



FIVE

Church

Atlanta

FIRST COURSE

HEARTH ROASTED BROCCOLI
umami sauce, smoked parmesan \$9

AHI TUNA POKE*
avocado, pineapple, sushi rice,
cucumbers, sambal aioli \$13

BEEF CARPACCIO*
white truffle aioli,
crispy yukons \$16

CHARRED OCTOPUS
white cannellini beans, chorizo,
cherry tomatoes, smoked paprika
vinaigrette \$13

PEI MUSSELS
toasted garlic, tomato,
lime zest, grilled bread \$13

CHEF'S CUTTING BOARD
daily selection of meat & cheese \$18

NEW ORLEANS BBQ SHRIMP
rosemary & thyme butter, french
baguettes \$18

COLLARD GREENS & ARTICHOKE DIP
fresh pita bread \$14

BEEF SALAD
roasted red & gold beets, shaved candy
stripes, baby arugula, almonds \$12

ROMAINE WEDGE
bacon, tomato, balsamic reduction,
creamy gorgonzola \$10

MIXED GREEN SALAD
farm vegetables, bacon, tomato,
cheddar cheese, buttermilk ranch \$9

**WILD MUSHROOM-CARAMELIZED
ONION FLATBREAD**
garlic chips, mozzarella, black
truffle \$13

DUCK CONFIT FLATBREAD
caramelized onions, shaved brussels,
sundried pesto tomato \$15

MARGARITA FLATBREAD
heirloom tomatoes, parmesan,
mozzarella cheese, fried basil \$13

STEAKS

Choice of one side & one sauce
Bearnaise | J-1 | Chimichurri | Cognac Sauce

PRIME BISTRO STEAK "A LA BRASA"
8oz \$28.50

"60 SECOND" PRIME NY STRIP*
10oz \$38

GODAY DRYAGED PORTERHOUSE FOR TWO*
32oz \$90

C.A.B. FILET MIGNON AU POIVE*
parsnip puree, asparagus, cognac sauce \$42

A-5 KAGOSHIMA WAGYU RIBEYE
yuzu barbeque, wagyu fried rice
\$15 per oz., minimum 3oz. order

POMEGRANATE PORKCHOP
sweet potato puree, heirloom beans,
pomegranate brandy jus \$27

LAMB PORTERHOUSE
root vegetables, carrot puree, confit cherry
tomato, rainbow swiss chard \$42

MAIN COURSE

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

ATLANTIC DIVER SCALLOPS*
spring pea puree, shiitake mushrooms, micro pea shoots,
red coconut curry \$35

CHEF'S WHOLE FISH
daily presentation \$33

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

HALIBUT
gingered bok choy, shiitake mushrooms,
sesame shoyu broth \$35

ROASTED HALF CHICKEN
safritto arroz, tri-colored baby carrots,
chicken jus \$25

5 CHURCH LAMB BURGER*
red onion marmalade, gorgonzola fondue, arugula,
sesame bun, hand cut fries \$15

SHORT RIB PARPADELLE
Brussels sprouts, carrots, cipollini,
smoked parmesan, beef jus \$28

RABBIT POT PIE
edamame, carrots, onions, pie crust \$21

TRUFFLE MUSHROOM RISOTTO
arborio rice, wild mushrooms, English peas,
parmesan truffle aioli \$18

sauteed broccoli \$6
gingered bok choy \$6
sauteed 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

* 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.



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