



# 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 | steak +12 | shrimp +10 | salmon +12 | tuna +12 | porchetta +9

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 | steak +12 | shrimp +10 | salmon +12 | tuna +12 | porchetta +9

**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

## 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 19 | steak 22 | shrimp 20 | salmon 22 | tuna 22 | 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 +9 | steak +12 | shrimp +10 | salmon +12 | tuna +12 | 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** v,vg,ng
- **herb roasted potatoes** v,vg
- **baleta salad** v,vg,ng
- **BLDG 5 house-made potato chips** v,vg
- **marinated herb-grilled mushrooms, zucchini, squash + bell peppers** v,vg,ng
- **roasted green beans +2** v,vg,ng
- **BLDG 5 house salad +2** v,vg,ng
- **roasted brussels sprouts +2** v,vg,ng
- **braised beets with honey mustard dressing +2** vg,ng

## 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

## SOUPS

cup 9 | bowl 14

**CHICKEN TORTILLA**

**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 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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