



FIVE

Church

Atlanta

FIRST COURSE

AHI TUNA POKE*

avocado, pineapple, sushi rice, cucumbers, sambal aioli \$13

BEEF CARPACCIO*

white truffle aioli, crispy yukons \$16

CHARRED OCTOPUS

charred vidalia bulbs, butternut squash puree, red pepper coulis, fresno chili \$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

CRAB CAKE

arugula, creole remoulade, \$16

JAMAICAN JERK LAMB CHOPS

green papaya & jicama salad \$19

ROMAINE WEDGE

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

WATERMELON & CRAB SALAD

jumbo lump crab meat, white balsamic vinaigrette, arugula \$16

BEEF SALAD

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

STEAK SALAD

hanger steak, arugula, tomatoes, feta, avocado, onions, dill dressing \$18

WILD MUSHROOM-CARAMELIZED

ONION FLATBREAD

garlic chip, mozzarella, black truffle \$13

DUCK CONFIT FLATBREAD

caramelized onions, shaved brussels, sundried tomato pesto \$15

MARGARITA FLATBREAD

heirloom tomatoes, fontina, mozzarella, fried basil \$13

STEAKS

Choice of one side & one sauce

Bearnaise | J-1 | Chimichurri | Cognac Sauce

GRILLED HANGER STEAK

morel mushroom burgundy sauce, sweet potato wedges, avocado crema \$28

"60 SECOND" PRIME NY STRIP*

10oz \$38

60 DAY DRYAGED PORTERHOUSE FOR TWO*

32oz \$90

C.A.B. FILET MIGNON AU POIVRE*

parsnip puree, asparagus, cognac sauce \$42

A-5 KAGOSHIMA WAGYU RIBEYE

yuzu barbeque, wagyu fried rice \$20 per oz., minimum 3oz. order

POMEGRANATE PORK CHOP

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

LAMB PORTERHOUSE

saffron couscous, carrots, onions, rainbow swiss chard, red pepper coulis \$42

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 \$38

SHRIMP & GRITS

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

HALIBUT

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

ROASTED HALF CHICKEN

sofrito 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 PAPPARDELLE

brussels sprouts, carrots, cipollini onions, smoked parmesan, beef jus \$28

RED QUINOA

baby zucchini, patty squash, tofu, roasted red peppers, cipollini onions, red coconut curry sauce \$18

CHEF'S WHOLE FISH

daily presentation \$33

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

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