



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

Georgia Candy Roaster Soup | spiced caramel corn, Benton's bacon

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

ENTREES

Lamb Burger*

red onion marmalade, gorgonzola fondue, hand cut.fries

Keegan-Filion Pork Sugo

black pepper pappardelle, orange ricotta, roasted red pepper

Swordfish*

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

Spanish Tri-Colored Quinoa

ocal 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

conjit potato, broccolini, old bay, butternut squash puree, malt vinegar aioli (\$12 supplement)

DESSERTS

Cinnamon Beignets | Nutella, anglaise

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

Tangerine | Sorbet.fresh.fruit, rosemary honey tuile cookie

Mocca d'Or, Hazelnut, & Chocolate Mousse | butterscotch crumble