



FIVE

Church

Atlanta

STEAKS

POTATOES/RICE

whipped yukon gold
olive oil crushed fingerling
hand cut french fries
wagyu fat fried forbidden rice

SAUCES

bearnaise
roquefort fondue
shallot jus
j-1
salsa verde

FILIPINO ADOBO BAVETTE* 8oz \$26

C.A.B. FILET MIGNON* 10oz \$38

"60 SECOND" PRIME NY STRIP* 10oz \$38

45 DAY AGED DEL MONICO* 14oz \$46

60 DAY DRY AGED RIBEYE FORTWO* 36oz \$85

MAIN COURSE

A-5 KAGOSHIMA WAGYU RIBEYE*
wagyu fat forbidden fried rice, yuzu barbecue sauce
\$15 per oz., minimum 3oz. order

HEARTH ROASTED WHOLE FISH*

grilled broccoli rabe, fingerling potatoes,
roasted garlic, caramelized lemon \$32

HERB ROASTED CHICKEN

wild mushroom-bread pudding, frisee,
roasted garlic-lemon jus \$24

ATLANTIC DIVER SCALLOPS*

sweet pea puree, young carrots,
bacon vinaigrette \$31

5 CHURCH LAMB BURGER*

red onion marmalade, gorgonzola fondue, arugula,
house made sesame bun, crispy confit potato \$15

SQUID INK SPAGHETTI*

calamari, crab, fresno chilies and chives \$24

WASABI CRUSTED AHI TUNA*

sautéed bok choy, marinated seaweed salad,
miso emulsion \$25

SMOKED PEKIN DUCK*

duck confit cabbage pancake, duck egg,
spicy plum sauce \$29

FROGMORE STEW

seafood and shellfish stew, tomatoes, rouille,
sweet corn, fingerling potatoes \$26

WHITE MUSHROOM SAUSAGE

salt roasted celery root, wild mushroom salad,
blackberry gastrique \$22

ROASTED PORK BELLY

field pea ragout, sour apples, rye whiskey jus \$23

FIRST COURSE

VIDALIA ONION SOUP, cured hen egg, puffed
rice, onion flowers \$8

SHADY LANE SALAD, grilled peaches, bibb
lettuce, radishes, candied pecans, blue
cheese, vidalia onion-poppy dressing \$9

BLUE POINT MUSSELS, heirloom tomatoes,
elephant garlic broth, chili flakes,
pistou broth \$12

AHI TUNA TARTARE*, avocado, petite
greens, fresno pepper, caramelized
lemon vinaigrette \$12

CAVE AGED CHEDDAR AGNOLOTTI, sweet peas,
lord's country ham, black pepper \$12

PASTRAMI CURED HAMACHI, red mole,
radishes, finger limes, corn nuts \$14

CHARRED OCTOPUS, red pea hummus, lemon,
pea tendrils \$13

JUMBO LUMP CRAB, seaweed salad, tomato,
chives, soy-ginger vinaigrette \$15

PEACH & LORD'S COUNTRY HAM FLATBREAD,
peach-heirloom tomato coulis, arugula,
dry goat cheese \$12

**WILD MUSHROOM-CARAMELIZED ONION
FLATBREAD**, elephant garlic chips,
buratta, black truffle \$12

HOUSE MADE CHARCUTERIE
chef selection of meats \$18

RIPENED CHEESE
chef selection of artisan cheese \$16

SNACKS

red pea hummus, naan, zaatar \$6

pigtail croquettes, red wine
apple butter, beer yeast
mustard \$8

olives from the oven,
orange, caraway, herbs de
provence \$5

house made buratta, sour
dough, spiced honey, basil
\$6

arancini, bolognese,
mozzarella, peas, sicilian
tomato sauce \$7

whipped yukon gold potatoes \$7

hand cut french fries \$7

olive oil crushed fingerling potatoes \$7

wagyu fat fried forbidden rice \$12

roasted cipollini onions \$9

roasted young carrots & caraway \$8

wild mushroom ragout \$9

creamed sweet corn \$7

out of the oven macaroni & cheese \$9

SIDES

ALL SIDES WILL BE SERVED FAMILY STYLE

Gluten free options available. Please inform your server if you have any food allergies.
An automatic gratuity of 18% will be added to all parties of 8 or more

* This item maybe 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.