



DINNER

SMALL PLATES

BLDG 5 FLAVOR FLIGHTS

chips + dips bowl of housemade potato chips and all four sauces (piri piri, chermoula, aji, chimichurri) **16**

spreads + breads seasonal hummus, bacon jam with melted brie, smoked gouda, jalapeño & artichoke spread, grilled naan, rustic crostini bread and sliced cucumbers **32**

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

smoked gouda, jalapeño & artichoke spread **12** vg **bacon jam** with melted brie **14**

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

SHAKSHUKA (*moroccan-spiced stew*) topped with poached egg, yogurt, fried chickpeas, naan **16** vg

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

BLDG 5 CRAB CAKES 3 petite lump crab cakes, new orleans style remoulade, served with BLDG 5 house salad **20**

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**

SAUTEED POBLANO SHRIMP served in red curry with mango black bean salsa and naan **19**

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

HARVEST BOARD *like you've just come in from the garden* - roasted brussel sprouts, roasted carrots, sautéed green beans, 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 **29** for 1 | **56** for 2 | **108** 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 brussel sprouts and grilled tomatoes, peppadew peppers, argentinian chimichurri sauce and harissa romesco sauce **38** for 1 | **74** for 2 | **138** for 4

BAJA BOARD chipotle roasted boneless chicken thighs, lime & cilantro rice, roasted squash & zucchini, mexican street corn, black beans, grilled onions & bell peppers, house-made red salsa & avocado crema, blistered jalapeno, sliced raddish, blended flour and corn tortillas **29** for 1 | **58** for 2

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

SALADS (served with house-made dressings)

BLDG 5 POWERHOUSE mixed greens, avocado, cucumber, ancient grains, balela (*marinated chickpeas, black beans, diced red onions, cherry tomatoes, apple cider vinegar*), parmesan, lemon vinaigrette, rustic grilled bread **12** vg,ng

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

BLDG 5 CAESAR-ISH marinated grilled chicken, crisp romaine & spinach, shaved parmesan, roasted yellow corn, hearts of palm, multigrain croutons, caesar dressing **18**

SOUTHWEST GRILLED SHRIMP grilled shrimp, crisp romaine & spinach, avocado, cotija, black beans, corn salsa, marinated tomatoes, crunchy corn tortilla strips, cilantro lime dressing **19**

B5 BEET SALAD braised red & gold beets, mixed greens, candied walnuts, bleu cheese, honey mustard dressing, rustic grilled bread **16** vg

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



DINNER

BUILD YOUR OWN PLATE (select a protein plate or veggie plate and add from there)

PROTEIN PLATE served with herbed ancient grains, rustic grilled bread, pick a protein, pick 1 sauce and deli side (see below)

PICK your PROTEIN: chicken 18 | steak 21 | shrimp 19 | salmon 20 | tuna 20 | porchetta 19

VEGGIE PLATE marinated herb grilled eggplant, zucchini, squash, bell peppers, served with herbed ancient grain and rustic grilled bread 16 v,vg

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

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

• herb roasted potatoes

• balela salad

• BLDG 5 house-made potato chips

• roasted green beans

• BLDG 5 house salad

• roasted brussel sprouts

• braised beets with honey mustard dressing

PLATES/POWER BOWLS

SHRIMP CREOLE slow cooked creole red sauce with fresh gulf shrimp, steamed rustic grilled bread 18

CAMARÓN CATALÁN chorizo bolognese with saffron cream, roasted poblano peppers, and marinated shrimp tossed in rigatoni pasta topped with parmesan and fried basil 24

SOUPS cup 8 | bowl 12

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 16 | steak 18**

SHORT RIB SMASH braised short rib, havarti, pickled mustard aioli, pickled red onions, rustic wholegrain 18

BEVERAGES

house-made lemonades 3.5

iced tea 3.5 | hot tea 3.5

cherry coffee roasters iced 4.95 | hot 4.5

coke | coke zero | dr pepper | sprite 3

root beer 4

topo chico 3 | large san pellegrino 9 | bottled water 3

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.