



## BLDG 5 BITES

### 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

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

**MEATBALLS IN MARINARA** beef meatballs, BLDG 5 marinara, melted mozzarella, with rustic grilled bread **15**

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

**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**

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

**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

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

**CHICKEN TORTILLA** ng

**TOM KHA GAI** ng

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

## 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 in 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**

## 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.