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

ENTRÉE SELECTION

TACO RICE*
beef, salsa, avocado, cheddar, lettuce, furikake, egg

CHEF JAMIE’S LAMB BURGER*
red onion marmalade, gorgonzola fondue, arugula, secret sauce, hand-cut french fries

60 SOUTH SALMON*
coconut pirlou, tomato ginger emulsion, crispy rice furikake

CU POKE BOWL*
hawaiian Ultra Red Ahi 14

9OZ FILET*
crushed yukon potatoes, J-1 sauce
$10 supplement
add chef’s way $12

10OZ 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

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 Gratuities 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 Gratuities 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

Gluten free options available. Please inform your server if you have any food allergies.
*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.