



LUNCH

BOARDS

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 **21 n**

STRACCIATELLA BOARD light + creamy burrata filling garnished with Nduja (spicy spreadable salami), crouton crumbs, basil, lemon salt, pepper, served with rustic grilled bread **17**

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**

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 **19**

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 **22 n**

CRAB CAKE PLATE 5oz lump crab cake, new orleans style remoulade, served with BLDG 5 house salad **23**

CAJUN PORK STEW rich brown gravy with tender braised pork, steamed white rice, buttery green peas **18**

PROTEIN PLATE served with herbed ancient grains, your choice of one protein, one sauce + one seasonal side

CHOOSE your PROTEIN: chicken **19 ng** | steak **22 ng** | shrimp **20 ng** | salmon **22 ng** | tuna **22 ng** | porchetta **19 ng**

VEGGIE PLATE marinated herb-grilled mushrooms, zucchini, squash + bell peppers, served with herbed ancient grains, your choice of one sauce + one seasonal side **16 v,vg**

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

SAUCES + SIDES

SAUCES (one included in PROTEIN/VEGGIE PLATES) **2**

- **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

SEASONAL SIDES (one included in PROTEIN/VEGGIE PLATES) **7**

- herb roasted carrots v,vg,ng
- herb roasted potatoes v,vg
- balela salad v,vg,ng
- roasted green beans v,vg,ng
- BLDG 5 house salad v,vg,ng
- roasted brussels sprouts v,vg,ng
- braised beets with honey mustard dressing vg,ng
- herb-grilled mushrooms, zucchini, squash + bell peppers v,vg,ng

Parties of 8 or more will have a 20% service charge added to the check, and there are no split checks.

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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.



LUNCH

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 **15** vg,ng

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

SEASONAL SALAD: GREEN GEM hydro bib lettuce, yellow squash, candied walnuts, pickled red onions, shaved parmesan, lemon white balsamic vinaigrette **17** vg,n

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

BLDG 5 CAESAR-ISH marinated grilled chicken, crisp romaine + spinach, shaved parmesan, roasted yellow corn, hearts of palm, multigrain croutons, caesar dressing **19**

MARINATED GRILLED STEAK grilled steak, mixed greens, marinated tomatoes, pickled red onions, feta, red wine vinaigrette **24**

SOUTHWEST GRILLED SHRIMP grilled shrimp, crisp romaine + spinach, avocado, cotija, black beans, corn salsa, marinated tomatoes, crunchy corn tortilla strips, cilantro lime dressing **20**

CHINESE CHICKEN marinated grilled chicken, crisp romaine, mixed greens, sliced almonds, mandarin oranges, fried wontons, rotini pasta, scallions, carrots, bell peppers, sesame ginger vinaigrette **19** n

SANDWICHES served with house-made potato chips

CAPRESE sliced tomato, buffalo mozzarella, fresh basil with balsamic vinaigrette, olive oil, fresh baked french loaf **14** vg

BLDG 5 ORIGINAL roasted red pepper, provolone, lemon aioli, fresh ciabatta with **chicken 16** | **steak 21**

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,n

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

RUSTIC GRILLED CHEESE tillamook cheddar, mozzarella, brie, havarti on rustic wholegrain **18** vg

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

SOUPS cup 9 | bowl 14

TOM KHA GAI ng

CHICKEN TORTILLA

ROASTED TOMATO BASIL served with rustic grilled bread vg,ng

CHICKEN + SAUSAGE GUMBO with rice, served with rustic grilled bread cup 9 | bowl 16

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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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 **21** n

STRACCIATELLA BOARD light + creamy burrata filling garnished with Nduja (spicy spreadable salami), crouton crumbs, basil, lemon salt, pepper, served with rustic grilled bread **17**

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 **23**

MEATBALLS IN MARINARA beef meatballs, BLDG 5 marinara, melted mozzarella, rustic grilled bread **16**

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 **15** vg,ng

SEASONAL SALAD: GREEN GEM hydro bib lettuce, yellow squash, candied walnuts, pickled red onions, shaved parmesan, lemon white balsamic vinaigrette **17** vg,n

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

BLDG 5 CAESAR-ISH marinated grilled chicken, crisp romaine + spinach, shaved parmesan, roasted yellow corn, hearts of palm, multigrain croutons, caesar dressing **19**

SOUTHWEST GRILLED SHRIMP grilled shrimp, crisp romaine + spinach, avocado, cotija, black beans, corn salsa, marinated tomatoes, crunchy corn tortilla strips, cilantro lime dressing **20**

