

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 **11** 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**

MARINATED GRILLED STEAK grilled steak, mixed greens, marinated tomatoes, pickled red onions, feta, red wine vinaigrette **19**

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

CHINESE CHICKEN marinated grilled chicken, crisp romaine, sliced almonds, mandarin oranges, fried wontons, rotini pasta, scallions, carrots, sesame ginger vinaigrette **17**

B5 BEET SALAD braised red & gold beets, mixed greens, candied walnuts, bleu cheese, honey mustard dressing **sm 10 | lg 16** vg

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

SANDWICHES (served with house-made potato chips)

CAPRESE sliced tomato, buffalo mozzarella, fresh basil with balsamic vinaigrette, olive oil, fresh baked french loaf **10** vg

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

CHICKEN KARAAGE (japanese-style fried chicken) ginger soy slaw, kewpie sesame aioli, honey sriracha, ciabatta **16**

PORCHETTA house-made porchetta, mixed greens, pickled red onions, lemon aioli, fresh ciabatta **15**

GRILLED VEGGIE zucchini and yellow squash, mushrooms, roasted red pepper, tomato, buffalo mozzarella, pesto, fresh ciabatta **15** vg

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

RUSTIC GRILLED CHEESE tillamook cheddar, mozzarella, brie, havarti on rustic wholegrain **14** vg

ADD: roasted tomato basil soup cup +6 / bowl +10 vg,ng

SOUPS cup 7 | bowl 11 (served with rustic grilled bread)

TOM KHA GAI ng

CHICKEN TORTILLA ng

ROASTED TOMATO BASIL vg,ng

CHICKEN & SAUSAGE GUMBO with rice cup 7 | bowl 14

BEVERAGES

house-made lemonades **3**

iced | hot tea | french truck coffee **3**

bottled water **2.50**

bottled coke | Dublin root beer | dr pepper **3**

bottled sprite | diet coke **2.50**

topo chico **2.5 | 6**

BLDG

11 AM - 2 PM



LUNCH

PLATES/BRAISES

VEGGIE PLATE marinated herb grilled eggplant, zucchini, squash, bell peppers, served with herbed ancient grains and rustic grilled bread **14** v,vg

PICK (1) SAUCE:

- south african piri piri** roasted red pepper, jalapeno, 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, romaine, 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 beets with honey mustard dressing**
- herb roasted potatoes**
- balela salad** (marinated chickpeas, black beans, diced red onions, cherry tomatoes, apple cider vinegar)
- roasted asparagus 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 herbed ancient grains, rustic grilled bread, 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: (see options under VEGGIE PLATE)

PICK (1) SEASONAL DELI SIDE: (see options under VEGGIE PLATE)

CRAB CAKE PLATE 5oz lump crab cake, new orleans style remoulade sauce served with BLDG 5 house salad **19**

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

CAJUN PORK STEW rich brown gravy w/tender braised pork, steamed white rice, buttery green peas & rustic grilled bread **16**

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

we are open MONDAY - SATURDAY
 COME FOR LUNCH *leave with dinner*
shop the market FOR GIFTS & GOODIES

Parties of 8 or more will have a 20% service charge added to the check, and there are no split checks.

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.

5 MID

BLDG 5 BITES

CRAB CAKE PLATE

5oz lump crab cake, new orleans style remoulade sauce, served with mixed green salad **19**

CROSTINI GRAZING BOARD FOR 2

chef's selection of cheeses, meats, spreads **18**

MEATBALLS IN MARINARA

beef meatballs, BLDG 5 marinara, melted mozzarella, with rustic grilled bread **14**

HOUSE-MADE POTATO CHIPS **6**

SANDWICHES

(served with house-made potato chips)

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

CHICKEN KARAAGE (japanese-style fried chicken) ginger soy slaw, kewpie sesame aioli, honey sriracha, ciabatta **16**

CAPRESE sliced tomato, buffalo mozzarella, fresh basil with balsamic vinaigrette, olive oil, fresh baked french loaf **10** vg

RUSTIC GRILLED CHEESE tillamook cheddar, mozzarella, brie, havarti on rustic wholegrain **14** vg

ADD: roasted tomato basil soup
cup +7 / bowl +11 vg,ng

SOUPS cup 7 | bowl 11

ROASTED TOMATO BASIL vg,ng

CHICKEN TORTILLA ng

TOM KHA GAI ng

CHICKEN & SAUSAGE GUMBO

with rice cup 7 | bowl 14

SALADS

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

BLDG 5 POWERHOUSE

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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**

BEVERAGES

house-made lemonades **3** | bottled water **2.5**

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

bottled sprite | diet coke **2.5**

iced | hot tea | french truck coffee **3**

topo chico **2.5** | **6**



DINNER

SMALL PLATES

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

smoked gouda, jalapeño & artichoke spread vg 12 **bacon jam** with melted brie 12
seasonal chef's choice 12

SHAKSHUKA (*moroccan hearty veggie stew*) blistered tomatoes & peppers, charred artichokes, herbs, feta, naan bread 15

CHICKEN KARAAGE (*japanese-style fried chicken*) with kewpie sesame aioli and honey sriracha 16

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 15

DINNER BOARDS BOARDS FOR 1, 2, OR 4 PEOPLE

HARVEST BOARD *like you've just come in from the garden* - roasted asparagus, 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, roasted asparagus 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

