

# LUNCH



**FIVE**  
*Church*  
Charleston

## SMALL PLATES

### BRUSCHETTA TRIO

basil pesto, heirloom tomato, fresh mozzarella

goat cheese, chevre prosciutto, arugula, lemon vinaigrette, peppadews

roasted garlic chickpea hummus, mint, local cherry tomatoes

\$11

### ROASTED CHICKEN SALAD

golden raisins, grapes, toasted cashews, arugula, local tomatoes, grilled sourdough

\$9

### NAGOYA TERASAKI

fermented black bean marinade, sesame seeds, shishitos \$14

### BEEF CARPACCIO\*

white truffle aioli, pink peppercorn, shishito, crispy yukons, carolina flake salt \$15

### TUNA TARTARE\*

avocado, ginger hoisin, peppadews, crispy rice noodles \$14

### SAPELO ISLAND CLAMS

grilled sourdough, smoked anise broth, bacon, tomato \$14

### DAILY OYSTER SELECTIONS\*

6 for \$18 12 for \$36

### ASIAN STYLE PORK SPARE RIBS

togarashi, mango slaw \$11

## SALADS & SANDWICHES

### LOCAL GREENS

blackberries, raspberries, calabrese, housemade mozzarella, blackberry vinaigrette, prosciutto oil \$13

### BURRATA SALAD

OCH burrata, basil pesto, honey vinaigrette, heirloom tomatoes, pine nuts, blueberry balsamic \$15

### BROKEN CAESAR

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

### 5 CHURCH LAMB BURGER\*

red onion marmalade, gorgonzola, secret sauce \$15

### CLASSIC BURGER\*

Neuske's bacon, white american, brioche bun \$15

### FRIED CHICKEN BLT

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

## SIDES \$4

Hand Cut French Fries

Side Salad

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