



FIVE

Church

Charleston

FIRST COURSE

- HOUSE RAMEN* poached egg, sambal, scallions, mushrooms \$16
add Keegan Fillion pork belly \$5
- 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
- LOCAL BLUEBERRY SALAD spinach, pickled eggplant, Split Creek goat feta, candied walnuts, blueberry champagne vinaigrette \$15
- PRIME BEEF MEATBALLS Moroccan BBQ glaze, whipped feta, lemon marinated cucumbers, gremolata \$15
- SPANISH OCTOPUS Russian banana fingerlings, local peas, leeks, local tomatoes, lemon oil \$16
- 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
- SPANISH TRI COLORED QUINOA**
local peppers, local corn, tomatoes, black beans, golden raisins, lime aioli, cilantro, cotija cheese \$25
add Keegan-Fillion Farms chorizo \$5
- 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****
truffled polenta, asparagus, corn, prosciutto, port demi \$42
- C.A.B FILET MIGNON ***
ramp crushed Yukons, chestnut mushrooms, roasted grape & port reduction \$42

SIDES

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

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

DAILY FEATURES FROM THE BAR

- MARABELLA**
Mt. Gay, Bacardi, Campari, La Vida Mezcal, fresh lemon juice, passion fruit juice \$14
- HUGUET CAN FEIXE**
Catalonia, ESP \$11
- OYSTERS ON THE HALF SHELL***
CHEF'S SELECTION
6 for \$18 12 for \$36
- CHARCUTERIE BOARD**
humboldt fog, butterkase, brillat savarin, salame rosa, bresaola \$16

DAILY APPETIZER

- KOBE TATAKI**
enoki mushrooms, asparagus, smoked olive oil, red curry tempura, miso, soy-ginger gel \$30

DAILY SEAFOOD

- ROCKFISH**
fingerling potatoes, pioppini, shishitos, fresno emulsion, tarragon coulis \$36

DAILY ENTREES

- NY STRIP**
lobster chanterelles, wild mushroom ragout, whipped Yukon golds \$43

FRIED CHICKEN

- chili infused honey, braised greens, creamy campanelle, biscuit \$28

DAILY DESSERT

- GREEN TEA PASSION FRUIT CAKE**
coconut ice cream, basil fluid gel, coconut macaroon crumble \$10

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