

LUNCH & DINNER

APPETIZERS

Veggie **Fried Green Tomatoes \$13** – hand-breaded, garlic herb goat cheese, remoulade, microgreens

Veggie **Gf** **Caprese Salad \$8** – cherry heirloom tomatoes, baby mozzarella, fresh basil, olive oil, balsamic reduction drizzle

Crispy Brussels \$10 – flash-fried, basil pesto, bacon, parmesan

Veggie **Fried Pickles \$8** – hand-breaded dill spears, buttermilk ranch

Wings \$14 – 8 wings: choose from buffalo, carolina bbq, 5 pepper hot honey, lemon pepper (dry rub)

Soup du Jour \$4 cup / \$6 bowl

BURGERS & SANDWICHES

served with choice of fries, green beans, broccoli slaw, cheese grits or smoked bacon collard greens
substitute gluten-free bread/bun +\$2
add bacon +\$2 / add cheese +\$2

5 Spot Classic Burger* \$16 – double stacked patties, grilled onions, bacon, lettuce, tomato, pickles, pepper jack

Truckin' Burger* \$15 – double stacked patties, lettuce, tomato, pickles, american, 5 Spot sauce

Veggie **Basil Portabella Burger \$15** – marinated & roasted portabella mushrooms, spinach, basil pesto, swiss, house-made sun-dried tomato jam

Salmon Avocado Toast* \$17 – smashed avocado, capers, red onions, tomatoes, red radish over toasted wheat

Hot Honey Chicken Sammy \$14 – hand-breaded buttermilk tenders, broccoli slaw, house-made pimento cheese, pickles, 5 pepper hot honey sauce, texas toast

The Cuban \$15 – pulled pork, ham, swiss, pickles, mustard, pressed hoagie

5 Spot Gyro \$15 – choose grilled chicken or shaved lamb & beef, tomatoes, lettuce, red onions, house-made tzatziki, feta, warm pita

Philly Cheesesteak \$15 – Philly steak, grilled peppers & onions, pepper jack, hoagie

Chicken Bacon Gouda Wrap \$14 – choose grilled or fried chicken, bacon, gouda, avocado, lettuce, tomato, buttermilk ranch

Gf **Apple-Pecan Chicken Salad Sandwich \$12** – house-made with cumin, lemon zest, oregano, lettuce, tomato, sprouts, wheat

\$4 Sides

\$6 Sides

Broccoli Slaw
Cheese Grits
Green Beans
Smoked Bacon Collard Greens
Fries (make them truffled +\$1)

Mashed Potatoes
Mac & Cheese
Side House Salad
Side Caesar Salad
Sweet Potato Waffle Fries

SALADS

lemon shallot vinaigrette, balsamic vinaigrette, bleu cheese, buttermilk ranch, honey mustard
+.50 extra dressings

+add chicken(\$5) shrimp(\$8) salmon*(\$9)
steak*(\$9) apple-pecan chicken salad(\$5)

Gf **Black & Bleu Steak Salad* \$16** – mixed greens, blackened steak, bacon, cucumbers, tomatoes, green onions, bleu cheese crumbles

Crispy Chicken Salad \$14 – romaine, chopped hand-breaded buttermilk tenders, carrots, tomatoes, cucumbers, green onions, cheddar

Gf **Blackened Salmon Salad* \$16** – mixed greens, blackened salmon, roasted red peppers, tomatoes, red radish, cucumbers, goat cheese

Veggie **Gf** **Greek Salad \$10** – mixed greens, tomatoes, red onions, cucumbers, kalamata olives, pepperoncini peppers, feta

VEGAN **Gf** **House Salad \$10** – spring mix, roasted red peppers, cucumbers, alfalfa sprouts

Veggie **Caesar Salad \$10** – romaine, house-made croutons, parmesan, caesar dressing

MAINS

Gf **Shrimp & Grits \$17** – shrimp, tasso ham and cherry heirloom tomatoes in a white wine cream sauce, served over stone-ground grits, topped with smoked bacon collard greens, pepper jack and green onions

Veggie **Basil Pesto Veggie Pasta \$18** – rigatoni with mushrooms, roasted cauliflower, zucchini, carrots, cherry heirloom tomatoes and spinach in a basil pesto sauce, topped with parmesan

+add chicken(\$5) shrimp(\$8) salmon*(\$9) steak*(\$9)
apple-pecan chicken salad(\$5)

Fish & Chips \$18 – buttermilk-battered cod served with tartar sauce, lemon and fries

5 Spot BBQ Plate \$17 – pulled pork, carolina bbq, mac & cheese, broccoli slaw, pickles, texas toast

Chicken Fried Chicken \$16 – hand-breaded with black pepper gravy, served with homestyle mashed potatoes and bacon smoked collard greens

Buttermilk Chicken Tenders \$14 – hand-breaded, served with fries

Meatloaf \$16 – topped with homestyle rosemary mushroom gravy, served with mashed potatoes and green beans

Veggie **Gf** **The 5 Buddha's Bowl \$15** – sautéed brussels sprouts with carrots, roasted cauliflower, edamame, avocado, sunflower seeds, red radish with a basil pesto sauce

+add chicken(\$5) shrimp(\$8) salmon*(\$9) steak*(\$9)
apple-pecan chicken salad(\$5)