

FIRST COURSE

WATERMELON SALAD

feta, macadamia nut vinaigrette, mint

CHORIZO MEATBALLS

green tomato pico de gallo,
salsa verde, cotija cheese

BEEF AND BURRATA

red wine jus, sweet greens, lemon oil

FLANK STEAK SKEWERS*

banana and ginger marinade,
roasted peanuts, umami paste

ENTRÉE SELECTION

MOJO CATFISH

clams, sautéed seasonal vegetables,
ver jus reduction

PAN ROASTED CHICKEN

summer squash risotto,
confit cherry tomatoes, chicken jus

FRIED CHICKEN

mole negro, pico de gallo, guajillo oil
\$5 supplement

CACIO E PEPE

bucatini, pecorino, garlic oil

10oz FLAT IRON STEAK*

tomato conserva, chermoula,
gorgonzola fingerling potatoes
9oz Filet \$10 supplement

DESSERTS

WHITE CHOCOLATE LAVA CAKE

white chocolate-orange ganache,
vanilla gelato

PEANUT BUTTER AND RASPBERRY LAYER CAKE

vanilla cake, peanut butter buttercream,
raspberry ganache

TIP THE KITCHEN INITIATIVE

Church and Union Guests,
WE are trying something different.

HERE'S HOW IT WORKS:

Your receipt will now have an additional line that reads "KITCHEN TIPS"

CHOICE: Leaving a gratuity is entirely up to you! Please do NOT feel obligated.

WORTHY: Kitchen Gratuity should only be awarded for an experience that's worthy.

FOR WHO?: All kitchen staff who are working today. Every contribution will be paid to the kitchen team in addition to their normal pay.

PARTNERSHIP: 5th Street Group ownership will match total Kitchen Gratuity up to \$250 each day.

APPRECIATION: If you are reading this, **WE** are thankful you are here.

THANK YOU FOR CHOOSING US!
- 5TH STREET GROUP