



**FIVE**

*Church*

Charleston

**FIRST COURSE**

HOUSE RAMEN\* poached egg, sambal, scallions, mushrooms \$16  
add pork belly \$5

CURED AHI TUNA\* pineapple, pine nuts, hoisin, cilantro, pickled poblanos \$14

CHERRY STONE CLAMS mushrooms, umami broth, sourdough \$16

SPICY LOCAL CAULIFLOWER Korean BBQ sauce, honey lemon yogurt \$13

LOCAL LETTUCE SALAD local peaches, bacon, pecans, golden raisins, crispy leeks, goat cheese green goddess \$12

PRIME BEEF MEATBALLS Moroccan BBQ glaze, whipped feta, lemon marinated cucumbers, gremolata \$15

BUTCHERS BLOCK hand cranked daily Chef selection of prosciuttos and hams, seasonal accompaniments \$24

**MAIN COURSE**

**5CHURCH LAMB BURGER \***

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

**FARRO RISOTTO**

Anson Mills farro, curry & carrot puree, russian red kale, local turnips, Split Creek Farms goat feta \$27

**BRAIDED RAVIOLI**

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

**SEA SCALLOPS\***

corn puree, strawberry salsa, sugar snap peas, basil foam \$37

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

carrot puree, crispy yukon potatoes, local baby zucchini, brandied demi \$41

**CAB FILET MIGNON\***

ramp crushed Yukons, chestnut mushrooms, roasted grape & port reduction \$42

**SIDES**

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

**DAILY FEATURES**

**FROM THE BAR**

**OYSTERS ON THE HALF SHELL\***

6 for \$18 12 for \$36

**CHARCUTERIE BOARD**  
\$16

**DAILY APPETIZER**

**DAILY SEAFOOD**

**DAILY ENTREES**

**DAILY 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 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.