



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**

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 n = contains nuts

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.

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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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