

## 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

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

TORI KARA-AGE, sweet chili aioli, charred lemon, shishito  
\$14

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

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

LOCAL FIG SALAD, oak and red bibb lettuce, candied pecans,  
local chevre, kiwano green goddess \$14

## 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 \$34

### BRAIDED RAVIOLI

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

### ATLANTIC DIVER SEA SCALLOPS

cauliflower, wild mushroom, anise braised turnips,  
mushroom gastrique \$35

### SFF DRY AGED RIBEYE 12OZ\*

charred cabbage, yellow turnip puree, purple top  
turnips, bordelaise \$42

### PRIME DRY AGED "60 SECOND" NY STRIP\*

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

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

yukon latke, dijon melted leeks, bordelaise \$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

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

## DAILY FEATURES

### FROM THE BAR

CAROLINA RASPBERRY  
gin, st. germaine,  
raspberry liquer, lemon  
juice, bitters  
\$11

JOSEPH LEITZ ROSE/Germany  
\$12

### OYSTERS ON THE HALF

#### SHELL\*

BLACK POINT

PEI

6 for \$18    12 for \$36

### CHARCUTERIE BOARD

belletoile triple cream,  
white truffle cheddar,  
felino, black forest  
schiken, prosciutto  
\$16

### FIRST COURSE

#### ROASTED SCALLOP

asian pear, chili  
infused sesame oil,  
wasabi tabikko caviar,  
kiwano puree  
\$13

### SEAFOOD

#### LOCAL WRECKFISH

lowcountry succotash,  
red cabbage candy,  
spicy radish greens  
\$38

### MAIN COURSE

#### DRY AGED RIBEYE

charred cippolini,  
porcini yukon puree,  
wild mushrooms,  
bordelaise  
\$40

### DESSERT

#### MANGO MOUSSE

matcha sponge cake,  
blackberry pearls, bee  
pollen  
\$8

### CHEF'S TASTING MENU

6 COURSE \$75