



TO START

* AUSPICIOUS PASTRY OF THE DAY

made fresh by our friends at Auspicious Baking Company, ask server for details!

5 SPOT CRAB CAKES MKT

our signature blue crab cake with 5 pepper aioli

FRIED GREEN TOMATOES \$13

hand-breaded, garlic herb goat cheese, remoulade, microgreens

LOADED BREAKFAST CRACKLINS \$10

crispy potatoes topped with a three-cheese sauce, bacon, tomato, green onion, cheddar

BRUNCH FAVORITES

SHRIMP AND GRITS \$17

six large shrimp, stone-ground grits, tasso ham, cherry heirloom tomatoes, smoked bacon collard greens, pepper jack, green onions, white wine cream sauce

+ add two eggs* any style +\$2.50

STEAK & EGGS* \$18

flat iron steak, two eggs any style, crispy potatoes, grilled onions & peppers, garlic herb hollandaise - with a homemade buttermilk biscuit

MOTHER CLUCKER BOWL \$14

buttermilk fried chicken, crispy potatoes, onions & peppers, cheddar, sausage gravy

+ add two eggs* any style +\$2.50

VILLAGE SCRAMBLE* \$13

two eggs, bacon, mushrooms, tomatoes, grilled peppers & onions - over crispy potatoes, topped with sausage gravy and green onions

THE CLASSIC FIVE* \$13

two eggs any style, cheese grits, sausage gravy - with a homemade buttermilk biscuit and choice of bacon or sausage

BUTTERMILK PANCAKES \$12

made from scratch, topped with whipped cream - served with choice of bacon or sausage

+ add blueberries or chocolate chips +\$1

BISCUITS & SAUSAGE GRAVY \$7

you know the drill

+ add two eggs* any style +\$2.50

SIDES

FRESH FRUIT \$4

CHEESE GRITS \$3

SWEET POTATO FRIES \$4

CRISPY POTATOES \$4

BRUNCH ENTRÉES

Served with choice of one side

HOT HONEY CHICKEN BISCUITS \$14

buttermilk fried chicken, house-made pimento cheese, bacon, 5 pepper honey sauce - over homemade buttermilk biscuits
+ add two eggs* any style +\$2.50

SALMON AVOCADO TOAST* \$17

avocado, capers, red onions, tomatoes, red radish, garlic herb cream cheese over toasted wheat
+ add two eggs* any style +\$2.50

FRIED GREEN TOMATO BENEDICT* \$14

open-faced homemade buttermilk biscuit topped with fried green tomatoes, poached eggs, garlic herb hollandaise over mixed greens

BREAKFAST SANDWICH \$12

two eggs scrambled, bacon, tomato, avocado, pepper jack on Texas toast

VEGGIE TOAST \$12

scrambled egg whites, mushrooms, tomatoes, avocado, red radish, goat cheese, garlic herb hollandaise over wheat toast

LUNCH FARE

Sandwiches served with choice of one side

Substitute gluten-free bread +\$2

Add bacon +\$2

5 SPOT CLASSIC BURGER* \$15

double stacked patties, bacon, grilled onions, pepper jack, lettuce, tomato, pickles

TRUCKIN' BURGER* \$14

double stacked patties, American, lettuce, tomato, pickles, 5 Spot sauce

BLACK & BLEU STEAK SALAD* \$16

blackened flat iron steak, bacon, cucumbers, tomatoes, green onions, bleu cheese crumbles

BLACKENED SALMON SALAD* \$16

blackened salmon, roasted red peppers, red radish, tomatoes, cucumbers, goat cheese

APPLE-PECAN CHICKEN SALAD SANDWICH \$12

lettuce, tomato, sprouts on wheat

BRUNCH À LA CARTE

BACON \$5

SAUSAGE \$4

TEXAS OR WHEAT TOAST \$2.5

Gluten Free (+\$1)

SAUSAGE GRAVY \$3

2 EGGS ANY STYLE* \$2.5

HOMEMADE BUTTERMILK BISCUIT \$2.5

* 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.



BRUNCH COCKTAILS

MIMOSA \$6 / \$12 / \$24

by the glass, 1/2 carafe, or full carafe

BELLINI \$8 / \$16 / \$32

by the glass, 1/2 carafe, or full carafe.
peach, passion fruit, elderflower, pineapple
or strawberry

B. MATT'S BLOODY \$9

commodore vodka, b. matthew's bloody
blend seasoned rim - garnished with okra &
olive

PB ICED COFFEE \$9

skrewball peanut butter whiskey, irish
cream liqueur, coffee, whipped cream

COCKTAILS \$10

STRAW-MERRY MOJITO

bacardi, strawberry liqueur, mint, lime,
simple, soda

5 SPOT MARGARITA

tres agaves blanco, pomegranate liqueur,
sour

JOLLY RANCHER

deep eddy lemon vodka, sour, simple,
grenadine, pomegranate liqueur

VERY BERRY MULE

strawberry, raspberry, blackberry infused
savannah vodka, sour, ginger beer

SAVANNAH SWEET TEA

savannah honey bourbon, honey simple, tea

BEE'S KNEES

tanqueray gin, honey simple, lemon

FIVERS \$5

PALOMA

tequila, lime, grapefruit

RUM PUNCH

rum, cranberry, pineapple, orange

OLD FASHIONED

bourbon, bitters, simple, cherry, orange

GASLIGHT MULE

vodka, peach liqueur, ginger beer

GIN & JUICE

gin, oj, grapefruit

WINES

SAND POINT CHARDONNAY \$9 / \$36

california 2017

BOCELLI PINOT GRIGIO \$9 / \$36

italy 2018

NOBLE HOUSE RIESLING \$9 / \$36

germany 2018

ZARDETTO PROSECCO \$10 / \$40

italy 2020

LOUIS PERDRIER BRUT ROSÉ \$9 / \$36

france 2018

JOEL GOTT SAUVIGNON BLANC \$9 / \$36

california 2019

FABLE PINOT NOIR \$10 / \$40

california 2018

BORSAO BEROLA BLEND \$10 / \$40

spain 2015

TILIA MALBEC \$9 / \$36

spain 2017

ANGELINE CABERNET SAUVIGNON \$11 / \$44

california 2019

BEERS

BUDWEISER \$4

BUD LIGHT \$4

MICHELOB ULTRA \$4

MILLER LITE \$4

PBR TALLBOY \$3.5

YUENGLING \$4

CORONA \$6

WHITE CLAW \$6

STELLA ARTOIS \$6

SWEETWATER 420 \$5

CREATURE COMFORT CITY LAGER \$5

SCOFFLAW BASEMENT IPA \$5

3 TAVERNS SEASONAL SOUR \$6

ATL CRISP APPLE HARD CIDER \$6



* 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.