



At Sesame Burgers and Beer and Five Loaves Café, we strive to create a healthier, more sustainable and ultimately, a more responsible way to run our restaurants.

We use Certified Angus Beef, ground in house sourced from one of our many members from the American Angus Association such as Kevin and Lydia Yon from Ridge Springs South Carolina.

Our chicken and turkey are antibiotic-free and South Carolina raised.

We partner with local purveyors and makers of produce, fresh pasta, nuts, breads, and wine & beer.

In keeping with our philosophy, we make our own dressings and condiments as well.

Additionally, we build our restaurants with sustainable materials and use ecologically sound building practices.

Even our take out food and drink containers are biodegradable and made from recycled materials -- every detail matters.

Locations in:

MOUNT PLEASANT

NORTH CHARLESTON

WEST ASHLEY

## SHARABLES & SNACKS

buffalo idaho steak fries  
blue cheese, local hot sauce, celery,  
queso, cowboy ranch..... \$6.00

southern pimento cheese  
grilled pita bread & celery sticks.... \$6.50

sweet tea brined jumbo wings  
tossed in: local hot sauce, teriyaki,  
chipotle bbq, or sweet mustard  
(5)...\$5.00 (10)...\$9.00

\*crispy fried calamari  
spicy lemon-red pepper aioli..... \$7.50

beer battered pickle spears  
with buttermilk ranch..... \$6.25

french onion dip  
served with housemade chips..... \$5.50

“mexi trio”  
queso sauce, pico de gallo,  
guacamole, corn tortilla chips... \$11.00

hand crushed guacamole  
corn, tortilla chips..... \$8.00

sweet ‘n’ blue  
sweet potato fries broiled with  
blue cheese, scallion, crispy prosciutto,  
red wine reduction..... \$6.50

sesame signature nachos  
pulled pork, tomatoes, jalapenos, queso,  
chipotle bbq, cowboy ranch, scallions,  
..... \$11.00

## DESIGN – YOUR – OWN BURGER

(Includes choice of Standard Side)

### STEP 1 – Choose Your Patty

ALL PATTY’S CERTIFIED ANGUS BEEF, GROUND IN HOUSE SOURCED FROM ONE OF OUR MANY MEMBERS FROM THE AMERICAN ANGUS ASSOCIATION SUCH AS KEVIN AND LYDIA YON FROM RIDGE SPRINGS SOUTH CAROLINA

  
\*beef  
Certified Angus Beef  
ground in house sourced from one of our many members  
from the American Angus Association such as  
Kevin and Lydia Yon from Ridge Springs South Carolina  
\$9.00

  
\*elk  
all natural from  
fossil farms  
\$10.75

  
chicken  
marinated breast  
free range  
from coleman farms,  
\$8.75

  
turkey  
free range  
from coleman farms,  
\$8.25

  
black bean  
black beans, lime,  
cilantro, tomato,  
jalapeno  
\$7.75

beef & elk burgers cooked medium(juicy red center) unless requested otherwise and served with lettuce

### STEP 2 – Choose Your bun

sesame brioche  
n/c

whole wheat  
\$.50

ciabatta  
\$.75

udi’s gluten free  
\$1.00

bowl w/ mixed greens  
\$1.00

### STEP 3 – Choose Your cheese

\$.75

\$1.25

ghost pepper jack  
sharp cheddar

swiss  
american

blue cheese  
provolone

feta  
brie

pimento cheese  
goat cheese crumbles  
goat cheese boursin

### STEP 4 – Choose Your toppings

free:  
house smoked tomato ketchup  
house beer mustard  
\*house mayo  
house made dill or  
bread & butter pickles  
chipotle BBQ  
hot sauce  
teriyaki

a little \$: \$.75  
tomato  
caramelized onions  
red onion  
grilled pineapple  
jalapenos  
pickled red onion  
pickled okra  
balsamic mushrooms  
coleslaw  
roasted beets  
basil pesto  
blue cheese slaw  
roasted corn  
1000 island  
grilled zucchini  
homemade peanut butter  
tequila pickled pineapple

a little more\$\$: \$1.25  
bacon  
pulled pork  
smashed avocado  
guacamole  
fried egg  
smoked ham  
fig-bacon jam

## GREENS

brie & apple salad  
mixed greens, brie, apples, pecans, dried cranberries,  
house cucumber-dill vinaigrette..... \$7.75

crunch kale salad  
candied walnuts, apples, radish, celery, apple cider-maple  
vinaigrette..... \$8.00

the sante fe  
mixed greens, black bean-corn relish, cheddar cheese, avocado, tortilla chips, pico de gallo, honey-chipotle  
vinaigrette..... \$8.50

