



neighborhood kitchen & bar

Lunch - Dinner

APPETIZERS

GF WINGS

6 FOR \$8 / 10 FOR \$11

Ten flash-fried wings, dressed in your choice of buffalo, Carolina BBQ, sriracha-honey, teriyaki, honey mustard, or lemon pepper (dry).

SALMON CEVICHE*

10

Salmon cured in lime/lemon juice, - topped with herbs, honey/soy reduction, and served with grilled or fried pita

GF 5 SPOT NACHOS

10

House fried tortilla chips smothered in queso & topped with shredded cheddar, monterey jack, black beans, tomato, pickled jalapenos, shredded lettuce, guacamole, sour cream

FRIED GREEN TOMATOES

8

5 Crispy fried green tomatoes served over cajun remoulade - topped with goat cheese, basil, and balsamic reduction

FRIED PICKLES

6.5

House-battered dill pickle spears - served with ranch

WHITE TRUFFLE FRIES

8

Our famous crispy fries tossed in white truffle oil, topped with green onion & parmesan

DIPS

Served with tortilla chips, grilled pita, or fried pita

Creamy Spinach...7 Salsa 6

Greek Feta & Dill...7 Queso 7

SOUPS

Cup \$4 / Bowl \$7

Cream of Mushroom Brunswick Stew

Crab & Corn Bisque Soup & Salad... 7

GREENS

Add salmon, chicken, shrimp, or steak for \$5

House Dressings: Balsamic Vinaigrette, Lemon-Basil Vinaigrette, Cucumber-Feta Ranch, Classic Ranch, Bleu Cheese, Honey Mustard, Caesar, Thousand Island

BLACKENED SALMON SALAD*

10.5 / 12.5

Blackened salmon, mixed greens, cucumber, tomato, roasted red pepper, basil, goat cheese - served with lemon-basil vinaigrette

SPINACH SALAD

8.5 / 10.5

Spinach, goat cheese, boiled egg, cucumber, tomato, dried cranberries, candied pecans - served with cucumber-feta ranch

CRISPY CHICKEN SALAD

9.5 / 11.5

Crispy fried chicken, mixed greens, roasted corn, tomato, cucumber, red onion, shredded cheddar, monterey jack - served with classic ranch

- Have your chicken tossed in any of our wing sauces!

BLACK & BLEU STEAK SALAD*

9.5 / 11.5

Blackened flank steak, bacon, bleu cheese, mixed greens, tomato, red onion, cucumber - served with bleu cheese dressing

WALDORF SALAD

8.5 / 10.5

Our signature apple-pecan chicken salad, mixed greens, chopped pecans, cucumber, tomato, and fresh berries - served with balsamic vinaigrette

GREEK SALAD

7 / 10.5

Mixed greens, tomato, red onion, kalamata olives, and feta - served with cucumber-feta ranch

CAESAR SALAD

4.5 / 8.5

Chopped romaine, parmesan, house made croutons - tossed in creamy caesar dressing

BURGERS

Our burgers are made with 1/2 pound Angus beef patties that are certified Humane meaning they are always antibiotic-free, hormone-free, steroid-free, and vegetarian-fed!

Served with your choice of side

THE 5 SPOT CLASSIC BURGER*

12

Topped with grilled onion, bacon, pepperjack, lettuce, tomato

BLACK & BLEU*

12

Blackened and topped with grilled onion, bacon, bleu cheese, lettuce, and tomato

SMOKED GOUDA*

12

Topped with bacon, smoked gouda, lettuce, and tomato

THE BASIC*

10.5

Topped with grilled onions & mushrooms, swiss, lettuce, and tomato

ZA'ATAR CHICKEN BURGER

11

Topped with lettuce, tomato, pepper jack, and lemon-oregano aioli

PLATES

FISH TACOS

Two warm flour tortillas stuffed with grilled or blackened white fish - topped with sour cream chimichurri and a broccoli, carrot, cabbage, and watermelon radish slaw - served with chips and salsa or your choice of one side

12

CHICKEN-FRIED CHICKEN

Boneless chicken thighs chicken-fried and served with chicken gravy and mashed potatoes

12

GF SHRIMP & GRITS

Creamy stone-ground grits, sautéed shrimp, ham, green peppers, onion, celery, cheddar, monterey jack, green onion

15

GF SHEPHERD'S PIE

Lamb, peas, carrots, and onions - topped with mashed potatoes and baked in a cast-iron skillet

FISH & CHIPS

Two white fish filets battered to order and served over our crispy fries and hush puppies

11

WILD MUSHROOM & SWEET PEA ALFREDO

Fettuccine, wild mushrooms, sweet peas, red onion, alfredo
- Add salmon, chicken, shrimp, or steak for \$5

13

CHICKEN STRIP BASKET

Made from scratch and served with crispy battered french fries

9.5

MEAT LOAF

Our signature from-scratch meatloaf topped with Carolina BBQ - served with two sides.

