



neighborhood kitchen & bar

Lunch - Dinner

APPETIZERS

WINGS	6 FOR \$8 / 10 FOR \$11	SALMON CEVICHE*	10
Dressed in your choice of buffalo, Carolina BBQ, sriracha-honey, teriyaki, honey mustard, or lemon pepper (dry).		Salmon cured in citrus juice, - topped with herbs, honey/soy reduction, and served with grilled or fried pita or tortilla chips	
5 SPOT NACHOS	10	FRIED GREEN TOMATOES	8
House fried tortilla chips smothered in queso & topped with shredded cheddar, monterey jack, black beans, tomato, pickled jalapenos, shredded lettuce, guacamole, sour cream		5 Crispy fried green tomatoes served over cajun remoulade - topped with goat cheese, basil, and balsamic reduction	
CREAMY SPINACH DIP	7	WHITE TRUFFLE FRIES	8
Served with grilled or fried pita points or tortilla chips		Our famous crispy fries tossed in white truffle oil, topped with green onion & parmesan	
FRIED PICKLES	6.5	SOUPS	CUP 4/ BOWL 7
House-battered dill pickle spears - with ranch		Brunswick Stew or Corn & Crab Bisque – Soup & Salad Combo... 7	

GREENS

Add salmon, chicken, shrimp, steak, or three black-eyed pea fritters 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 - with cucumber-feta ranch. Add salmon, chicken, shrimp, or steak for \$5	
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 BURGER*	12
Blackened & topped with grilled onion, bacon, bleu cheese, lettuce, & tomato	
SMOKED GOUDA BURGER*	12
Topped with bacon, smoked gouda, lettuce, & tomato	
THE BASIC BURGER*	10.5
With lettuce, tomato, onion, & pickle. Add Cheese \$1	
ZA'ATAR CHICKEN BURGER	11
Topped with lettuce, tomato, pepper jack, and lemon-oregano aioli	

PLATES

SHRIMP & GRITS

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

15

CHICKEN-FRIED CHICKEN

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

12

MUSHROOM & SWEET PEA ALFREDO

Fettuccine, mushrooms, sweet peas, red onion, alfredo. Add salmon, chicken, shrimp, or steak for \$5.
- Substitute Gluten Free Pasta for \$2

13

FISH TACOS

Two warm flour or corn tortillas, grilled, blackened, or fried fish, topped with chimichurri sour cream & a broccoli, carrot, cabbage, & watermelon radish slaw - served with one side

12

SHEPHERD'S PIE

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

11

FISH & CHIPS

Two battered white fish filets, with crispy fries & hush puppies

11

MEAT LOAF

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

13

PULLED PORK

Mojo-braised and topped with Carolina BBQ, with two sides

11

CHICKEN STRIP BASKET

Made from scratch over crispy battered french fries

9.5

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 on rye

11

GREEK SALMON WRAP*

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

13

BLACK-EYED PEA-PITA

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

9

CHICKEN BACON GOUDA WRAP

Stuffed with lettuce, tomato, red onion, guacamole, and ranch - served with a choice of side

12

PHILLY CHEESE STEAK*

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

12

GYRO

Lamb 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 pecan chicken salad piled on a flaky butter croissant, topped with tomato & lettuce

10.5

GRILLED CHEESE

Goat cheese, cheddar, honey, apple, sourdough

10

FRIED GREEN TOMATO BLT

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

9

SIDES

CRISPY BATTERED FRIES

MAC & CHEESE

STEAMED BROCCOLI

MASHED POTATOES

FRESH FRUIT

3

3

3

3

3

BLACK BEANS

COLLARD GREENS

COLESLAW

SWEET POTATO WAFFLE FRIES

GRILLED ASPARAGUS

3

3

4

4

BEVERAGES

SOFT DRINKS

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

COFFEE

HOT COCOA

* 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.

JUICES

Orange, Apple, Cranberry,
Pineapple, Grapefruit

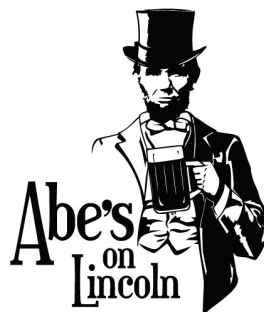
HOT OR ICED TEA



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.



Visit us at our other locations!



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

EXTENDED BREAKFAST

11AM - 2PM Monday - Friday

THE CLASSIC FIVE*

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

FRENCH TOAST

Topped with whipped cream & berries; choice of ham, bacon, sausage, or turkey apple sausage

11.5

SIMPLE BREAKFAST*

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

8

BREAKFAST CROISSANT*

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

9.5



GASLIGHT
GROUP

Please visit our other locations!

