

# LUNCH



## SMALL PLATES

### CHEF'S DAILY SOUP

\$8

### HOUSE RAMEN\*

poached egg, sambal, scallion,  
mushroom \$16  
add pork belly \$5

### PRIME BEEF MEATBALLS\*

Moroccan BBQ glaze, whipped feta, lemon  
marinated cucumber, gremolata  
\$15

### DAILY OYSTER SELECTIONS\*

6 for \$18 12 for \$36

### CHARCUTERIE & CHEESE

Chef's daily selection,  
seasonal accompaniments  
\$16

### CARNITAS TACOS

duck fat braised carnitas,  
ranch style black beans,  
pineapple habanero relish,  
cucumber salsa, microgreens  
\$7

## SALADS

### LOCAL LETTUCE SALAD

local peach, bacon, pecans, golden  
raisin, crispy leeks,  
goat cheese green goddess  
\$12

### BROKEN CAESAR

romaine, broken caesar dressing, shaved  
parmesan, capers, grilled garlic bread  
\$11

## SANDWICHES

### 5 CHURCH LAMB BURGER \*

red onion marmalade, gorgonzola,  
secret sauce, fries  
\$15

### PRIME BURGER \*

Duroc bacon, white American,  
brioche bun, fries  
\$15

### SHRIMP ROLL

South Carolina shrimp,  
arugula, malt vinegar aioli,  
house-made old bay chips  
\$19

### FISH SANDWICH

daily fried fish,  
shoyu marinated cabbage,  
orange cilantro, kewpie mayo  
\$18

### FORK & KNIFE BBQ SANDWICH\*

prime brisket, horseradish  
pickles, crispy potatoes  
\$15

### OPEN FACED STEAK SANDWICH

prime NY strip, garlic  
butter, ramp aioli, peppadew  
pepper, caramelized onion,  
sourdough  
\$16

### FRIED CHICKEN BLT

house made pimento cheese, bacon,  
lettuce, tomato, onion, spicy aioli,  
brioche bun, fries  
\$14

## SIDES

Hand Cut French Fries \$4

Side Salad \$4

Mexican Street Corn \$7  
lime, paprika, ricotta salata

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 may be undercooked. Consuming raw or undercooked food may increase your risk of food borne illness, especially if you have certain medical conditions.