



**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

BEEF SALAD Split Creek Farms whipped feta, satsumas,  
granola, pistachios, local honey \$14

TOMATO BISQUE garlic croutons, chives \$8

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

BUTCHER'S BLOCK hand cranked specialty 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, curried carrot puree, russian red  
kale, local turnips, Split Creek Farms goat feta \$27

**FRIED CHICKEN**

chili infused honey, braised greens,  
creamy campenelle, biscuit \$28

**BRAIDED RAVIOLI**

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

**HOUSEMADE TAGLIATELLE**

Fili-West Farm egg, lamb ragu, ricotta,  
orange gremolata \$29

**SEA SCALLOPS\***

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

ALL SIDES WILL BE SERVED FAMILY STYLE

**DAILY FEATURES**

**FROM THE BAR**

**JAMO'S SIN**  
Jameson Whiskey,  
St. Germain,  
fresh lime juice  
\$12

**OYSTERS ON THE HALF SHELL\***

GLACIER BAY  
CANADA  
6 for \$18 12 for \$36

**CHARCUTERIE BOARD**

smoked gouda,  
sottocenere,  
belleteoile brie,  
speck, loukanika  
\$16

**DAILY APPETIZER**

**ACORN SQUASH CAKE**  
braised lamb, baby  
kale, popped sorghum,  
cranberry relish  
\$15

**LOCAL SEAFOOD**

**BUTTER FISH**  
glazed brussels  
sprouts, comb tooth  
mushrooms, truffled  
beet emulsion  
\$40

**DAILY ENTREE**

**PORK TENDERLOIN**  
pirloo, mixed  
vegetables, pickled poblano  
peppers, truffled demi  
\$33

**DESSERT**

**HUMMINGBIRD CAKE**  
cream cheese frosting  
hibiscus syrup,  
honey sponge candy,  
vanilla ice cream  
\$9

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.