



BLDG 5 BITES

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**

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, served with rustic grilled bread **15**

NIÇOISE BOARD 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 served with BLDG 5 house salad **21**

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

CAVIAR BOARD Bowfin caviar, pickle medley, house creme fraiche, chips, naan rounds, rustic grilled bread **65**

SALADS

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

SEASONAL SALAD: KALE CRUNCH kale, shaved brussels sprouts, cucumber, green onion, pickled red onion, sunflower seeds, almonds, feta, crushed multigrain croutons, red wine vinaigrette **15** 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**

SANDWICHES served with house-made potato chips

BLDG 5 ORIGINAL roasted red pepper, provolone, lemon aioli, fresh ciabatta with **chicken 16** | **steak 20**

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 **14** vg

RUSTIC GRILLED CHEESE tillamook cheddar, mozzarella, brie, havarti on rustic wholegrain **17** vg

ADD: roasted tomato basil soup cup +7 | bowl +11 vg,ng

SOUPS cup 9 | bowl 14

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 9 | bowl 16

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

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.



BOWLS + PLATES

BAJA CHICKEN BOWL grilled baja spiced chicken, white rice, romaine, cilantro lime vinaigrette, Mexican street corn, black beans, pickled red onion, marinated tomatoes, cotija cheese, salsa, avocado créma **19 ng**

MEDITERRANEAN CHICKEN BOWL grilled chicken, ancient grains, romaine, red wine vinaigrette, balela, sliced cucumber, pickled red onion, tzatziki, feta **19 ng**

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

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

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

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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