



FIVE

Church

Atlanta

FIRST COURSE

SMOKED TROUT*

white and green asparagus, smoked trout mousse, fish skin chip \$13

HERB CRUSTED BEEF CARPACCIO*

quail egg yolk, shallot cream, black truffle, vinegar chips \$16

CHARRED OCTOPUS

green gazpacho, pickled fiddlehead, pecans, lemon oil, bread chip \$14

PEI MUSSELS

white wine, garlic stew, parsley, black garlic baguette \$14

CHEF'S CUTTING BOARD

daily selection of meat & cheese \$21

COCONUT GEORGIA SHRIMP

peperonata, sticky rice bun, rice cracker, pickle fresno \$18

WRAP TRIO

chef's daily selection \$15

GOAT CHEESE FRITTERS

strawberry, pickled asparagus, lemon gummies, honey mustard, peach chutney \$11

TOMATO AVOCADO SALAD

heirloom tomato, bread chips, avocado cream, porcini thyme vinaigrette \$14

STEAK SALAD

endive, toasted nuts, spring sprouts, arugula, snap peas, french dressing \$18

SHRIMP FLATBREAD

bechamel, red bell pepper, spicy pesto \$16

MARGHERITA FLATBREAD

cherry tomato, basil pesto, tomato sugo, buffalo mazzarella \$14

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

SPIESSBRATEN RIBEYE*

14oz, tempura veggies, fresh radish 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

BOURBON GLAZE CHICKEN

red pepper polenta, pickled carrots, crispy skin \$25

5 CHURCH 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 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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