



## APPETIZERS

### CRISPY BRUSSELS \$9

flash-fried with gremolata, bacon, parmesan

### BLACK EYED PEA HUMMUS \$9

green tomato chowchow, grilled pita

### 5 SPOT CRAB CAKES MKT

our signature blue crab cake with 5 pepper aioli

### CHEESE CURDS \$8

breaded cheddar cheese curds, 5 pepper aioli

### FRIED GREEN TOMATOES \$13

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

### FRIED PICKLES \$8

hand-breaded dill spears - served with buttermilk ranch

### WINGS MKT

eight wings - choose from carolina bbq, 5 pepper honey, lemon pepper (dry rub)

## SALADS

Lemon Shallot Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, Buttermilk Ranch, Honey Mustard  
Add chicken(\$5) shrimp(\$8) salmon\*(\$9) steak\*(\$9)

### 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

### CRISPY CHICKEN SALAD \$13

hand-breaded tenders, carrots, tomatoes, cucumbers, green onions, cheddar

### KALE SALAD \$13

dried cranberries, edamame, goat cheese, almonds, lemon shallot vinaigrette

### THE 5 SPOT SALAD \$14

apple-pecan chicken salad, roasted artichokes, green onions, tomatoes, roasted red peppers, sprouts

### CAESAR SALAD \$10

romaine hearts, house-made croutons, parmesan, cracked pepper, caesar dressing

## BURGERS

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

### 5 SPOT CLASSIC BURGER\* \$15

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

### BLACK & BLEU BURGER\* \$15

double stacked patties, grilled onion, bacon, bleu cheese, lettuce, tomato

### SOUTHERN GENTLEMAN BURGER\* \$16

double stacked patties, pulled pork, house-made pimento cheese, lettuce, tomato, pickles, 5 pepper aioli

### TRUCKIN' BURGER\* \$14

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

## SANDWICHES

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

### CHICKEN BACON GOUDA WRAP \$13

grilled chicken, bacon, gouda, avocado, lettuce, tomato, buttermilk ranch

### APPLE-PECAN CHICKEN SALAD \$12

lettuce, tomato, sprouts on wheat

### 5 CHEESE PORTABELLA GRILLED CHEESE \$14

swiss, mozzarella, feta, cream cheese, parmesan, baby portabella mushrooms, roasted cherry tomatoes, basil garlic oil on rustic Italian

### THE CUBAN \$14

pulled pork, ham, swiss, pickles, mustard on pressed hoagie

### HOT HONEY CHICKEN SAMMY \$14

buttermilk fried chicken, house-made pimento cheese, broccoli slaw, pickles, 5 pepper honey sauce on texas toast

### CRISPY BLACK-EYED PEA CAKE SANDWICH \$12

pepper jack, red onions, lettuce, tomato, remoulade on wheat

## MAINS

### 5 SPOT BBQ PLATE \$17

pulled pork, carolina bbq, mac & cheese, broccoli slaw, pickles, corn muffin

### FISH & CHIPS \$16

buttermilk-battered cod, tartar sauce, malt vinegar, lemon - served with french fries

### BUTTERMILK FRIED CHICKEN TENDERS \$13

hand-breaded - served with fries

### SHRIMP AND GRITS \$20

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

### THE 5 BUDDHA'S BOWL \$14

brussels sprouts, carrots, roasted cauliflower, edamame, avocado, sunflower seeds, red radish, gremolata

+ add chicken(\$5) shrimp(\$8) salmon\*(\$9) steak\*(\$9)

## SIDES \$4

MAC & CHEESE  
SWEET POTATO FRIES  
CRISPY BRUSSELS SPROUTS  
SOUP DU JOUR \$4 CUP / \$6 BOWL

GREEN BEANS  
SMOKED BACON COLLARD GREENS  
BROCCOLI SLAW  
FRENCH FRIES

• Make them truffle fries for +\$1 •



## COCKTAILS \$10

### JOLLY RANCHER

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

### STRAW-MERRY MOJITO

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

### SAVANNAH SWEET TEA

savannah honey bourbon, honey simple, tea

### VERY BERRY MULE

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

### BEE'S KNEES

tanqueray gin, honey simple, lemon

### 5 SPOT MARGARITA

tres agaves blanco, pomegranate liqueur, sour

## FIVERS \$5

### OLD FASHIONED

bourbon, bitters, simple, cherry, orange

### RUM PUNCH

rum, cranberry, pineapple, orange

### GASLIGHT MULE

vodka, peach liqueur, ginger beer

### GIN & JUICE

gin, oj, grapefruit

### PALOMA

tequila, lime, grapefruit

## BEERS & THINGS

YUENGLING ... \$4

PBR TALLBOY ... \$3.5

BUD LIGHT ... \$4

MILLER LITE ... \$4

MICHELOB ULTRA ... \$4

BUDWEISER ... \$4

STELLA ARTOIS ... \$6

CLASSIC CITY LAGER \$5

SWEETWATER 420 ... \$5

SCOFFLAW BASEMENT IPA ... \$5

3 TAVERNS SEASONAL SOUR ... \$6

ATLANTA CRISP APPLE HARD CIDER ... \$6

WHITE CLAW ... \$6

CORONA ... \$6

## WINES

LOUIS PERDRIER BRUT ROSÉ 9 / 36

france 2018

ZARDETTO PROSECCO 10 / 40

italy 2020

SAND POINT CHARDONNAY 9 / 36

california 2017

NOBLE HOUSE RIESLING 9 / 36

germany 2018

BOCELLI PINOT GRIGIO 9 / 36

italy 2018

JOEL GOTT SAUVIGNON BLANC 9 / 36

california 2019

TILIA MALBEC 9 / 36

spain 2017

BORSAO BEROLA BLEND 10 / 40

spain 2015

FABLE PINOT NOIR 10 / 40

california 2018

ANGELINE CABERNET SAUVIGNON 11 / 44

california 2019

## HAPPY HOURS

Monday - Friday 4pm - 6pm

2 for \$5 on Domestics,

Fivers & 5 Spot Lager

\$5 House Wine & Wells

