

5TH
STREET

MENU

Small Plates

Marinated Olives. Cumin. Burnt Orange.	VG.GF.	14
Charcuterie Plate.	GF.DF.	18
Fried Chicken Dijon. Aioli. Chicken Jus. Celery Salsa.	GF.	26
Market Fish Crudo. Charred Pineapple. Avocado. Chilli Vinegar.	GF. DFO	26
Chipotle Lamb Croquettes. Grilled Corn Salsa. Coriander Mayo.		26
Sourdough Flatbread. Buffalo Stracciatella. Agrodolce.	V.DFO.	28
Steak Tartare. Parmesan. Shallot. Caper. Matchstick Potato.	GF.DFO.	28

Medium Plates

Summer Salad. Salsa Verde. Parmesan. Buttermilk Dressing.	GF.V.DFO.	22
Triple Cooked Potatoes. Manchego. Smoked Paprika Mayo.	GF.V.DFO.	24
Heirloom Tomatoes. Marinated Feta. Pickled Shallots. Summer Herbs.	GF.V.DFO.	25
Pan Fried Mushrooms. Smoked Garlic. Miso Egg Sauce. Pangritata.	V. GFO.	26

Large Plates

Pappardelle Pasta. Fried Sage. Parmesan Sauce.	V.	42
Pan Seared Market Fish. Leek. Saffron. Chardonnay Butter Sauce.	GF.	56
Royalburn Lamb Shoulder. Tahini Labneh. Chermoula.	GF.DFO.	56
Speckle Beef Sirloin. Spiced Tapioca. Red Chimichurri.	GF.DF.	58
Speckle Beef Ribeye. Jus. Bone Marrow Butter.	GF.DFO.	58