



**FIVE**

*Church*

Charleston

**FIRST COURSE**

- HOUSE RAMEN\* poached egg, sambal, scallion, mushroom \$16  
add pork belly \$5
- CURED AHI TUNA\* pineapple, pine nut, hoisin, cilantro, pickled poblano \$14
- PEI MUSSELS tomato, cream, white wine, lime, red pepper flakes \$15
- BEET SALAD Split Creek Farms whipped feta, satsumas, granola, pistachios, local honey \$14
- BUTTER CRUNCH BIBB WEDGE local peach, bacon, pecans, golden raisin, crispy leeks, goat cheese, green goddess \$11
- CHEFS DAILY SOUP seasonal accompaniments \$10
- CEVICHE white fish, fresno chili, roasted corn, popped sorghum, cilantro, poblano broth \$15
- PRIME BEEF MEATBALLS Moroccan BBQ glaze, whipped feta, lemon marinated cucumber, gremolata \$15
- BUTCHERS BLOCK hand cranked daily Chef selection of prosciutto and hams, seasonal accompaniments \$24

**MAIN COURSE**

- 5CHURCH LAMB BURGER \***  
red onion marmalade, gorgonzola fondue, hand cut fries \$15
- FARRO RISOTTO**  
Anson Mills farro, curried carrot puree, russian red kale, local turnips, Split Creek Farms goat feta \$27
- FRIED CHICKEN**  
chili infused honey, braised greens, creamy campanelle, biscuit \$28
- BRAIDED RAVIOLI**  
garlic tomato sauce, capers, manchego \$24  
add italian sausage \$5
- SEA SCALLOPS\***  
corn puree, strawberry salsa, sugar snap peas, basil \$37
- PRIME "60 SECOND" NY STRIP\*\***  
carrot puree, parsnip, crispy yukon potatoes, local baby zucchini, brandied demi \$41
- CAB FILET MIGNON\***  
sweet potato puree, beech mushrooms, asparagus, shallot thyme veal demi \$42

**SIDES**

- hand cut french fries \$8
- fried yukons \$12
- porcini aioli, fried mushrooms, parmesan
- broccoli \$8
- Mexican street corn \$12
- lime, paprika, ricotta salata

**DAILY FEATURES**

FROM THE BAR

**OYSTERS ON THE HALF SHELL\***

6 for \$18 12 for \$36

**CHARCUTERIE BOARD**

**DAILY APPETIZER**

**LOCAL SEAFOOD**

**DAILY ENTREE**

**DESSERT**

Show the kitchen your appreciation with an after work beer  
six pack \$10 twelve pack \$20

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.