
FIRST COURSE

ROASTED BEET SALAD, toasted pumpkin seeds, boursin cheese, middle ground farms greens, caramelized orange vinaigrette \$12

SPINACH SALAD, warm roasted garlic & bacon vinaigrette, pistachio, orange, humboldt fog goat cheese \$12

DAILY CEVICHE, lime marninated fish, blood orange ponzu, english cucumbers, red onions, citrus segments, puffed black rice \$16

SPICY CHARRED OCTOPUS, chickpea puree, tzatziki, pickled spring vegetable, cold pressed olive oil \$12

YELLOWFIN TUNA TARTAR*, asian vegetable salad, lotus root chips, soy citrus vinaigrette \$15

VIETNAMESE DRY AGED BEEF MEATBALLS, cabbage salad, nuoc cham glaze \$14

WILD MUSHROOM FLATBREAD, caramelized onion, fontina, garlic oil \$11

MAIN COURSE

PRIME "60 SECOND" NY STRIP STEAK*

choice of: red wine jus or J-1 sauce,
 choice of: french fries or crushed yukon gold potatoes \$41

FILET MIGNON*

choice of: red wine jus or J-1 sauce,
 choice of: french fries or crushed yukon gold potatoes \$43

HEART OF RIBEYE*

choice of: red wine jus or J-1 sauce,
 choice of: french fries or crushed yukon gold potatoes \$40

PAN ROASTED DECKLE STEAK*

broccolini, smoked yukon potato puree, wild mushrooms, red wine butter \$49

BRAISED LAMB SHANK*

creamy yellow grits, smokey collard greens, braising jus \$36

5CHURCH LAMB BURGER*

red onion marmalade, gorgonzola fondue, arugula, sesame bun, hand cut fries \$14

MISO MARINATED SALMON*

wilted local kale, soy roasted fingerling potatoes, wasabi tobiko \$28

PARMESAN GNOCCHI

spring peas, bacon lardon, carrots, wilted romaine \$26

BUTTERMILK FRIED CHICKEN

sauteed ramps, creamed corn, spiced sorghum molasses \$26

SEARED SEA SCALLOPS

apple-celery root puree, walnut spaetzle, compressed apples, sage gastrique \$36

ADD ONS

Butter Poached Lobster \$12 // Sauteed Scallops \$10

garlic parmesan broccolini \$9 crushed yukon potatoes \$9
 braised collards \$9 hand cut french fries \$7

ALL SIDES WILL BE SERVED FAMILY STYLE

SIDES



FIVE

Church

DAILY FEATURES

FROM THE BAR

GIN QUARENTA

hendricks gin, campari, simple syrup, pomegranate juice \$14

CHARCUTERIE BOARD

\$18

serrano ham, chorizo el rey, genoa salami, ubriaco cheese

FIRST COURSE

\$12

ENGLISH PEA FLATBREAD

fresh mozzarella, roasted garlic, tarragon, pea greens

SHELLFISH COURSE

\$26

BUTTER POACHED SNAILS

fresh saffron pappardelle, sauteed ramps, morel mushrooms

MAIN COURSE

\$32

GRILLED MAHI MAHI

smoked avocado mousse, strawberry gastrique, basil couscous

DESSERT

\$10

BLOOD ORANGE MOUSSE

pomegranate fluid gel, orange financiers, passionfruit crunch, lemon curd

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.



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