



FIVE
Church
Charleston

FIRST COURSE

HOUSE RAMEN* poached egg, sambal, scallions, mushrooms \$19
add Keegan Fillion pork belly \$5

SUSHI TOTS ahi tuna, ponzu, Sriracha aioli \$17

LEEK PIEROGIE merguez, onion, creme fraiche \$16

BRUSSELS SPROUT SALAD bacon, parmesan sweet potato \$14

PRIME BEEF MEATBALLS Moroccan BBQ glaze, whipped feta, lemon marinated cucumbers, gremolata \$16

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

MAIN COURSE

5 CHURCH LAMB BURGER*
red onion marmalade, gorgonzola fondue, hand cut fries \$16

60 SOUTH SALMON
dashi lentils, bacon, pearl onion, beurre rouge \$35

HANDMADE BRAIDED RAVIOLI
garlic tomato sauce, capers, manchego \$28
add Italian sausage \$6

SEA SCALLOPS*
local shrimp pirlou, melted leeks, tomato lime emulsion \$38

FRIED CHICKEN
chili infused honey, apple slaw, creamy campanelle, biscuit \$29

PAPPARDELLE*
prime beef ragu, parmesan, red pepper marmalade \$32

MILK FED VEAL*
tagliatelle, artichoke, Umbrian ragu \$42

PRIME "60 SECOND" NY STRIP**
rapini, truffled fingerlings, plum mostarda \$44

9 OZ FILET*
celeriac, asparagus, cassoulet \$45

SIDES

hand cut french fries \$9
au gratin potatoes \$12
caramel roasted baby carrots \$12
togarashi green beans \$14
brandy butter wild mushrooms \$14

DAILY FEATURES

FROM THE BAR

OYSTERS ON THE HALF SHELL*

PREMIUM OYSTERS SELECTION

6 for \$18 12 for \$36

CHARCUTERIE BOARD

DAILY APPETIZER

DAILY SEAFOOD

DAILY ENTREE

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