



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

JAMAICAN JERK LAMB CHOPS

green papaya & jicama salad \$19

OXTAIL AGNOLOTTI

braised oxtail, carrot puree, cherry tomatoes, cotija cheese \$17

DUCK CONFIT

parsnip puree, seasonal vegetables, sunny side up duck egg \$17

BEET SALAD

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

STEAK SALAD

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

DUCK CONFIT FLATBREAD

caramelized onions, shaved brussels, sundried tomato pesto \$16

MARGARITA FLATBREAD

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

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 AU POIVRE*

confit fingerlings, asparagus, cognac sauce \$42

PRIME KANSAS CITY STRIP*

16oz, parmesan truffle fries, house salad \$44

POMEGRANATE PORKCHOP

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

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

ROASTED HALF CHICKEN

sofrito arroz, tri-colored baby carrots, chicken jus \$25

5CHURCH LAMB BURGER*

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

SHORT RIB

braised short rib, parsnip puree, roasted root vegetable, demi-glace \$28

RED QUINOA

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

LAMB SHANK

butternut squash mushroom risotto, rainbow swiss chard, lamb au jus \$34

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.



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