



Lunch & Dinner

APPETIZERS

CRISPY BRUSSELS SPROUTS / \$8

Flash fried, tossed with bacon, lemon, parmesan, and garlic

5 SPOT CRAB CAKES / \$13

House-made with grilled lemon, 5 Pepper aioli, and microgreens

Veggie FRIED GREEN TOMATOES / \$9

Hand-breaded - served over cheese grits with spring pistou and goat cheese

WINGS / 6 FOR \$11 / 10 FOR \$15

Tossed in choice of Carolina BBQ, Buffalo, Honey-Sriracha, 5 Spot 5 Pepper, or Lemon Pepper (Dry Rub)

PAN SEARED SCALLOPS / \$14

Served over corn puree with bacon succotash

Veggie JUMBO CHEESE STICKS / \$11

Hand-breaded provolone cheese sticks, deep fried - served with marinara

LOADED FRIES / \$10

French fries topped with mornay, bacon, scallions, pico de gallo

Veggie FRIED PICKLES / \$7

Hand-breaded dill spears - served with buttermilk ranch

SALADS

Champagne Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, Buttermilk Ranch, Honey Mustard

BLACKENED SALMON* / \$15

Blackened Atlantic salmon, cherry peppers, watermelon radish, tomatoes, cucumbers, goat cheese, and olives over mixed greens

CRISPY CHICKEN / \$13

Hand-breaded tenders, roasted corn, carrots, tomatoes, cucumbers, green onions, and cheddar over mixed greens

BLACK & BLEU STEAK* / \$15

Blackened flat iron steak, bacon, bleu cheese crumbles, tomatoes, green onions, and cucumbers over mixed greens

WALDORF / \$12

Apple-pecan chicken salad, cucumbers, berries, watermelon radish, and candied pecans over mixed greens

SLAP BURGERS

Double stacked burger patties grilled to perfection!

All served on a brioche bun with lettuce, tomato, pickles and choice of side.

5 SPOT CLASSIC* / \$13

Tried & True! Grilled onions, bacon, pepperjack

THE NANDOR* / \$13

Cherry peppers, cheddar, bacon aioli, topped with mac & cheese

SOUTHERN GENTLEMAN* / \$13

Mojo pulled pork, fried onions, pimento cheese

THE HOT 5* / \$13

Fried jalapenos, fresh avocado, pepperjack, 5 Spot 5 Pepper Sauce

Substitute grilled or fried chicken at no charge or try an Impossible Burger for +\$3.
Substitute a vegan/gluten-free bun for +\$1.

* Warning: Consuming raw or undercooked meat, seafood, or egg product can increase your risk of foodborne illness. Please notify your server of any food allergies.

PLATES

SURF & TURF / \$19

8 oz flat iron steak, house-made crab cake, chimichurri, asparagus, hollandaise

SEARED MAHI / \$16

Grilled mahi, brown rice, asparagus, topped with pineapple salsa and macadamia nuts

FISH & CHIPS / \$15

Beer-battered cod, tartar sauce, grilled lemon - served with french fries

5 SPOT BBQ PLATE / \$14

Mojo pulled pork, Carolina BBQ, mac & cheese, broccoli slaw, pickles, sourdough

SHRIMP & GRITS / \$17

Grilled shrimp, Cajun trinity, white wine, tomatoes, bacon - served over cheese grits

VEGAN CALIFORNIA BOWL / \$14

Brussels sprouts, sautéed cabbage, carrots, spring pistou, fresh avocado, sunflower seeds
+ Add chicken (\$5) shrimp (\$6) salmon* (\$7) steak* (\$8)

CHICKEN TENDERS / \$13

Hand-breaded tenders brined in pickle juice and buttermilk - served with fries and honey mustard

SANDWICHES

Served with choice of side. Substitute gluten-free bread for +\$2.

APPLE-PECAN CHICKEN SALAD CROISSANT / \$11

Apple-pecan chicken salad, lettuce, and tomato on a toasted croissant

GEORGIA HOT BROWN / \$13

Fried turkey, mornay, bacon, fried green tomatoes, open-faced on sourdough toast

CHICKEN BACON GOUDA WRAP / \$12

Grilled chicken, bacon, gouda, fresh avocado, buttermilk ranch, lettuce, tomato

BAJA FISH TACOS / \$12

Beer-battered cod, pineapple salsa, fresh avocado on flour tortillas

HONEY CUP HAM / \$12

Seared ham, honey mustard, and swiss on a griddled croissant

SOUTH PHILLY / \$14

Philly steak, grilled onions & mushrooms, cherry peppers, bacon aioli, pimento cheese on a grilled hoagie

HOT HONEY CHICKEN SAMMY / \$13

Fried chicken, pimento cheese, broccoli slaw, pickles, and honey-sriracha on a brioche bun

+ Make it extra hot with 5 Spot 5 Pepper Sauce +(\$1)

THE CUBAN / \$13

Mojo pulled pork, ham, house-made pickles, yellow mustard, and swiss on a pressed hoagie

VEGGIE GREEK VEGGIE WRAP / \$11

Tomatoes, olives, grilled mushrooms & onions, goat cheese, spring pistou

SIDES \$4

Make it a meal with 4 sides for \$13!

FRENCH FRIES

+ Make them truffle fries for +\$1+

BAKED MAC & CHEESE

BROWN RICE

SWEET POTATO WAFFLE FRIES

CRISPY BRUSSELS SPROUTS

GRILLED ASPARAGUS

BROCCOLI SLAW

CHEESE GRITS

COLLARD GREENS



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