SANDWICHES served with house-made potato chips

BLDG 5 ORIGINAL roasted red pepper, provolone, lemon aioli, fresh ciabatta with **chicken 16** | **steak 21**

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 **18** 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

TOM KHA GAI ng

CHICKEN + SAUSAGE GUMBO with rice, served with rustic grilled bread cup 9 | bowl 16

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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 crema **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 **19**

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

PROTEIN PLATE served with herbed ancient grains, your choice of one protein, one sauce + one seasonal side

CHOOSE your PROTEIN: chicken **19 ng** | steak **22 ng** | shrimp **20 ng** | salmon **22 ng** | tuna **22 ng** | porchetta **19 ng**

VEGGIE PLATE marinated herb-grilled mushrooms, zucchini, squash + bell peppers, served with herbed ancient grains, your choice of one sauce + one seasonal side **16 v,vg**

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

SAUCES + SIDES

SAUCES (one included in PROTEIN/VEGGIE PLATES) **2**

- **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

SEASONAL SIDES (one included in PROTEIN/VEGGIE PLATES) **7**

- herb roasted carrots v,vg,ng
- herb roasted potatoes v,vg
- balela salad v,vg,ng
- roasted green beans v,vg,ng
- BLDG 5 house salad v,vg,ng
- roasted brussels sprouts v,vg,ng
- braised beets with honey mustard dressing vg,ng
- herb-grilled mushrooms, zucchini, squash + bell peppers v,vg,ng

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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DINNER

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 **14** vg

bacon jam with whipped goat cheese **15**

CROSTINI GRAZING BOARD FOR 2 chef's selection of cheeses, meats, nuts, seasonal spread, rustic grilled bread **21** n

STRACCIATELLA BOARD light + creamy burrata filling garnished with Nduja (spicy spreadable salami), crouton crumbs, basil, lemon salt, pepper, served with rustic grilled bread **17**

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 **17**

BLDG 5 CRAB CAKES 3 petite lump crab cakes, new orleans style remoulade, BLDG 5 house salad **26**

BRAISED SHORT RIBS pulled, over creamy parmesan polenta, topped with pickled red onions **18**

MEATBALLS IN MARINARA beef meatballs, BLDG 5 marinara, melted mozzarella, rustic grilled bread **16**

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 **32 for 1 | 58 for 2 | 108 for 4** vg

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 **34 for 1 | 62 for 2 | 118 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** n

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 | 56 for 2 | 112 for 4**

ADD TO ANY BOARD: chicken +9 ng | steak +12 ng | shrimp +10 ng | salmon +12 ng | tuna +12 ng | porchetta +9 ng
BLDG 5 house salad sm +8 | lg +14 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 **15** vg,ng

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

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

BLDG 5 CAESAR-ISH marinated grilled chicken, crisp romaine + spinach, shaved parmesan, roasted yellow corn, hearts of palm, multigrain croutons, caesar dressing **19**

SOUTHWEST GRILLED SHRIMP grilled shrimp, crisp romaine + spinach, avocado, cotija, black beans, corn salsa, marinated tomatoes, crunchy corn tortilla strips, cilantro lime dressing **20**

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BLDG5.COM | 225.256.2287 | INSTA @ BLDG5 | 2805 KALURAH ST, BR 70808 | 111125



DINNER

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 **22 n**

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

PROTEIN PLATE served with herbed ancient grains, your choice of one protein, one sauce + one seasonal side

CHOOSE your PROTEIN: chicken **19 ng** | steak **22 ng** | shrimp **20 ng** | salmon **22 ng** | tuna **22 ng** | porchetta **19 ng**

VEGGIE PLATE marinated herb-grilled mushrooms, zucchini, squash + bell peppers, served with herbed ancient grains, your choice of one sauce + one seasonal side **16 v,vg**

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

SAUCES + SIDES

SAUCES (one included in PROTEIN/VEGGIE PLATES) **2**

- **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**

SEASONAL SIDES (one included in PROTEIN/VEGGIE PLATES) **7**

- herb roasted carrots **v,vg,ng**
- herb roasted potatoes **v,vg**
- balela salad **v,vg,ng**
- roasted green beans **v,vg,ng**
- BLDG 5 house salad **v,vg,ng**
- roasted brussels sprouts **v,vg,ng**
- braised beets with honey mustard dressing **vg,ng**
- herb-grilled mushrooms, zucchini, squash + bell peppers **v,vg,ng**

