

FIRST COURSE

LOCAL HEIRLOOM TOMATO & BURRATA SALAD, toasted sourdough, lemon-grass cilantro vinaigrette, balsamic glaze \$17

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

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

CRISPY FRIED CORNMEAL CALAMARI, warm chorizo vinaigrette, herb salad, white bean puree, chermoula \$18

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

DRY AGED STEAK TARTARE*, dashi aioli, sweet pickles, soy beech mushrooms, nori beet chips, togarashi, micro cilantro \$17

WILD MUSHROOM FLATBREAD, basil & roasted garlic mascarpone, green pea pistou, garlic chips, smoked goat cheese \$15

ROASTED CHICKEN FLATBREAD, boursin cheese, shaved red onions, arugula, tomato, lemon vinaigrette \$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

SQUASH FETTUCINE

fried artichoke, arrabbiata, mixed mushrooms,
basil "creme" \$27

5 CHURCH LAMB BURGER *

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

PAN SEARED GROUPEL *

sauteed shrimp, saffron garlic potato puree,
bouillabaisse sauce \$41

PAN SEARED SALMON *

roasted broccoli, corn & lobster succotash,
charred scallion chimichurri \$36

CURRY ROASTED CHICKEN BREAST

apple celery root puree, artichoke barigoule,
braised apples, pickled mustard seed \$29

SEARED SEA SCALLOPS *

leek & fennel puree, charred carrots, candied bacon,
pickled watermelon rind \$38

ADD ONS

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

hand cut french fries \$8 crushed yukon potatoes \$9
braised collards \$10 white truffle cheddar
southern street corn \$10 mac and cheese \$13

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 20% 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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5ChurchCLT



FIVE

Church

DAILY FEATURES

FROM THE BAR

\$13

5TH STREET SOUR

I.W. Harper, house-made
sour, egg whites, Cabernet
Sauvignon float, cherries

CHARCUTERIE BOARD

\$24

mortadella, genoa salami,
prosciutto di parma, espresso
bellavitano

PLANT BASED

\$22

PAN SEARED UGF LION'S MANE STEAK

carmelized onion gravy, herb
roasted potatoes, haricot
verts

SEAFOOD COURSE

\$24

OYSTERS ROCKEFELLER

spinach, parmesan, bacon

MAIN COURSE

\$36

28 DAY DRY AGED SIRLOIN

avocado chimichurri, smoked
gouda mashed potatoes,
roasted broccoli