

FIRST COURSE

SMOKED SWEET POTATO BISQUE, bourbon crema, toasted pepitas, dried cranberries \$14

LOCAL MIXED GREEN SALAD, local lettuce, grape tomatoes, Nueske's bacon lardons, creamy gorgonzola dressing, balsamic reduction \$15

CAESAR SALAD, romaine leafs, goat cheese polenta croutons, shredded parmigiana, black pepper \$12

SEARED OCTOPUS, marcona romesco, cucumber salad, black olive vinaigrette \$17

KEEGAN FILION PORK SUGO, pappardelle, pearl onions, mushrooms, tomatoes, mint ricotta \$16/\$32

YELLOWFIN TUNA SUSHI TOTS*, crispy sushi rice, sriracha aioli, toasted sesame seeds, unagi, nori \$17

DRY AGED BEEF MEATBALLS, smoked mozzarella, spicy tomato coulis, crispy parmesan \$16

BACON PIZZA, shaved vidalia onion, fromage blanc \$16

ROASTED MUSHROOM FLATBREAD, herb mascarpone, shaved onion, porcini oil \$15

MAIN COURSE

DRY AGED "60 SECOND" NY STRIP STEAK *

choice of: red wine jus or J-1 sauce,
choice of: french fries or crushed yukon gold potatoes \$44

FILET MIGNON *

choice of: red wine jus or J-1 sauce,
choice of: french fries or crushed yukon gold potatoes \$45

PRIME CAB TOMAHAWK FOR TWO *

simple greens salad, crushed yukon gold potatoes
choice of: red wine jus or J-1 sauce \$100

CRISPY MARINATED TOFU

gingered bok choy, shiitake mushrooms,
plum sauce \$24

5 CHURCH LAMB BURGER *

red onion marmalade, gorgonzola fondue, arugula,
secret sauce, sesame bun, hand cut fries \$16

PAN SEARED GROUPEL *

crispy celery root, citrus salad, horseradish creme
fraiche, fine herbs \$41

60 SOUTH SALMON *

lentils, lardons, dijon fennel, beurre rouge \$30

KEEGAN FILION FARM CHICKEN

kimchi risotto, bok choy, natural jus \$29

SEARED SEA SCALLOPS *

curried parsnip puree, parsnip chips,
pomegranate \$38

ADD ONS

Butter Poached Lobster \$11 // Sauteeed Scallops \$10

hand cut french fries \$8 crushed yukon potatoes \$9
local roasted carrots \$11 white truffle cheddar
broccoli mac and cheese \$13
salsami aioli & parmesan \$10

ALL SIDES WILL BE SERVED FAMILY STYLE

SIDES

Gluten free options available. Please inform your server if you have any food allergies.
An automatic gratuity of 10% will be added to all parties of 8 or more.

* This item may be undercooked. Consuming raw or undercooked beef, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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FIVE

Church

DAILY FEATURES

FROM THE BAR

CHARCUTERIE BOARD

FIRST COURSE

SEAFOOD COURSE

MAIN COURSE

DESSERT



5ChurchCharlotte



5ChurchCharlotte



5ChurchCLT