SOUPS

cup **9** | bowl **14**

CHICKEN TORTILLA

TOM KHA GAI **ng**

SANDWICHES

served with house-made potato chips

BLDG 5 ORIGINAL roasted red pepper, provolone, lemon aioli, fresh ciabatta with **chicken 16** | **steak 21**

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

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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COCKTAILS

Serr Perys (spiced Roman pears) serrano-infused honey, spiced rum, pear liqueur, fresh squeezed lemon + lime juices, ground cinnamon	16
Blueberry Ginger Smash bourbon, agave, BLDG 5 Ginger Blueberry Rosemary Lemonade, muddled blueberries	15
Limoncello Spritz house-made limoncello, elderflower liqueur, cava	14
Satsuma Paloma tequila, mezcal, fresh squeezed satsuma, lime + grapefruit juices, agave	14
What She's Having vodka, blackberry + thyme infused honey, cava, lemon, muddled fresh blackberry	14
Pandan Gin Sour gin, pandan liqueur, fresh squeezed lemon juice, taro root	15
Spicy Baja Margarita house-infused mango habanero reposado tequila, fresh squeezed lime juice, agave	15/78
Garden Basil Martini vodka, basil, fresh squeezed lime juice	15/78
High Five rye, amaro montenegro, coconut liqueur, orange bitters	16
Schast'e Mule vodka, ginger beer, pomegranate juice, house-made rosemary simple, fresh squeezed lime juice	14
Hibiscus Fizz vodka, hibiscus, fresh squeezed lemon juice, cava	16
San Sebastian gin, tonic extract, grapefruit juice, soda water, lime	15
Little Lily Monkey 47 gin, Lillet Blanc, orange bitters, lemon twist	18

BEER

Michelob Ultra	6
Miller Lite	6
Dos Equis Lager	6
Blue Moon Belgian White	8
Ghost in the Machine Parish Brewing Co, IPA	9
Canebrake Parish Brewing Co, Wheat	8
Mango Cart Golden Road, Wheat Ale	8
Jucifer Gnarly Barley IPA	8

WINE

BUBBLES

Sommariva Prosecco Superiore Conegliano, IT	15 54
Podere il Saliceto Bi Fri Sauv Blanc + Trebbiano IT	16 56
Valli del Morastello La Riva Frizzante Modena, IT	16 56
Lini 910 Labrusca Riserva Dry Lambrusco IT	15 54

ROSE

Chehalem Pinot Noir Rosé Willamette Valley, OR	13 44
Ultraviolet Sparkling Rosé Mendocino, CA	13 44

WHITE

Stoller Chardonnay Willamette Valley, OR	13 44
Brick + Mortar Chardonnay Sonoma, CA	17 58
Three Brooms Sauv Blanc Marlborough, NZ	13 44
Picayune Sauv Blanc Napa + Sonoma, CA	16 56
Chalmers Mother Block White Blend Victoria, AU	14 48
Argento Minimalista Pinot Grigio Mendoza, AR	13 44
Anima Mundi Gres Xarel-Lo Penedes, SP	16 56

RED

Limited Addition Red Crush Blend Gaston, OR	15 54
Field Recordings Wonderwall Pinot Noir SBC, CA	15 54
Brick + Mortar Pinot Noir Anderson Valley, CA	18 62
Marques de Riscal Reserva Tempranillo Rioja, SP	16 56
Besson Beaujolais Villages Beaujolais, FR	18 62
Rizzi Langhe Nebbiolo Piemonte, IT	18 62
Ultraviolet Cabernet Sauvignon Mendocino, CA	13 44
Aviary Cabernet Sauvignon Napa, CA	18 62

DESSERT

Barbadillo Pedro Ximenez Sherry Andalusia, SP	12 60
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BOTTLE LIST

Fourny et Fils Vertus Premiere Cru Champagne FR	128
Mauritson 2023 Chardonnay Sonoma Coast, CA	92
Et Fille Viognier Willamette Valley, OR	94
Chaumeau-Balland et Fils 2024 Sancerre Loire Valley, FR	72
Bodega Chacra Barda Pinot Noir Mainque, AR	86
Rockpile 2021 Cab Rockpile Ridge - Sonoma, CA	118
Inglenook 2019 Cab Rutherford, CA	140
Picayune Obsidian 2016 Cab Red Hills, CA	235