LUNCH

SMOKED SWEET POTATO BISQUE
bourbon crema, toasted pepitas, dried cranberries $12

LOCAL MIXED GREEN SALAD
local lettuce, grape tomatoes, nueske’s bacon lardons, creamy gorgonzola
dressing, balsamic reduction $13

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

CRISPY MARINATED TOFU
gingered bok choy, shiitake mushrooms, plum sauce $16

5CHURCH LAMB BURGER *
red onion marmalade, gorgonzola fondue, arugula, secret sauce,
seasme bun, house-made chips $15

DRYAGED STEAK BURGER *
caramelized onions, middle ground farms lettuce, tomato, white american cheese,
j-l aioli, house-made chips $14

MAINE LOBSTER ROLL
lemon aioli, chives, house-made chips $25

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

BLACKENED SALMON TACOS
cilantro aioli, pico de gallo, napa cabbage, house-made chips $14

DRYAGED STEAK HOAGIE*
caramelized onions, sauteed wild mushrooms, fontina -cheese, house-made chips $16

60 SOUTH SALMON *
lentils, lardons, dijon fennel, beurre rouge $19

SIDES $4

HAND CUT FRENCH FRIES
SIDE SALAD
HOUSE-MADE CHIPS
BROCCOLI
SEASONAL HUMMUS

SALAD ADD ON’S

add chicken $5 | add tuna* $6
add shrimp* $7 | add steak* $7
add salmon* $10

Gluten free options available. Please inform your server if you have any food allergies.
An automatic gratuity of 15% will be added to all parties of 6 or more.
* This item may be undercooked. Consuming raw or undercooked foods, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.