



APPETIZERS

CRISPY BRUSSELS \$9

flash-fried with gremolata, bacon, parmesan

BLACK EYED PEA HUMMUS \$9

green tomato chowchow, grilled pita

COLLARD GREENS & BACON DIP \$8

with grilled pita

CHEESE CURDS \$8

breaded cheddar cheese curds, spicy 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, hot 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, tomatoes, red radish, 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 +\$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, spicy aioli

TRUCKIN' BURGER* \$14

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

SANDWICHES

Served with choice of side.
Substitute gluten-free bread +\$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, hot 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 & 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 +\$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

buffalo trace, 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

ATL CRISP APPLE HARD CIDER ... \$6

WHITE CLAW ... \$6

CORONA ... \$6

WINES

WHITE HAVEN SAUVIGNON BLANC \$12 / \$44

new zealand 2019

ZARDETTO PROSECCO \$10 / \$40

italy 2020

LOUIS PERDRIER BRUT ROSÉ \$9 / \$36

france 2018

SAND POINT CHARDONNAY \$9 / \$36

california 2017

NOBLE HOUSE RIESLING \$9 / \$36

germany 2018

BOCELLI PINOT GRIGIO \$9 / \$36

italy 2018

ANGELINE CABERNET SAUVIGNON \$11 / \$44

california 2019

BORSAO BEROLA BLEND \$10 / \$40

spain 2015

FABLE PINOT NOIR \$10 / \$40

california 2018

TILIA MALBEC \$9 / \$36

spain 2017

HAPPY HOURS

Monday - Friday 4pm - 6pm

2 for \$5 on Domestics,

Fivers & 5 Spot Lager

\$5 House Wine & Wells

