

BRUNCH

CHICKEN SALAD SANDWICH

local greens, tomato, toasted baguette \$8

BELGIAN WAFFLES

pear preserves, whipped butter,
chai tea syrup \$8

SHRIMP & ANSON MILLS GRITS

heirloom tomato, white wine, basil \$14

CRAB CAKES & POACHED EGGS *

toasted bread, spinach, jalapeno beurre blanc \$15

5CHURCH LAMB BURGER *

red onion marmalade, gorgonzola, arugula,
housemade sesame seed bun, fries \$13

BISTRO STEAK 'A LA BRASA' *

eggs, french fries, red wine reduction \$23

IRISH BREAKFAST *

two eggs any style, bacon, home fries,
charred tomato, toast \$10

CROQUE MADAME *

toasted ham and cheese, mornay sauce, fried egg,
french fries \$13

FRESH BUTTERMILK BISCUIT *

wild mushroom, asparagus, truffle cream,
sunny side egg \$14

WILD MUSHROOM OMELET

fines herb, fontina cheese, served with home fries
and toast \$14

APPLEWOOD BACON OMELET

aged cheddar, sauteed onion, served with home
fries and toast \$14

SIDES

grits \$4

bacon \$4

home fries \$3

french fries \$4

local greens salad \$5

white or rye toast \$1

COCKTAILS

mojito - 9

mimosa - 2.50

carafe of mimosa - 28

pisco sour - 15

sangria - 2.50

carafe of sangria - 30

bellini - 9

bloody mary - 9

BUBBLY

N/V Moet & Chandon "Imperial"
Champagne, Epernay, France
BTB/\$105

Veuve Clicquot NV Brut
BTB/\$115

Perrier-Jouet Cuvee Fleur de
Champagne, France
BTB/\$275

2003 Dom Perignon, Epernay, France
BTB/\$325

N/V Armand De Brignac Brut Gold "Ace
of Spades", France
BTB/\$475

Gluten free options available. Please inform your server if you have any food allergies.
An automatic gratuity of 18% will be added to all parties of 8 or more

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



5ChurchCharlotte



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