



**FIVE**

*Church*

Atlanta

**FIRST COURSE**

**AHI TUNA TARTARE\***

sesame emulsion, jalapenos, cucumber, avocado, caviar, roasted chili aioli \$19

**HERB CRUSTED BEEF CARPACCIO\***

egg yolk, shallot cream, black truffle, vinegar chip \$16

**GRILLED OCTOPUS**

hickory smoked, jalapeno lemon vinaigrette \$14

**PEI MUSSELS**

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

**CRISPY GATOR BITES**

fried Louisiana alligator, creole marmalade \$16

**CHEF'S CUTTING BOARD**

daily selection of meat & cheese \$21

**MARKET LETTUCE WRAPS**

chef's daily selection of wraps \$15

**GOAT CHEESE FRITTERS**

pear, hydroponic mache, candied lemons, clover honey \$12

**SALADS**

**TOMATO AVOCADO SALAD**

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

**BRUSSEL SPROUT ARUGULA SALAD**

shaved brussels, baby arugula, toasted almonds, cranberries, gorgonzola, avocado crema, lemon vinaigrette \$14

**STEAK SALAD**

endive, toasted nuts, spring sprouts, arugula, snap peas, creamy vinaigrette \$19

**FLATBREADS**

**5CHURCH FLATBREAD**

tomato sauce, roasted garlic, mozzarella, salami, parmesan, fresno chilli \$16

**MARGHERITA FLATBREAD**

cherry tomato, basil pesto, tomato sugo, mozzarella \$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\***

9oz, creamy cauliflower, signature J1 sauce \$42

**GRILLED ANGUS BONE IN RIBEYE\***

16oz, potato wedges, smoked parmesan, drizzled truffle oil \$44

**MAIN COURSE**

**GRILLED SALMON**

potato gnocchi, grilled asparagus, citrus beurre blanc \$27

**ATLANTIC DIVER SCALLOPS\***

vanilla carrots, farro with seasonal vegetables \$35

**CRAB STUFFED LOBSTER TAILS**

garlic parmesan breadcrumbs, au gratin potatoes, broccolini, lemon dill butter sauce \$44

**SHRIMP & POLENTA**

roasted shrimp, aged cheddar polenta, sherry reduction, red pepper flakes \$25

**FISHERMAN STEW**

bay scallops, little neck clams, mussels, shrimp, lobster tail, tomato sauce \$37

**BRICK OVEN CHICKEN**

airline chicken breast with bone-in thigh, zesty pickled eggplant \$25

**5CHURCH LAMB BURGER\***

red onion marmalade, gorgonzola fondue, arugula, brioche bun, hand cut fries \$16

**KUROBUTA PORK CHOP**

sweet potato squash puree, bok choy, orange demi glaze \$29

**RED QUINOA**

baby zucchini, tofu, roasted red peppers, cipollini onions, red coconut curry sauce \$21

**MAPLE FARMS DUCK BREAST**

seared duck breast, mascarpone pumpkin risotto, 10yr port wine reduction \$29

sautéed broccoli \$6  
gingered bok choy \$6  
sautéed spinach \$6  
roasted cauliflower \$8

hand cut french fries \$5  
roasted brussels sprouts \$7  
wagyu fried rice \$9  
side salad \$6

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.