13

GF PULLED PORK

Topped with Carolina BBQ, served with two sides

11

SANDWICHES

Served with your choice of side

SAVANNAH DIP

Grilled turkey, pastrami, and swiss with garlic aioli spread on a toasted hoagie roll. Served with au jus made from our house-braised pulled pork

12

REUBEN

Grilled pastrami or turkey, sauerkraut, swiss, thousand island dressing on grilled rye.

11

GREEK SALMON WRAP*

Grilled salmon, lettuce, tomato, red onion, kalamata olive tapenade, cucumber-feta ranch dressing

13

PHILLY CHEESE STEAK*

Thinly sliced steak, grilled onions, peppers, and mushrooms topped with provolone and served on a toasted hoagie roll

12

GYRO

Smoked gyro meat, house-made tzatziki, red onion, tomato, shredded lettuce, and feta - served in a warm pita

10

APPLE-PECAN CHICKEN SALAD CROISSANT

Our signature Georgia pecan chicken salad piled on a flaky butter croissant, topped with tomato and lettuce

10.5

GRILLED CHEESE

Goat cheese, cheddar, honey, apple, on grilled sourdough

10

FRIED GREEN TOMATO BLT

Two fried green tomatoes, bacon, lettuce, cajun remoulade, on toasted wheat bread

9

CHICKEN BACON GOUDA WRAP

Stuffed with lettuce, tomato, red onion, guacamole, and ranch

12

BLACK-EYED PEA-PITA

Housemade vegetarian black-eyed pea fritters, lettuce, tomato, red onion, and cajun remoulade - served in a warm pita

9

SIDES

CRISPY BATTERED FRIES

MAC & CHEESE

GF STEAMED BROCCOLI

GF MASHED POTATOES

GF SWEET POTATO WAFFLE FRIES

3

3

3

3

4

GF BLACK BEANS

GF COLLARD GREENS

GF COLESLAW

GF FRESH FRUIT

GF GRILLED ASPARAGUS

3

3

3

3

4

BEVERAGES

SOFT DRINKS

Coke, Diet Coke, Mr. Pibb, Sprite, Root Beer, Ginger Ale, Lemonade

COFFEE JUICES

Orange, Apple, Cranberry, Pineapple, Grapefruit

HOT COCOA HOT OR ICED TEA

* Warning: Consuming raw or undercooked meat, seafood, or egg product can increase your risk of foodborne illness. Warning for those with Celiac Disease or extreme sensitivity to gluten: Please be aware that many of our regular menu items contain wheat, which presents a slight risk of contamination due to shared fryers and airborne wheat particles. While we do our best to avoid cross contamination, we cannot guarantee that items are completely free of allergens. Please notify your server of any food allergies.

EXTENDED BREAKFAST

11AM - 2PM Monday - Friday

THE CLASSIC FIVE*

Two eggs any style, stone-ground cheese grits, sausage gravy, buttermilk biscuit, and your choice of bacon, sausage, or ham

11.5

SIMPLE BREAKFAST*

Two eggs, buttermilk biscuit, choice of bacon, sausage, or ham

8

FRENCH TOAST

Topped with whipped cream & fruit - Served with your choice of ham, bacon, sausage, turkey apple sausage

8

BREAKFAST CROISSANT*

Two eggs any style, bacon, tomato, and cheddar - Served with your choice of fruit or home fries

9.50



The 5 Spot is a neighborhood kitchen & bar that opened its doors in Habersham Village on December 5th, 2012. Our casual bar and eatery quickly became a local favorite and in August of 2019, we opened our second 5 Spot location at 420 East Broughton Street in Downtown Savannah.



GASLIGHT
GROUP

Visit us at our other locations!

B. MATTHEW'S
eatery | savannah

BLOWIN' SMOKE
SOUTHERN CANTINA



We offer catering and private events!

Email info@5spotsavannah.com

We offer delivery through Waitr as well as curbside to-go pickup and online ordering