



FIVE
Church
Charleston

FIRST COURSE

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

HEIRLOOM TOMATO SALAD CCH burrata, basil pistou, honey vinaigrette, pine nuts, blueberry balsamic \$15

YUKHOE* local asian pear, egg yolk, spiced lotus root \$15

TUNA TARTARE*, avocado, ginger hoisin \$14

SAPELO ISLAND CLAMS, anise broth, bacon, fennel \$14

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

MAIN COURSE

5CHURCH LAMB BURGER*

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

CRISPY CHICKEN ROULADE

mushroom, asparagus tips, natural jus \$26

LOCAL FISH*

asparagus crusted, miso, local corn, pistachio, heirloom tomatoes, basil pistou \$37

AGNOLOTTI

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

ATLANTIC DIVER SEA SCALLOPS*

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

PRIME DRY AGED "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*

yukon latke, dijon melted leeks, bordelaise \$41

SIDES

hand cut french fries \$8

creamy mashed potatoes \$8

broccoli \$8

maque choux \$10

local silver king corn with basil

ALL SIDES WILL BE SERVED FAMILY STYLE

DAILY FEATURES

FROM THE BAR

LILLYPAD

Svedka vodka, Domaine Canton, mango jalapeno syrup, lemon
\$12

OYSTERS ON THE HALF SHELL*

LADY CHATTERLY'S NEW BRUNSWICK
6 for \$18 12 for \$36

CHARCUTERIE BOARD

black forest schinken, choriza rioja, calabrese, gruyere, mon pere brie
\$16

FIRST COURSE

PAN SEARED SCALLOP
maple pumpkin puree, fried brussels sprouts, pear relish, candied pecans
\$14

SEAFOOD

DIJON HONEY GLAZED ARCTIC CHAR
grilled baby zucchini, dill cream
\$34

MAIN COURSE

BRAISED SHORT RIBS
daikon radish puree, wilted mustard frills, yukon potato planks, bordelaise
\$3

DESSERT

LEMONGRASS MOUSSE
fruity pebble milk crumble, edible flowers, blackberry curd
\$9

CHEF'S TASTING MENU

6 COURSES \$75

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 order meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions