




LUNCH & DINNER

APPETIZERS

-  **Crispy Mozzarella Bites 8** – hand-breaded, house-made marinara
-   **Lemon Dill Salmon Spread 12** – fresh salmon, capers, green onions, cream cheese & sour cream, chives, grilled pita (not GF), served cold
-   **Roasted Garlic Hummus 8** – grilled pita (not GF) & crudité
-  **Collard Greens & Bacon Dip 10** – house-made white corn tortilla chips
- Fried Green Tomatoes 13** – hand-breaded, house-made pimento cheese & bacon jam
- Crispy Brussels 10** – flash-fried, house-made basil pesto, bacon, parmesan
-  **Fried Pickles 8** – hand-breaded Schwartz dill spears, house-made buttermilk ranch
- Wings 14** – 8 wings: choose from buffalo, zesty mustard, jalapeño honey, lemon pepper (dry rub)

BURGERS & SANDWICHES

served with choice of 5 Spot Side
 substitute Premium Side +2
 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, toasted brioche bun
- Truckin' Burger* 15** – double stacked patties, lettuce, tomato, pickles, american, 5 Spot sauce, toasted brioche bun
- The Basic Burger* 13** – double stacked patties, lettuce, tomato, pickles, toasted brioche bun
-  **Black Bean Burger 14** – house-made, roasted garlic aioli, lettuce, tomato, toasted brioche bun
- 5 Spot Gyro 15** – choose grilled chicken or shaved lamb & beef, tomatoes, lettuce, red onions, house-made tzatziki, feta, warm pita
- The Cuban 15** – pulled pork, ham, swiss, pickles, mustard, pressed hoagie
- The Ultimate Grilled Chicken Sandwich 14** – yogurt marinated breast, house-made balsamic onion jam, swiss, lettuce, tomato, toasted brioche bun
-  **Hot Honey Chicken Sammy 2.0 15** – hand-breaded buttermilk breast, jalapeño honey sauce, house-made pimento cheese, crispy shaved brussels, pickles, toasted brioche bun
- Chicken Bacon Gouda Wrap 14** – choose grilled or fried chicken, bacon, gouda, avocado, lettuce, tomato, house-made buttermilk ranch, wheat wrap
-  **Apple-Pecan Chicken Salad Sandwich 13** – house-made with cumin, lemon zest, oregano, lettuce, tomato, sprouts, wheat bread







5 Spot Sides / 4

Cheese Grits Broccoli Salad
 Smoked Bacon Collard Greens
 Corn & Black Bean Pasta Salad
 Fries (make them truffled +1)

Premium Sides / 6

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














MAINS

-   **Shrimp & Grits 18** – shrimp, tasso ham & cherry heirloom tomatoes in a white wine cream sauce with gouda, fontina & gruyere, over stone-ground grits, topped with smoked bacon collard greens & green onions
-  **Sirloin With Red Wine Reduction* 23** – seared to order, roasted asparagus, homestyle mashed potatoes
-   **5 Spot Crab Cakes 18** – signature blue crab cakes, roasted garlic aioli, crisp brussels salad in lemon shallot vinaigrette with feta, pecans, strawberries & apples
- Chicken Fried Chicken 16** – hand-breaded breast, on homestyle mashed potatoes with black pepper gravy, smoked bacon collard greens
-  **Fish & Chips 18** – in-house buttermilk-battered, house-made tartar sauce, lemon & fries
- Buttermilk Chicken Tenders 14** – hand-breaded, fries & choice of dipping sauce

SOUP, SALADS & BOWLS

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

Soup du Jour 4 cup / 6 bowl

-  **Black & Bleu Steak Salad* 17** – 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
-  **Blackened Salmon Salad* 17** – mixed greens, blackened salmon, roasted red peppers, tomatoes, red radish, cucumbers, goat cheese crumbles
-   **House Salad 8** – mixed greens, tomatoes, cucumbers, carrots, red onions, alfalfa sprouts
 +add chicken(6) shrimp(8) salmon*(9)
 steak*(9) apple-pecan chicken salad(7) black bean patty (8)
-   **Caesar Salad 10** – romaine, house-made croutons, house-made caesar dressing, parmesan
 +add chicken(6) shrimp(8) salmon*(9)
 steak*(9) apple-pecan chicken salad(7) black bean patty (8)
-    **Citrus Shrimp Grain Bowl 20** – citrus marinated grilled shrimp, pickled cabbage, blackened corn, avocado over quinoa with shredded kale, chickpeas & edamame, sriracha tahini drizzle, served cold
-   **The 5 Buddha's Bowl 15** – sautéed brussels sprouts with carrots, toasted chick peas, edamame, avocado, sunflower seeds, red radish, house-made basil pesto
 +add chicken(6) shrimp(8) salmon*(9)
 steak*(9) apple-pecan chicken salad(7) black bean patty (8)
-   **The Resolution Bowl 14** – roasted butternut squash, goat cheese crumbles, toasted pecans, edamame, sweet pickled red onions, over rice & orzo blend, lemon shallot vinaigrette
 +add chicken(6) shrimp(8) salmon*(9)
 steak*(9) apple-pecan chicken salad(7) black bean patty (8)



* 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.