

BLDG

5 MID

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

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**

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

vg = 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.

5 MID

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

BEVERAGES

house-made lemonades **4**

coke | coke zero | dr pepper | sprite **3.50**

iced tea **4** | hot tea **4**

root beer **4**

congregation coffee iced **5** | hot **5**

topo chico **3.50** | large san pellegrino **9**

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