



BRUNCH

BISTRO STEAK "A LA BRASA"

french fries, chimichurri, two eggs any style \$23

WILD MUSHROOM OMELET

wild mushrooms, goat cheese, chimichurri, frisee salad, toast \$14

VEGETABLE OMELET

roasted market vegetables, cave aged cheddar, frisee salad, toast \$13

SHRIMP AND GRITS

royal red shrimp, stone grits, pork belly, tomato gravy, roasted red peppers \$21

SALMON CROQUETTE BISCUITS

open faced, buttermilk biscuits, poached eggs, peppers, onions, seafood imperial sauce \$16

5CHURCH LAMB BURGER*

red onion marmalade, gorgonzola fondue, arugula, hand cut fries \$14

CHICKEN AND WAFFLES

buttermilk battered chicken breast, belgian waffles, maple syrup \$17

CLASSIC RUEBEN

corned beef, sauerkraut, swiss, russian dressing, toasted rye \$13

FRESH BUTTERMILK BISCUIT

wild mushroom, truffle cream, sunny side up egg \$14

ROMAINE WEDGE

bacon, pepperocini, tomato, balsamic reduction, creamy gorgonzola \$9
add chicken \$5, add tuna* \$6, add steak* \$8, add shrimp \$7

CRAB CAKES & POACHED EGGS*

toasted bread, spinach, jalapeno beurre blanc \$17

PREACHER'S BREAKFAST*

3 eggs, stone ground grits, bacon, braised greens \$13

COCKTAILS

mimosa \$3 carafe \$15

sangria \$7 carafe \$28

bloody mary \$10

BARISTA DRINKS

espresso \$4 cappuccino \$5

americano \$4 cafe latte \$5

5Church specialty blend coffee \$3

hot tea \$3

A LA CARTE

1 egg* \$2 grits \$5

bacon \$5 home fries \$5

french fries \$4 side salad \$5

white or rye toast \$2

biscuit \$2

braised greens \$5



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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

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