

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

BEEF BULGOGI SPRING ROLLS

hoisin sweet chili glaze, scallion \$10

BEEF TARTARE*

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

ASIAN STYLE PORK SPARE RIBS

togarashi, mango slaw \$11

TUNA TARTARE*

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

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 prosciutto and ham, seasonal accompaniments \$24

SALADS & SANDWICHES

LOCAL GREENS

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

HEIRLOOM TOMATO SALAD

Burden Creek goat cheese, basil pistou, honey vinaigrette, 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

PRIME 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 red meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.