

# RESTAURANT WEEK

3-COURSE PRIX-FIXE | \$50 PER PERSON JANUARY 12-22, 2024

# FIRST COURSE

## NOLA SHRIMP

garlic, Worcestershire, sourdough

#### BRAISED BACON & MELON

danknagi, wasabi aioli, pickled jalapeños, allium ash

## MOROCCAN MEATBALLS

spiced BBQ glaze, whipped feta, cucumbers, gremolata

#### SOUTHERN SALAD

avocado, corn, pickled red onion, croutons, cotija, creamy poblano dressing

#### FRIED OYSTER WEDGE

baby iceburg, blue cheese, bacon, tomato, dill ranch

#### BEEF TARTARE

thai curry, pickled mustard seed, crispy wonton
\$3 supplement

## TIP THE KITCHEN INITIATIVE

Church & Union Guests, **WE** are trying something different.

#### HERE'S HOW IT WORKS:

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

**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 WHO2: 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

# **ENTRÉE SELECTION**

#### TACO RICE\*

#### CHEF JAMIE'S LAMB BURGER\*

#### 60 SOUTH SALMON\*

coconut pirlou, tomato ginger emulsion, crispy rice furikake

## CU POKE BOWL\*

ahi tuna, sushi rice, spicy aioli
Hawaiian Ultra Red Ahi 14

### 90Z FILET\*

crushed Yukon potatoes, J-1 sauce \$10 supplement add chef's way \$12

## 100Z KINGS CUT\*

crushed Yukon potatoes, J-1 sauce \$10 supplement add chef's way \$12

#### ROASTED CHICKEN BREAST

Carolina gold rice, tomato, green beans, BBQ sauce

#### MUSHROOM GNOCCHI

black truffle, crème fraîche, pecorino, garlic gremolata

## DESSERTS

#### DULCE DE LECHE CHEESECAKE

graham cracker crust, caramel

## CHOCOLATE OLIVE OIL CAKE

citrus cream, brûléed oranges, chocolate crumble

#### **GELATO OR SORBET**

chef's selection