



⋮ **5Church**
 ⋮ 32B N Market Street | Charleston, SC 29401
 ⋮ (843) 937-8666 | 5Church.com
 ⋮

3 COURSES FOR \$40

3 Course Wine Pairing \$15 | 3 Course Refined Wine Pairing \$25

Choice of One Course Pairing \$6 | Choice of One Course Refined Pairing \$10

FIRST COURSE

Blistered Shishito Peppers | umami aioli, shallots, soy honey glaze, furikake

Korean BBQ Cauliflower | Korean BBQ sauce, honey lemon yogurt

Local Squash | tempura fried baby kale, honey roasted peanuts, crispy garlic, lavender chevre vinaigrette

Butternut Squash Soup | spiced caramel corn, Benton's bacon

Prime Beef Moroccan Glazed Meatballs | whipped feta, lemon marinated cucumbers, gremolata *(\$4 supplement)*

MAIN COURSE

Lamb Burger*

red onion marmalade, gorgonzola fondue, hand cut fries

Keegan-Fillion Pork Sugo

black pepper pappardelle, orange ricotta, roasted red pepper

Swordfish*

fingerling potato, broccolini, Benton's bacon, anise clam broth

Spanish Tri-Colored Quinoa

local peppers, local corn, tomatoes, black beans, golden raisins, lime aioli, cilantro, cotija cheese

Prime '60 second' NY Strip*

truffled polenta, asparagus, corn, prosciutto, port demi *(\$10 supplement)*

CAB Filet Mignon*

ramp crushed Yukons, chestnut mushrooms, roasted grape & port reduction *(\$9 supplement)*

Jumbo Lump Crab Cakes*

confit potato, broccolini, Old Bay, butternut squash puree, malt vinegar aioli *(\$12 supplement)*

DESSERT

Cinnamon Beignets | Nutella, anglaise

Carrot Cake | purple carrot coulis, passion fruit curd, caramelized walnuts, cinnamon crumble, thyme cream cheese ice cream

Meyer Lemon Sorbet | fresh fruit and a rosemary honey tuile cookie

Mocca Dome Hazelnut & Chocolate Mousse | butterscotch crumble

OR DRINK YOUR DESSERT

Thin Mint | Svedka, Godiva creme de menthe

Cold Brew Martini | Svedka, Montenegro, Godiva creme de cacao

Key Lime Pie | vanilla vodka, key lime citrus, fresh lime juice