## SMALL PLATES

#### **BLDG 5 FLAVOR FLIGHTS**

chips + dips bowl of housemade potato chips with chimichurri, piri piri, chermoula, aji 16

spreads + breads roasted red pepper hummus, bacon jam with whipped goat cheese, smoked gouda, jalapeño + artichoke spread, grilled naan, rustic grilled bread, sliced cucumbers 32

VASI italian for vessel served with rustic grilled bread

smoked gouda, jalapeño + artichoke spread 12 vg bacon jam with whipped goat cheese 14

CROSTINI GRAZING BOARD FOR 2 chef's selection of cheeses, meats, nuts, seasonal spread, rustic grilled bread 20

STRACCIATELLA BOARD light + creamy burrata filling garnished with olive oil, hot honey, toasted almonds, pickled melange of seasonal produce, rustic grilled bread 15

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

CHICKEN KARAAGE japanese-style fried chicken with kewpie sesame aioli, honey sriracha 16

BLDG 5 CRAB CAKES 3 petite lump crab cakes, new orleans style remoulade, BLDG 5 house salad 24

BRAISED SHORT RIBS pulled, over creamy parmesan polenta, topped with pickled red onions 16

MEATBALLS IN MARINARA beef meatballs, BLDG 5 marinara, melted mozzarella, 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 brussels sprouts, roasted carrots, sautéed green beans, roasted + sautéed 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, grilled naan 29 for 1 | 56 for 2 | 108 for 4

LITTLE ITALY BOARD ciao amico - shaved porchetta, traditional meatballs in marinara, grilled mushrooms, caprese salad, marinated tomatoes, assorted cheeses, salamis, parmesan toasted focaccia, creamy polenta with balsamic mushrooms 32 for 1 | 60 for 2 | 116 for 4

STEAK AND POTATO BOARD our new old classic - marinated grilled flat iron steak, oven roasted potatoes, herb roasted carrots, roasted brussels sprouts, grilled tomatoes, peppadew peppers, argentinian chimichurri sauce, 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, blended flour + corn tortillas **29** for **1** | **58** for **2** | **114** for **4** 

ADD TO ANY BOARD: chicken +8 | steak +12 | shrimp +9 | salmon +10 | tuna +10 | porchetta +9

BLDG 5 house salad sm +6 | Ig +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 13 vg,ng

BLDG 5 BEET SALAD braised red + gold beets, mixed greens, candied walnuts, bleu cheese, honey mustard dressing 16 vg

ADD: chicken +8 | steak +12 | 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

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.



## BUILD YOUR OWN PLATE

**PROTEIN PLATE** served with herbed ancient grains, pick a protein, pick a sauce, pick a deli side

PICK your PROTEIN: chicken 18 | steak 22 | shrimp 19 | salmon 20 | tuna 20 | porchetta 19

**VEGGIE PLATE** marinated herb-grilled mushrooms, zucchini, squash + bell peppers, served with herbed ancient grains, pick a sauce, pick a deli side 16 v,vg

ADD: chicken +8 | steak +12 | shrimp +9 | salmon +10 | tuna +10 | porchetta +9

### PICK your 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, paprika ng
- peruvian aji jalapeños, romaine, cilantro, garlic, scallions, rice wine vinegar, lime juice, a little mayo vg,ng
- argentinian chimichurri italian parsley, cilantro, garlic, red wine vinegar, oregano, crushed red peppers, olive oil v,vg,ng

#### PICK your SEASONAL DELI SIDE:

- herb roasted carrots
- herb roasted potatoes
- balela salad
- BLDG 5 house-made potato chips
- roasted green beans
- BLDG 5 house salad +2
- roasted brussels sprouts +2
- braised beets with honey mustard dressing +2

### **BOWLS + PLATES**

**PERUVIAN CHICKEN BOWL** chicken thigh braised with green beans, tomato + potatoes, served over steamed white rice with a side of peruvian aji 23 ng

**SHRIMP PANANG** grilled shrimp in thai red curry seasoned with pineapple + roasted poblano, served with rice, peanut chili oil, coconut creme, cilantro 21

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

SOUPS cup 9 | bowl 14

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 20 SHORT RIB SMASH braised short rib, havarti, pickled mustard aioli, pickled red onions, rustic wholegrain 19

### BEVERAGES

house-made lemonades 4 iced tea 4 | hot tea 4 congregation coffee iced 5 | hot 5 coke | coke zero | dr pepper | sprite 3.50 root beer 4

topo chico 3.50 | large san pellegrino 9

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