
FIRST COURSE

BIBB WEDGE, bacon, pepperoncini, grape tomatoes, balsamic reduction, creamy gorgonzola dressing **\$9.50**

SPRING SALAD, mixed greens, charred red pearl onions, crispy chick peas, english peas, green goddess dressing **\$10**

CHILLED MAINE LOBSTER, preserved lemon aioli, pear gelee, toasted brioche, green curry **\$17**

SPICY CHARRED OCTOPUS, chickpea puree, tzatziki, pickled spring vegetable, cold pressed olive oil **\$11**

AHI TUNA POKE*, avocado, serrano chilies, pineapple, soy sherry, puffed rice **\$13.50**

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

WILD MUSHROOM FLATBREAD, caramelized onion, fontina, garlic oil **\$10**

MAIN COURSE

GRILLED LAMB SIRLOIN*

sweet potato gnocchi, english peas, mint, lamb jus **\$32**

5CHURCH LAMB BURGER*

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

WASABI CRUSTED YELLOWFIN TUNA*

sautéed bok choy, miso emulsion, marinated seaweed salad **\$25**

FRESH CAPELLINI

baby spinach, confit garlic, buratta, imported parmesan **\$21**

CRISPY SKIN ROASTED CHICKEN

charleston gold rice, wilted baby spinach, confit garlic pan sauce **\$25**

SEARED SEA SCALLOPS

bok choy kimchi, mushroom dashi, caramelized sweet potatoes **\$35**

PRIME "60 SECOND" NY STRIP STEAK*

choice of: red wine jus or J-1 sauce,
 choice of: french fries or crushed yukon gold potatoes **\$39**

FILET MIGNON*

choice of: red wine jus or J-1 sauce,
 choice of: french fries or crushed yukon gold potatoes **\$39**

ADD ONS

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

smoked honey baby carrots \$8 crushed yukon potatoes \$8
 gingered bok choy \$9 hand cut french fries \$7

ALL SIDES WILL BE SERVED FAMILY STYLE

SIDES



FIVE
Church

OLD SCHOOL MONDAY

These are a few of our favorites from the last 5 years!

FROM THE BAR: WILD BERRY MOJITO
\$13

bacardi limon, raspberry schnapps, raspberries, blackberries, blueberries, lemon, mint, simple syrup, ginger ale

GNOCCHI PARISIENNE
\$12

roasted mushrooms, smoked bacon, english peas

INDIAN-SPICED PIEROGIS
\$10

sweet pea emulsion

PAN-ROASTED NC GROUPE
\$36

glazed broccoli, crushed yukon potatoes, champagne burre blanc, American caviar

WASABI-CRUSTED SALMON
\$24

gingered bok choy and seaweed salad, red miso emulsion

FLAVORS OF GERMAN CHOCOLATE CAKE
\$10

chocolate sponge cake, vanilla butter mousse, salted pecan caramel crumble, coconut icing

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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