



**FIVE**

*Church*

Charleston

**FIRST COURSE**

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

HEIRLOOM TOMATO SALAD, CCH burrata, ramp pesto, honey  
vinaigrette, pine nuts, blueberry balsamic \$15

BEEF CARPACCIO\*, white truffle aioli, pink peppercorn,  
crispy yukons \$15

TUNA TARTARE \*, avocado, ginger hoisin \$14

SAPELO ISLAND CLAMS, anise broth, bacon fennel \$13.50

**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**

creamy hoppin johns, Grow Food vegetables, heirloom  
tomatoes, basil corn emulsion \$29

**BRAIDED RAVIOLI**

garlic tomato sauce, manchego \$22  
add italian sausage \$5

**ATLANTIC DIVER SEA SCALLOPS**

cauliflower, wild mushroom, anise braised turnips,  
mushroom gastrique \$33

**COX FAMILY FARMS DRY AGED FLAT IRON**

braised red cabbage, local marinated heirlooms, basil  
pistou, veal reduction \$34

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

yukon puree, seasonal vegetables, J-1 sauce \$39

**C.A.B FILET MIGNON\***

carrot puree, parsnip, crispy yukons, local baby  
zucchini, brandied demi \$39

**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**

**GINGER, SPICE &  
EVERYTHING NICE**

pineapple and fresno chili  
rum, lime, ginger beer,  
merlot  
\$11

**OYSTERS ON THE HALF**

**SHELL**

Summerside

PEI

6 for \$18 12 for \$36

**CHARCUTERIE BOARD**

mimolette jeune,  
calabrese, prosciutto,  
guanciale,  
langa la tur  
\$16

**FIRST COURSE**

**CLAM TAGLIATELLE**

roasted tomatoes, clam  
broth, garlic toast  
\$14

**SEAFOOD**

**LOCAL ROCKFISH**

summer squash,  
watermelon radish,  
soubise, wasabi  
tobiko, basil coulis  
\$37

**MAIN COURSE**

**ASIAN MARINATED DRY  
AGED FLAT IRON**

vegetable lo mein,  
fairy tale eggplant  
agrodolce  
\$34

**DESSERT**

**CINNAMON COFFEE CAKE**

whiskey, praline caramel,  
vanilla gelato  
\$8

**CHEF'S TASTING MENU**

6 COURSE \$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 to order meats, poultry, seafood, shellfish or eggs may