

LUNCH



FIVE

Church

Charleston

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, grenolata \$15

CURED AHI TUNA*

pineapple, pine nut, hoisin,
cilantro, pickled poblano \$14

DAILY OYSTER SELECTIONS*

6 for \$18 12 for \$36

CHARCUTERIE & CHEESE

Chef's daily selection,
seasonal accompaniments \$16

SALADS

BEET SALAD

Split Creek Farms whipped feta,
satsumas, granola, pistachio,
local honey \$14

BUTTER CRUNCH WEDGE

local peach, bacon, pecans, golden
raisin, crispy leeks, goat cheese,
green goddess \$11

BROKEN CAESAR

baby 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 *

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

FISH TACOS

daily fish, bean puree, salsa
verde, cotija marinated
cabbage, corn tortilla
\$15

TURKEY GYRO

Orange marmalade, red onion,
mint yogurt, goat feta,
tomato, local greens
\$13

FORK & KNIFE BBQ SANDWICH*

prime brisket, horseradish
pickles, crispy potatoes,
Mexican street corn
\$16

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 \$12
lime, paprika, ricotta salata

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