



**FIVE**

*Church*

Charleston

**FIRST COURSE**

HOUSE RAMEN, 45 minute egg, sambal, scallion, mushroom \$13 add pork belly \$4

BEEF TARTARE\* truffled beets, beet puree, beet coral, baguette \$16

TUNA TARTARE\*, avocado, ginger hoisin \$14

PEI MUSSELS, anise broth, bacon, fennel \$15

HEIRLOOM TOMATO SALAD Burden creek goat cheese, basil pistou, honey vinaigrette, pine nuts, blueberry balsamic \$15

FRIED OYSTER SALAD, local greens, Benton's bacon, bacon balsamic, green goddess, baby heirlooms \$17

BUTCHERS BLOCK, hand cranked specialty prosciuttos and hams, seasonal accompaniments \$24

**MAIN COURSE**

**5CHURCH LAMB BURGER\***

red onion marmalade, gorgonzola fondue, hand cut fries \$15

**POULET ROUGE**

Joyce Farms chicken, pumpkin, haricot verts, wild mushroom, poblano puree, natural jus \$28

**FARRO RISOTTO**

Anson Mills farro, curried carrot, local turnips, russian red kale, split creek farms goat feta \$27

**BRAIDED RAVIOLI**

garlic tomato sauce, manchego \$24  
add italian sausage \$5

**HOUSEMADE TAGLIATELLE**

lamb ragu, prosciutto, ricotta, orange gremolata \$29

**SEA SCALLOPS\***

local pea fricassee, butternut squash, italian sausage, red pepper jam, dijon pepper foam \$36

**PRIME "60 SECOND" NY STRIP\*\***

carrot puree, parsnip, crispy yukons, local baby zucchini, brandied demi \$41

**35OZ COWBOY RIBEYE CHOP\***

basil whipped yukons, glazed rainbow carrots, bordelaise \$80

**CAB FILET MIGNON\***

palmetto purple puree, beech mushrooms, asparagus, roasted tomato, shallot thyme veal demi \$42

**SIDES**

hand cut french fries \$8  
creamy mashed potatoes \$8  
broccoli \$8

ALL SIDES WILL BE SERVED FAMILY STYLE

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

**DAILY FEATURES**

**FROM THE BAR**

**CHARLATAN'S DEMISE**

Dewars, orgeat, black walnut bitters, green chartreuse, lemon, cinnamon \$13

**OYSTERS ON THE**

**HALF SHELL\***

FIRE LAKES

PEI

6 for \$18 12 for \$36

**CHARCUTERIE BOARD**

calabrese, coppa, black goat truffle, humbolt fog, thomas hoe leicestershire \$16

**FIRST COURSE**

**CRAB BISQUE**

crispy leek, szechuan pepper \$12

**SEAFOOD**

**FRESH TAGLIATELLE**

bay scallop, leek cream, beet greens, garlic truffle \$31

**MAIN COURSE**

**ELK TENDERLOIN**

baby beets, carrots, Brussels, pickled blue berries, elk jus \$41

**DESSERT**

**PECAN PIE BAR**

orange dark chocolate ganache, maple rosemary ice cream, candied orange peel \$9

**CHEF'S TASTING MENU**

6 COURSES \$75

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