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

STRACCIATELLA BOARD light & creamy burrata filling garnished with olive oil, honey, pistachios, rose petals, lemon zest, salt & pepper, served with rustic grilled bread 15

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 va,ng

CHICKEN TORTILLA ng

TOM KHA GAI

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 coke | coke zero | dr pepper | sprite 3 iced tea 3.5 | hot tea 3.5 root beer 4 cherry coffee roasters iced 4.95 | hot 4.5 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.