



FIVE

Church

Charleston

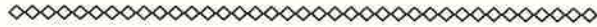
RESTAURANT WEEK \$40

2 Course Wine Pairing \$15 | 2 Course Refined Wine Pairing \$25

Choice of One Course Pairing \$8 | Choice of One Course Refined Pairing \$13



FIRST COURSE



PRIME BEEF MOROCCAN GLAZED MEATBALLS whipped feta, lemon marinated cucumbers, gremolata

CAMPO VIEJO SPARKLING ROSE, Spain | MICHAEL DAVID PETITE PETIT SIRAH, Lodi, CA

ROASTED LOCAL VEGETABLE SALAD garlic, harissa

CA'DONINI PINOT GRIGIO, Veneto, ITA | ALBERT BICHOT, Chablis, FRA

ARANCINI spicy sausage, bitter greens

PASQUA "ROMEO & JULIET" RED BLEND, Veneto, ITA | SEAN MINOR RED BLEND, Sonoma County, CA

ROOT VEGETABLE SOUP wild rice, kale

CAMPO VIEJO SPARKLING ROSE, Spain | AMITY WHITE PINOT NOIR, Willamette Valley, CA

LOCAL SHRIMP cucumber salad, kimchee vinaigrette, crispy wonton | **\$5 upcharge**

CA'DONINI PINOT GRIGIO, Veneto, ITA | M.A.N CHENIN BLANC, South Africa



MAIN COURSE



60 SOUTH SALMON* celery, autumn vegetables, grenobloise (GF)

CA'DONINI PINOT GRIGIO, Veneto, ITA | M.A.N CHENIN BLANC, South Africa

SC CHICKEN local sweet potatoes, low country tabouli (GF)

RODNEY STRONG CHARDONNAY, Sonoma County, CA | LOUIS LATOUR, Côte d'Or, FRA

SC PORK CHOP ratatouille, turnip, breadcrumbs

AMITY PINOT NOIR, Willamette Valley, CA | AMITY WHITE PINOT NOIR, Willamette Valley, CA

VEGETABLE SUGO pappardelle, butternut squash, eggplant

AMITY PINOT NOIR, Willamette Valley, CA | LOUIS LATOUR, Côte d'Or, FRA

PRIME '60 SECOND' NY STRIP* truffle polenta, corn, port | **\$11 upcharge**

AMITY PINOT NOIR, Willamette Valley, CA | SEAN MINOR RED BLEND, Sonoma County, CA

FILET MIGNON* arugula, turnip, baby carrot | **\$12 upcharge**

NEWTON, Sonoma County, CA | DAOU CABERNET SAUVIGNON, Paso Robles, CA

SQUID INK PASTA lobster, breadcrumb, uni butter | **\$13 upcharge**

RODNEY STRONG CHARDONNAY, Sonoma County, CA | LOUIS LATOUR, Côte d'Or, FRA



DESSERT



S'MORES BROWNIE chocolate brownie, chocolate sauce, graham streusel, toasted marshmallow fluff, cinnamon ice cream

LOCAL APPLE HAND PIE caramel sauce, cinnamon crumble, local goat cheese ice cream

COOKIES & CREAM BEIGNETS chocolate beignets, chocolate sauce, cream cheese icing, Oreo crumbles

PEANUT BUTTER AND JELLY BRÛLÉE local raspberry brûlée, whipped cream, peanut streusel (GF)

OR

DRINK YOUR DESSERT

COLD BREW MARTINI

vanilla vodka,
cold brew, amaro

GRASSHOPPER

creme de menthe,
creme de cocoa, cream

*This item may be undercooked. Consuming raw or undercooked to order meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.