



## modern american bistro and bar

### five brunch

#### morning

- farmers market** | coffee or tea | fruit & berries | yogurt 9
- home style waffle** | spiced caramel apples | whipped cream 11
- steel cut oats** | golden raisins | cinnamon | brown sugar | cream 6
- five all american** | two eggs your choice | crispy potatoes | choice of breakfast meat | toast 12
- eggs benedict** | poached cage free eggs | spinach | smoked salmon or ham | hollandaise 13
- smoked salmon** | toasted bagel | caper berries | red onion | hard egg | cream cheese 12
- biscuits and gravy** | buttermilk chive biscuits | sage and pork sausage gravy 10
- duck confit hash** | poached cage free eggs | frisee | hollandaise 13
- monte cristo sandwich** | ham | turkey | swiss | apple butter 11
- crab omelet** | avocado | fresh herbs | hollandaise 15
- asparagus omelet** | goat cheese | shallots 12

#### afternoon

- market soup** | inspired daily 4 | 8
- five burger** | chili | pimento cheese | carolina slaw | fries 13
- dungeness crab fritters** | wild arugula | lemon caper ravigote 10
- turkey blt** | wheat bread | herb aioli | tomato | butter lettuce | avocado | bacon 13
- mushroom risotto cakes** | fig gastrique | frisee | toasted almonds | goat cheese 14
- roasted beet salad** | butter lettuce | goat cheese | candied pecans | aged sherry vinaigrette 4 | 8
- young lettuce salad** | pickled onion | cherry tomatoes | radish | champagne vinaigrette 4 | 7
- cobb salad** | grilled chicken | cherry tomatoes | avocado | bacon | buttermilk fried onions | blue cheese 15
- open faced ham and cheese sandwich** | fried egg | mustard cream | apple endive salad 11
- duck confit enchiladas** | sweet potatoes | lime crème fraiche | avocado puree 15
- grilled cheese** | boursin | white cheddar | tomato soup | potato chips 11

#### sides

- orzo "mac and cheese"** | tomato jam 8
- meats** | applewood smoked bacon | chicken apple sausage and ham 5
- stone ground grits** | marscarpone 5
- crispy fries** | ginger ketchup 5
- fruit cup** | 5

#### FIVE

-a celebration of the senses-  
proudly supporting local, organic, sustainable farms and produce  
FIVE's menu changes based upon market availability

follow the executive chef on twitter @chefbankswhite

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