

LUNCH



ENTREES

FRIED CHICKEN

white cheddar mac n' cheese, glazed green beans \$15

FILET MEDALLIONS

creamy yukons, glazed green beans, marsala mushroom ragu \$27

MUSSELS AND FRIES

smoked anise broth, bacon, tomato \$13.50

APPETIZERS

BEEF CARPACCIO

white truffle aioli, pink peppercorn, shishito, crispy yukons, bulls bay smoked salt \$15

TUNA TARTARE*

avocado, ginger hoisin, peppadews \$14

DAILY OYSTER SELECTIONS

6 for \$18 12 for \$36

SIDES \$4

HAND CUT FRENCH FRIES

BROCCOLI

SIDE SALAD

GREEN BEANS

WHITE CHEDDAR MAC N CHEESE (\$8)

SANDWICHES & SALADS

BLACKENED CHICKEN SALAD

lemon marinated onions, tomato, truffled corn, chili spiced bacon, creamy jalapeno dressing \$14

BURRATA SALAD

CCH burrata, frisee, black grapes, honey roasted cashew vinaigrette \$13

REUBEN

corned beef, sauerkraut, swiss, Russian dressing, Pan de Vita marbled Rye \$10

5 CHURCH LAMB BURGER *

red onion marmalade, gorgonzola \$14

CLASSIC BURGER *

lettuce, tomato & onion \$11
add Cheese \$1 add Neuskes Bacon \$2

FRIED CHICKEN BLT

house made pimiento cheese, bacon, lettuce, tomato, onion, spicy aioli, brioche bun \$13

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