

FRESH • LOCAL • CASUAL

DOWNTOWN CHARLESTON
843.937.4303

MT. PLEASANT
843.849.1043

SUMMERVILLE
843.804.9410



DINNER MENU

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

SOUP and SHARES

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

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

GOAT CHEESE GNOCCHI	7
creamy goat cheese sauce, golden raisins, balsamic reduction	
STEAMED MUSSELS	11
white wine, thyme butter OR Thai coconut broth, crostini	
SHRIMP TACOS	9
2 tacos with red pepper jam, arugula, carrots, cucumbers, feta, cilantro, Thai chili sauce	
BUTTER BEAN HUMMUS	6
served with sweet potato chips, celery, cucumbers, and red peppers	

ENTREES

TRI COLORED CHEESE TORTELLINI	13
portobello mushrooms, baby spinach, sundried tomatoes, cracked pepper parmesan cream	
EGGPLANT OR CHICKEN PARMESAN LOCAL	13/15
panko bread crumb crusted all natural chicken OR eggplant tomato basil sauce, fresh mozzarella, fettuccine	
SHRIMP GNOCCHI	16
sautéed shrimp, caramelized onions, parmesan, golden raisins, tomatoes, roasted garlic cream	
CHICKEN PAILLARD	15
prosciutto, parmesan, rosemary roasted potatoes, beet caramelized onion arugula salad, white balsamic vinaigrette	
FLC FILET*	21
7oz filet, blue cheese crust, roasted mushrooms, roasted rosemary potatoes, seasonal vegetables, demi glaze	
CHICKEN MARSALA LOCAL	15
mushrooms, tomatoes, marsala wine sauce, baby spinach, fettuccine	
SALMON	19
honey grain mustard, roasted rosemary potatoes, spinach, red peppers, artichokes, lemon basil butter	
THAI COCONUT HOT POT LOCAL	13
hand made noodles, cabbage, kale, shiitake mushrooms, broccoli, asparagus, peas, carrots, cilantro, spicy Thai coconut broth	
POKE BOWL	16
Fresh marinated tuna, cucumbers, avocado, scallions, carrots over Carolina gold rice	

RUFFAGE

All salads served with a side of bread.

CHICKEN COBB	12
artisan greens, avocado, smoked bacon, blue cheese, eggs, tomatoes	
SMOKED SALMON	14
artisan greens, roasted corn, grilled green onions, capers	
ARUGULA	10
goat cheese, beets, candied walnuts, carrots	
KALE CAESAR*	8
kale, croutons, parmesan cheese	
FLC CAESAR*	8
artisan greens, warm three cheese tortellini, parmesan, croutons	
TOMATO & FRESH MOZZARELLA	10
artisan greens, roasted sweet peppers, mozzarella, asparagus, tomatoes	

CHOICE OF DRESSING

• ALL DRESSINGS GLUTEN FREE •

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



BETWEEN THE BREAD

SERVED ON YOUR CHOICE OF...

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

ROASTED TURKEY	11
cranberry spread, herb cream cheese, artisan greens, tomatoes, onions	
CHICKEN FETA OREGANO BURGER	11
tzatziki feta sauce, artisan greens, tomatoes, onion	
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	
PEPPERCORN & CORIANDER RARE ROAST BEEF*	12
horseradish mayonnaise, honey grain mustard, smoked provolone, artisan greens, tomatoes, onions	



ADD PROTEIN TO SALADS OR VEGETARIAN ENTRÉES

sautéed shrimp	6	all natural chicken	5
pan fried tofu	4	north Atlantic salmon	5

SIDES \$4

- MARINATED ROASTED ASPARAGUS, WHITE BALSAMIC VINAIGRETTE, SHAVED PARMESAN
- SAUTÉED SPINACH, KALE, GARLIC, BUTTER
- SAUTÉED BROCCOLI, LEMON, OLIVE OIL
- ROASTED ROSEMARY POTATOES
- SEASONAL VEGETABLES



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



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

Dinner 5.21.18

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



\$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.