

LUNCH



SMALL PLATES

CHEF'S DAILY SOUP

\$8

ROASTED CHICKEN SALAD

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

\$9

BEEF BULGOGI SPRING ROLLS

hoisin sweet chili glaze, scallion \$10

BEEF TARTARE*

truffled beets, beet puree, beet coral, baguette \$16

TUNA TARTARE*

charred onions, sea beans, soubise, crispy potato \$15

PEI MUSSELS

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

DAILY OYSTER SELECTIONS*

6 for \$18 12 for \$36

BUTCHER BLOCK

hand cranked daily Chef selection prosciuttos and hams, seasonal accompaniments \$24

SIDES \$4

Hand Cut French Fries

Side Salad

SALADS & SANDWICHES

BEEF SALAD

Split Creek Farms whipped feta, satsumas, granola, pistachio, local honey \$15

BROKEN CAESAR

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

5 CHURCH LAMB BURGER *

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

PRIME BURGER *

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

TURKEY SANDWICH

cranberry relish, arugula, gruyere cheese, bacon, herb focaccia, fries \$14

PHILLY CHEESESTEAK*

shaved ribeye, caramelized onions, white american, fries \$15

FRIED CHICKEN BLT

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

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 more difficult to prepare and is not suitable for children, vegetarians, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.