



**FIVE**  
*Church*  
Charleston

# BRUNCH

## CRAB VS EGGS \*

house-made crab cake, poached eggs,  
spinach, jalapeno beurre blanc  
\$15

## CHORIZO BURRITO\*

house made chorizo, cheddar,  
farm eggs, seasoned home fries  
\$14

## PRIME BURGER\*

bacon, white american cheese,  
brioche bun  
\$15

## 5CHURCH LAMB BURGER \*

red onion marmalade, gorgonzola,  
arugula, brioche bun, fries  
\$15

## SOUTHERN BREAKFAST\*

two Fili-West Farms eggs any  
style, Duroc bacon,  
Anson Mills grits, biscuit  
\$13

## FRIED CHICKEN BLT

house-made pimento cheese, bacon,  
lettuce, tomato, onion,  
spicy aioli, brioche bun  
\$14

## PRALINE FRENCH TOAST

candied pecans, bourbon caramel,  
fresh berries  
\$14

## HUEVOS RANCHEROS\*

cilantro, farm eggs, daily carnitas  
\$15

## KEEGAN FILION FARMS PORK BELLY BENEDICT\*

house-made english muffin, wilted  
spinach, tomato marmalade,  
local poached egg, whole grain  
mustard hollandaise  
\$16

## LOCAL FARM BREAKFAST SANDWICH\*

Keegan-Filion farms maple sage  
sausage, Fili-West farm egg, cheese,  
EVO croissant, home fries  
\$14

## BREAKFAST SKILLET\*

home fries, sausage gravy,  
Keegan-Filion Farms sausage,  
choice of two eggs  
\$15

## HOLY SHI? BREAKFAST\*

fried chicken, Fili-West Farms eggs,  
bacon, house-made donuts, biscuits,  
house-made jam  
choice of 1 mimosa or bloody mary  
\$25 per person  
\*2 person minimum\*

## APPETIZERS

### TRADITIONAL POUTINE

CCH cheese curds,  
brown gravy  
\$11

### LOCAL LOWCOUNTRY SALAD

local greens, goat  
feta, pickled red onions,  
strawberries,  
harissa vinaigrette  
\$14

### SAUSAGE GRAVY & BISCUIT

\$9

### PEANUT BUTTER & JELLY CINNAMON ROLL

\$9

### AVOCADO TOAST

\$9

## SIDES

Anson Mills grits \$4  
coffee cake (GF) \$6  
seasonal fruit \$8  
french fries \$4  
home fries \$4  
Duroc bacon \$5  
Keegan-Filion Farms  
maple sage sausage \$6

## BARISTA DRINKS

5Church specialty coffee \$5

espresso \$5

cappuccino \$7

latte \$7

hot tea \$5

## COCKTAILS

Mimosa \$3

Mimosa Carafe \$13

Mimosa Flight \$15

Bloody Mary \$9

Carolina Reaper Bloody \$11

Espresso Martini \$12

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. \*Drinking raw or smoked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.