



# DINNER

## SMALL PLATES

**VASI** (*italian for vessel*) served with rustic grilled bread

**smoked gouda, jalapeño & artichoke spread** vg 10     **bacon jam** with melted brie 10

**seasonal chef's choice** 12

**SHAKSHUKA** (*moroccan hearty veggie stew*) blistered tomatoes & peppers, charred artichokes, herbs, feta, naan bread 14

**CHICKEN KARAAGE** (*japanese-style fried chicken*) with kewpie sesame aioli and honey sriracha 15

**CROSTINI GRAZING BOARD FOR 2** chef's selection of cheeses, meats, spreads 18

**BLDG 5 CRAB CAKES** 3 petite lump crab cakes, new orleans style remoulade, served with BLDG 5 house salad 19

**BRAISED SHORT RIBS** pulled, over creamy black pepper and parmesan polenta, pickled red onions, fresh herbs 16

**MEATBALLS IN MARINARA** beef meatballs, BLDG 5 marinara, topped with melted mozzarella, served with rustic grilled bread 14

## DINNER BOARDS BOARDS FOR 1, 2, OR 4 PEOPLE

**HARVEST BOARD** *like you've just come in from the garden* - charred brussels sprouts, roasted carrots, sautéed green beans, grilled tomatoes, roasted & sautéed eggplant, squash, zucchini, red & green bell peppers, served with balela, roasted beets in honey mustard, roasted red pepper hummus, tzatziki sauce, piri piri sauce & rustic grilled bread  
28 for 1 | 55 for 2 | 106 for 4

**LITTLE ITALY BOARD** *ciao amico* - shaved porchetta, traditional meatballs in marinara, grilled eggplant, caprese salad, marinated tomatoes, assorted cheeses, salamis, parmesan toasted foccacia, creamy polenta with balsamic mushrooms  
30 for 1 | 58 for 2 | 114 for 4

**STEAK AND POTATO BOARD** *our new old classic* - marinated grilled flat iron steak, oven roasted potatoes, herb roasted carrots, charred brussels sprouts and grilled tomatoes, peppadew peppers, argentinian chimichurri sauce and harissa romesco sauce 38 for 1 | 74 for 2 | 138 for 4

**MEDITERRANEAN COAST BOARD** grilled squash, zaalouk (*cooked eggplant, tomatoes*), pickled red onions, israeli salad (*cucumbers, tomatoes, herbs*), red pepper hummus, feta, moroccan harissa, chermoula sauce, sumac & zaatar flatbread, grape leaves, naan and tzatziki sauce 28 for 1 | 55 for 2 | 108 for 4

**ADD TO ANY BOARD:** chicken +8 | steak +11 | shrimp +9 | salmon +10 | tuna +10 | porchetta +8  
BLDG 5 house salad sm +6 | lg +12  
soup cup +6 | bowl +10

## SALADS (served with house-made dressings & rustic grilled bread)

**BLDG 5 POWERHOUSE** mixed greens, avocado, cucumber, ancient grains, balela (*marinated chickpeas, black beans, diced red onions, cherry tomatoes in red & white wine vinaigrette*), parmesan, lemon vinaigrette 10 vg,ng

**ADD:** chicken +8 | steak +11 | shrimp +9 | salmon +10 | tuna +10 | porchetta +8

**BLDG 5 CAESAR-ISH** marinated grilled chicken, crisp romaine & spinach, shaved parmesan, roasted yellow corn, hearts of palm, multigrain croutons, caesar dressing 17

**SOUTHWEST GRILLED SHRIMP** grilled shrimp, crisp romaine & spinach, avocado, cotija, black beans, corn salsa, marinated tomatoes, crunchy corn tortilla strips, cilantro lime dressing 18

**B5 BEET SALAD** braised red & gold beets, mixed greens, candied walnuts, bleu cheese, honey mustard dressing sm 10 | lg 15 vg

**ADD:** chicken +8 | steak +11 | shrimp +9 | salmon +10 | tuna +10 | porchetta +8



# DINNER

## PLATES/BRAISES

**VEGGIE PLATE** marinated herb grilled eggplant, zucchini, squash, bell peppers, served with herbed ancient grains, rustic grilled bread **13** v,vg

### PICK (1) SAUCE:

**south african piri piri** roasted red pepper, garlic, lemon juice, smoked paprika & a touch of cayenne v,vg,ng  
**chermoula** cilantro, olive oil, preserved lemon, garlic, cumin and paprika ng  
**peruvian aji** jalapeños, cilantro, garlic, scallions, rice wine vinegar, lime juice and a little mayo vg, ng  
**argentinian chimichurri** italian parsley, cilantro, garlic, red wine vinegar, oregano, crushed red peppers, olive oil v,vg,ng

### PICK (1) SEASONAL DELI SIDE

**herb roasted carrots**  
**BLDG 5 house salad**  
**braised red and gold beets with honey mustard dressing**  
**herb roasted potatoes**  
**balela salad** (marinated chickpeas, black beans, diced red onions, cherry tomatoes, apple cider vinegar)  
**charred brussels sprouts topped with parmesan**  
**roasted green beans**  
**BLDG 5 house-made potato chips**

**ADD:** chicken +8 | steak +11 | shrimp +9 | salmon +10 | tuna +10 | porchetta +8

**PROTEIN PLATE** served with rustic grilled bread, herbed ancient grains, PICK a protein, sauce and deli side.

**PICK your PROTEIN:** chicken 17 | steak 20 | shrimp 19 | salmon 20 | tuna 20 | porchetta 18

### PICK (1) SAUCE:

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**chermoula** cilantro, olive oil, preserved lemon, garlic, cumin and paprika ng  
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### PICK (1) SEASONAL DELI SIDE:

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**BLDG 5 house salad**  
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**charred brussels sprouts topped with parmesan**  
**roasted green beans**  
**BLDG 5 house-made potato chips**

**CRAWFISH ETOUFFEE** creamy, cajun etouffee loaded with Louisiana crawfish tails, steamed white rice, buttery green peas, and rustic grilled bread **18**

**SHRIMP CREOLE** slow cooked creole red sauce with fresh gulf shrimp, steamed white rice, buttery green peas and rustic grilled bread **16**

**SOUPS** cup 6 | bowl 10 (served with rustic grilled bread)

**CHICKEN TORTILLA** ng **TOM KHA GAI SOUP** ng

## SANDWICHES (served with house-made potato chips)

**BLDG 5 ORIGINAL** roasted red pepper, provolone, lemon aioli, fresh ciabatta with **chicken 15 | steak 18**

**SHORT RIB SMASH** braised short rib, havarti, pickled mustard aioli, pickled red onions, rustic wholegrain **16**

## BEVERAGES

**house-made lemonades** 3

**iced | hot tea | padrona coffee** 3

**bottled water** 2

**bottled coke | barq's root beer | dr pepper** 3

**bottled sprite | diet coke** 2

**topo chico** 2.5 | 6

**Parties of 8 or more will have a 20% service charge added to the check**

**v = vegan** **vg = vegetarian** **ng = made without gluten** (many dishes can be enjoyed **ng** by removing the side of bread)  
 Please let us know if you have any food allergies. Consumption of raw or undercooked food of animal origin may increase your risk of food borne illness.

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