



FIVE

Church

Atlanta

FIRST COURSE

TUNA CRUDO*

corn relish, leeks, green tomato, miso emulsion \$18

HERB CRUSTED BEEF CARPACCIO*

egg yolk, shallot cream, black truffle, vinegar chip \$16

CHARRED OCTOPUS

green gazpacho, pickled fiddlehead, pecans, lemon oil \$14

PEI MUSSELS

white wine, garlic stew, parsley, black garlic baguette \$14

CHEF'S CUTTING BOARD

daily selection of meat & cheese \$21

MARKET WRAPS

chef's daily selection of wraps \$15

GOAT CHEESE FRITTERS

strawberry, pickled asparagus, lemon gummies, honey mustard \$11

SALADS

TOMATO AVOCADO SALAD

heirloom tomato, bread chips, avocado cream, porcini thyme vinaigrette \$14

STEAK SALAD

endive, toasted nuts, spring sprouts, arugula, snap peas, french dressing \$19

FLATBREADS

5CHURCH FLATBREAD

tomato sauce, roasted garlic, mozzarella, salami, parmesan, fresno chilli \$16

MARGHERITA FLATBREAD

cherry tomato, basil pesto, tomato sugo, mozzarella \$14

STEAKS

GRILLED HANGER STEAK*

morel mushroom burgundy sauce, sweet potato wedges, avocado crema \$29

"60 SECOND" PRIME NYSTRIP*

10oz, choose one side & one sauce \$38

C.A.B. FILET MIGNON*

9oz, braised cauliflower, shredded potato, cauliflower cream, blackberry demi-glaze \$42

SPIESSBRATEN RIBEYE*

14oz, potato wedges, radish salad \$44

MAIN COURSE

GRILLED SALMON

potato gnocchi, grilled asparagus, citrus beurre blanc \$27

ATLANTIC DIVER SCALLOPS*

vanilla carrots, ramp risotto, parmesan cheese, grilled leeks \$35

CRAB STUFFED LOBSTER TAILS

garlic parmesan breadcrumbs, au gratin potatoes, broccolini, lemon dill butter sauce \$44

SHRIMP & GRITS

roasted shrimp, stone ground grits, pork belly, tomato gravy \$25

FISHERMAN STEW

bay scallops, little neck clams, mussels, shrimp, lobster tail, tomato sauce \$37

CONFIT CHICKEN THIGHS

soy lemon glaze, red and green bell peppers, sundried tomato \$25

5CHURCH LAMB BURGER*

red onion marmalade, gorgonzola fondue, arugula, brioche bun, hand cut fries \$16

PORK TENDERLOIN

apple carrot slaw, apple brandy demi glaze, apple chip \$29

RED QUINOA

baby zucchini, tofu, roasted red peppers, cipollini onions, red coconut curry sauce \$21

SORGHUM GLAZED QUAIL

potato, carrots, celery, chicken stock, micro greens \$29

sautéed broccoli \$6
gingered bok choy \$6
sautéed spinach \$6
roasted cauliflower \$8

hand cut french fries \$5
roasted brussels sprouts \$6
wagyu fried rice \$9

smoked gouda mac & cheese \$9
confit fingerlings \$8
whipped potatoes \$6

SIDES

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



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