\*traditional caesar  
crisp romaine, garlic-thyme croutons, parmesan,  
caesar dressing..... \$7.25

beet salad  
sherry-orange roasted beets, mixed greens, roasted walnuts,  
carrots, pickled red onion, goat cheese vinaigrette..... \$9.00

add protein to any salad:

\*certified  
angus beef patty  
\$4.50

free range chicken  
\$4.00

grilled shrimp  
\$5.00

blackened mahi  
\$5.00

crispy calamari  
\$5.00

## WICHES

(Includes choice of Standard Side)

pesto chicken sandwich  
grilled free range chicken, tomato, basil  
pesto, prosciutto, provolone, ciabatta  
..... \$10.75

the cuban  
smoked ham, pulled pork, house pickles,  
swiss, ciabatta, spicy mustard  
mojo sauce..... \$11.25

\*ultimate grilled cheese  
toasted sourdough, brie, cheddar,  
provolone, tomato, garlic aioli..... \$8.25  
add applewood bacon \$1.25

california reuben  
toasted thick cut rye, free range turkey,  
slaw, swiss, 1000 island..... \$10.50

buffalo blue  
fried free range chicken, lettuce, tomato,  
blue cheese crumbles, buttermilk ranch,  
local hot sauce, sesame brioche.. \$10.25

pulled pork  
slow cooked, hand pulled pork,  
blue cheese coleslaw, chipotle bbq,  
dill pickles, sesame bun..... \$10.50

black bean falafel  
crispy black bean falafel, pickled red  
onion, cucumber, alfalfa sprouts, feta,  
lime-cucumber tzatziki, grilled zucchini,  
cheddar-jalapeno wrap..... \$9.75

## TACOS

(3 corn or flour tortillas)

blackened mahi  
shredded cheddar, pico de gallo,  
lime crema, lettuce  
..... \$10.25

grilled chicken blt  
grilled chicken, bacon, tomato,  
shredded lettuce, bbq ranch  
..... \$9.75

cowboy pork tacos  
pickled red onion, blue cheese slaw,  
roasted corn, sharp cheddar  
..... \$9.75

## SIGNATURE BURGERS

(Includes choice of Standard Side)

All Burgers Served With Lettuce

### BURGER OF THE WEEK

ask server for details

the **DIABLO**

sweet chili glazed, tequila pickled pineapple,  
hot sauce, ghost pepper jack cheese  
add \$3.00 to **STEP 1**

the **LONESTAR**

pulled pork, blue cheese slaw,  
roasted corn, smoked tomato ketchup  
add \$2.75 to **STEP 1**

the **DOWN SOUTH**

caramelized onions, american cheese, bacon  
add \$2.75 to **STEP 1**

the **GOURMET**

goat cheese boursin, garlic aioli,  
balsamic mushrooms  
add \$2.00 to **STEP 1**

the **NAPA VALLEY**

fig & bacon jam, blue cheese, red wine reduction  
add \$2.25 to **STEP 1**

the **MEMPHIS**

house made peanut butter, bacon, banana  
add \$2.75 to **STEP 1**

the **CHARLESTON**

pimento cheese, tomato, housemade pickled okra  
add \$2.00 to **STEP 1**

the **HAWAII FIVE-O**

grilled pineapple, smoked ham, provolone, teriyaki  
add \$3.00 to **STEP 1**

### \*JUDY'S PATTY MELT

toasted thick cut rye, house mustard, garlic aioli  
caramelized onions, american cheese  
add \$2.25 to **STEP 1**

the **PARK CIRCLE**

sharp cheddar, cole slaw, chipotle bbq, tomatoes  
add \$2.25 to **STEP 1**

### SLIDERS (3 Oz)

order two from above selections (no substitutions)  
add \$2.50 to **STEP 1**

## STANDARD SIDES

(comes with burger or sandwich)

idaho steak fries

greek style cucumber salad

coleslaw

with tomatoes oregano,  
feta & olives

housemade potato chips

## SELECT SIDES

(\$1 upcharge with burger or sandwich)

street vendor corn

“off the cob”  
chipotle butter  
& cotija cheese

sesame side salad

sprouts, carrots,  
cucumbers, pecans,  
cucumber dill vinaigrette

smoked gouda  
mac ‘n’ cheese

\*side caesar salad

sweet potato fries  
dusted with parmesan

thick cut onion rings  
served w/ bbq ranch

**CERTIFIED ANGUS BEEF GROUND IN HOUSE  
SOURCED FROM ONE OF OUR MANY MEMBERS  
FROM THE AMERICAN ANGUS ASSOCIATION  
SUCH AS KEVIN AND LYDIA YON  
FROM RIDGE SPRINGS SOUTH CAROLINA**



\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.