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DINNER

PLATES/BRAISES

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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)
roasted asparagus topped with parmesan
roasted green beans
BLDG 5 house-made potato chips

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

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SOUPS

cup 7 | bowl 11 (served with rustic grilled bread)

CHICKEN TORTILLA ng

TOM KHA GAI SOUP ng

SANDWICHES

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BEVERAGES

house-made lemonades 3

iced | hot tea | french truck coffee 3

bottled water 2.5

bottled coke | Dublin root beer | dr pepper 3

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topo chico 2.5 | 6

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BLDG5.COM | 225.256.2287 | INSTA @ BLDG5 | 2805 KALURAH ST, BR 70808 | 2922



WINE + COCKTAILS + BEER

BUBBLES

San Giovanni Prosecco Conegliano, Italy.....	12 46
Castellroig Corpinnat Barcelona, Spain	14 54
Cui Cui Cremant d'Alsace Dambach-La-Ville, FR	62
Guy Larmandier Champagne Grand Cru Blanc de Blancs Cremant Vertus, FR	split 58
Charles Mignon Champagne Cuvée Comte de Marne Grand Cru, Brut Epernay, FR	114

ROSE

Triennes Rosé Provence FR	14 54
Roger Goulart Sparkling Rosé Cava Spain	12 46
Wolfberger Sparkling Rosé Cremant d'Alsace Alsace, FR	56

WHITE

Italo Cescon Pinot Grigio Italy	12 46
Chalet Pouilly Saint Veran Chardonnay Burgundy, FR	14 54
Château de La Greffière "Sous le Bois" Chardonnay Burgundy, FR	15 58
Ant Moore Sauvignon Blanc Marlboro, NZ	14 54
Secateurs Chenin Blanc Adi Badenhorst RSA	14 54
Weinkeller Erbach Riesling Rheingau, DE	12 46
Vietti Arneis Roero Piedmonte, IT	54
Miner Family Chardonnay Napa Valley, CA	19/74
Center of Effort Chardonnay Edna Valley, CA	92
Olivet Lane by Pelligrini Estate Chardonnay Russian River Valley, CA	110

RED

La Solitude Red Blend France	12 46
Bastioni Chianti Classico Firenze, IT	12 46
Les Sables Cabernet Franc Chateau de Chantres Loire, FR	16 62
Lioco Pinot Noir Mendocino County Ukiah, CA	15 58
Refugio Pinot Noir Casablanca Valley Chile	15 58
Alexana Pinot Noir Willamette Valley, OR	18 70
Granito del Cadalso Garnacha Spain	15 58
LAN Reserva Tempranillo Rioja, SP	15 58
Ultraviolet Cabernet Sauvignon CA	14 54
Obsidian Ridge Vineyards Cabernet Sauvignon Estate Grown Lake County, CA	76
Finca Adalgisa Malbec Luján de Cuyo Mendoza, AR	88
Domaine Alain Voge Syrah Les Chailles Cornas, Rhone Valley, FR	120
Ridge Vineyards Zinfandel Blend Lytton Springs Vineyard Dry Creek Valley, CA	98
Revana Cabernet Sauvignon Napa Valley, CA	132
Clos du Val Cabernet Sauvignon Hironnelle Vineyard Napa Valley, CA	180

COCKTAILS

High Five rye, amaro montenegro, coconut liqueur, orange bitters	14
French Buffalo buffalo trace bourbon, banana liqueur, French Truck cold brew, mole bitters	14
Schast'e Mule vodka, ginger beer, pomegranate juice, house-made rosemary simple, fresh lime	13
Spicy Baja Margarita house-infused mango habanero tequila, triple sec, lime, agave	13/69
Passion Fruit Paloma tequila, passion fruit, grapefruit juice, lime	13
Garden Basil Martini vodka, basil, lime, triple sec, simple	13/69
Vivi Spritz luxardo sour cherry gin, sparkling rosé, lime, simple	14
San Sebastian (Traditional Spanish Gin Tonic) gin, tonic syrup, soda water	13
The Napa Daily blood orange aperitif, Cava, blood orange wheel	14
Seasonal Sangria	10/40
BuildY.O.Bubbles bottle of cava, 5oz carafe of B5 seasonal lemonade, side of fresh fruit	46
Seasonal Lemonade spiked with your choice of spirit	12
BEER	
Michelob Ultra	5
Miller Lite	5
Dos Equis Lager	6
Peroni Italian Lager	6
Amber Lager Abita Brewing Co.....	6
Ghost in the Machine Parish Brewing Co, IPA.....	8
Canebrake Parish Brewing Co, Wheat.....	6
Riverfront Lager Port Orleans Brewing Co.....	6
Florida Seltzer Blood Orange Pom Untitled Art.....	7
Paloma Gose Tinroof Brewing Co., Gose	7
Two Hearted Ale Bell's Brewery, IPA	7
Doux Drop Flying Tiger, Orange & Honey Ale	7
Mango Cart Golden Road, Wheat Ale	7
Jucee Flying Tiger, Louisiana Pale Ale	7
Jucifer Gnarly Barley, IPA	7
CPB Lupulin Brewing, Porter	8
Einbecker (non-alcoholic)	6