



**FIVE**

*Church*

Atlanta

**FIRST COURSE**

**HEARTH ROASTED BROCCOLI**

umami sauce, smoked parmesan \$9

**AHI TUNA POKE\***

avocado, chilies, pineapple, soy sherry, puffed rice \$13

**BEEF CARPACCIO\***

white truffle aioli, crispy yukons \$15

**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

**SALADS**

**BEEF SALAD**

roasted red and gold beets, shaved candy stripes, baby arugula, salted almonds \$12

**ROMAINE WEDGE**

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

**MIXED GREEN SALAD**

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

**FLATBREADS**

**WILD MUSHROOM-CARAMELIZED ONION FLATBREAD**

garlic chips, mozzarella, black truffle \$13

**GRILLED PEACH FLATBREAD**

caramelized onions, brie, arugula, balsamic glaze \$14

**MARGARITA FLATBREAD**

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

**STEAKS**

Choice of one side and one sauce

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

**CAB FILET MIGNON\*** 9oz \$38

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

**60DAY DRYAGED PORTERHOUSE FOR TWO\*** 32oz \$90

**A-5 KAGOSHIMA WAGYU RIBEYE\***

yuzu barbecue sauce \$15 per oz., minimum 3oz. order

**SAUCES**

Bearnaise | J-1 | Chimichurri

**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

**WASABI CRUSTED AHI TUNA \***

bok choy, marinated seaweed salad, miso emulsion \$25

**CHICKEN ROULADE**

Tibetan purple barley, Carolina gold rice, pork belly, spinach, mushroom, goat cheese \$25

**5CHURCH LAMB BURGER \***

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

**TRUFFLE MUSHROOM RISOTTO**

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

sauteed broccoli \$6

gingered bok choy \$6

sauteed spinach \$6

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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