



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.

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.



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,

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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