hospitality Group



## + CHEF'S + BRUNCH SPECIALTIES

- STEAK & EGGS\*** 18  
twin filet medallions, demi glaze, roasted tomatoes, fried eggs, grilled asparagus, homefries
- HUEVOS RANCHEROS\*** 10  
crisp tortilla fried eggs, fire roasted tomato salsa, cheese sauce, avocado, black beans
- BRUNCH ENCHILADA** 10  
soft tortilla, scrambled eggs, black beans, onions, peppers, cheese sauce, avocado, sour cream
- COUNTRY SKILLET\*** 11  
roasted potatoes, onions, roasted peppers, chorizo sausage, cheese sauce, two fried eggs, scallions
- CHICKEN & WAFFLES** 12  
buttermilk-brown butter waffles, pan fried chicken, bourbon-pecan maple syrup, spiced butter
- SOUTHERN BENNY\*** 15  
crab cake, fried green tomato, pimiento cheese, english muffin, old bay hollandaise, poached eggs, home fries OR grits
- VEGETABLE BENNY\*** 12  
goat cheese, spinach, shiitake mushrooms, english muffin, herb hollandaise, poached eggs, home fries OR grits
- SHRIMP & LOCAL STONE GROUND GRITS** 14  
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  
buttermilk biscuits, sausage gravy, scallions
- BELGIUM STYLE WAFFLES** 8  
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
- HOME FRIES WITH ONIONS AND SWEET PEPPERS** 2
- 3 SAUSAGE LINKS** 3
- 4 SLICES SMOKED BACON** 3
- LOCAL STONE GROUND GRITS** 2
- BUTTERMILK BISCUIT** 2

## REFRESHMENT

- BOTTLED BEVERAGES** 2.75
- FOUNTAIN DRINKS** 2.50
- ICED TEA** 2.50
- RASPBERRY TEA** 2.50  
(unsweet)
- HOT TEA** 2.50  
mandarin spice lemon-ginger green  
green earl gray breakfast  
chamomile (decaf) mint (decaf)
- COFFEE** 2.50

\$2 split plate charge. Please take note of our menu icons to help inform your dining choices

\*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.