



# LUNCH

## POWER BOWLS (other proteins available for substitution: shrimp, steak, salmon, porchetta, chicken, tuna, mixed veggies)

**BAJA CHICKEN BOWL** grilled baja spiced chicken, white rice, romaine tossed in cilantro lime vinaigrette. Mexican street corn, black beans, pickled red onion, marinated tomatoes, cotija cheese, salsa, and avocado crema **18 ng**

**MEDITERRANEAN CHICKEN BOWL** grilled chicken, ancient grains, chopped romaine tossed in red wine vinaigrette, balela, sliced cucumber, pickled red onion, tzatziki, feta **18 ng**

**SEARED TUNA BOWL** seared ahi tuna, white rice, slaw tossed in sesame ginger vinaigrette. soft poached egg, edamame, honey sriracha-glazed brussels sprouts, sesame seeds and lime wedge **18 ng**

## 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**

**MARINATED GRILLED STEAK** grilled steak, mixed greens, marinated tomatoes, pickled red onions, feta, red wine vinaigrette, rustic grilled bread **20**

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

**CHINESE CHICKEN** marinated grilled chicken, crisp romaine, mixed greens, sliced almonds, mandarin oranges, fried wontons, rotini pasta, scallions, carrots, sesame ginger vinaigrette **18**

**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**

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

**CAPRESE** sliced tomato, buffalo mozzarella, fresh basil with balsamic vinaigrette, olive oil, fresh baked french loaf **12 vg**

**BLDG 5 ORIGINAL** roasted red pepper, provolone, lemon aioli, fresh ciabatta with **chicken 16 | 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 **16**

**GRILLED VEGGIE** zucchini and yellow squash, mushrooms, roasted red pepper, tomato, buffalo mozzarella, pesto, fresh ciabatta **16 vg**

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

**RUSTIC GRILLED CHEESE** tillamook cheddar, mozzarella, brie, havarti on rustic wholegrain **16 vg**

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

## SOUPS cup 8 | bowl 12

**TOM KHA GAI** ng

**CHICKEN TORTILLA** ng

**ROASTED TOMATO BASIL** served with rustic grilled bread vg,ng

**CHICKEN & SAUSAGE GUMBO with rice**, served with rustic grilled bread cup **7** | bowl **14**



# LUNCH

## BOARDS

### 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**

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

**NIÇOISE BOARD** served with your choice of grilled salmon or tuna, mixed greens, harissa green beans, chimichurri potatoes, a soft egg, shaved fennel, chermoula yogurt, marinated cherry tomatoes **28 ng**

## 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

**CRAB CAKE PLATE** 5oz lump crab cake, new orleans style remoulade sauce served with BLDG 5 house salad **20**

**SHRIMP CREOLE** slow-cooked creole red sauce with fresh gulf shrimp, white rice, buttery green peas, rustic grilled bread **18**

**CAJUN PORK STEW** rich brown gravy w/tender braised pork, steamed white rice, buttery green peas, rustic grilled bread **18**

**GROUND TURKEY LETTUCE WRAPS** asian braised ground turkey, butter leaf lettuce, sweet chili sauce, cambodian slaw **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.

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