



**FIVE**

*Church*

Atlanta

**FIRST COURSE**

**SMOKED TROUT\***

white and green asparagus, smoked trout  
mousse, fish skin chip \$13

**HERB CRUSTED BEEF CARPACCIO\***

quail 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

**LEMON GARLIC BUTTER SHRIMP**

sautéed shrimp, wine emulsion, scallions,  
red chilli flakes, baugnette \$18

**MARKET WRAPS**

chef's daily selection of wraps \$15

**GOAT CHEESE FRITTERS**

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

**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 \$18

**5CHURCH FLATBREAD**

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

**MARGHERITA FLATBREAD**

cherry tomato, basil pesto, tomato sugo,  
buffalo mazzarella \$14

**STEAKS**

**GRILLED HANGER STEAK\***

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

**"60 SECOND" PRIME NY STRIP\***

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, potatoes, fresh radish salad \$44

**MAIN COURSE**

**GRILLED SALMON**

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

**ATLANTIC DIVER SCALLOPS\***

southern succotash, corn emulsion, asparagus, lobster  
meuniere sauce \$33

**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, chicken mousse stuffed zucchini  
blossom, bell peppers, sundried tomato \$25

**5CHURCH LAMB BURGER\***

red onion marmalade, gorgonzola fondue, arugula,  
sesame bun, hand cut fries \$15

**PORK TENDERLOIN**

potato mousseline, poached peaches,  
buttered brussel leaves, cherries \$29

**RED QUINOA**

baby zucchini, patty squash, tofu, roasted red peppers,  
cipollini onions, red coconut curry sauce \$20

**SORGHUM GLAZED QUAIL**

potato hash, seasonal vegetables,  
crispy shallot \$28

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



5ChurchAtlanta



5ChurchAtlanta



5ChurchATL