



modern american bistro and bar

five dinner

share

tombo tuna tostada | tomato ceviche | avocado | lime crème fraiche | toasted pepita 12

orzo "mac & cheese" | smoked gouda | roasted mushrooms | tomato jam 12

dungeness crab fritters | white corn | caper ravigote | fennel pollen 10

appetizer

market soup 7

fried green tomato | feta cheese | nicoise olives | buttermilk basil dressing 8

yukon potato gnocchi | house smoked bacon | english peas | leek fondue | basil pesto 9

baby lettuce salad | san andreas cheese | summer stone fruit | sweet pecans | champagne vinaigrette 8

soft shell crab | sweet corn | bacon | smoked tomato butter 12

mains

skirt steak | baby carrots | summer squash | country fried onion | pickled ramps 20

pork tenderloin | black eyed pea succotash | piquillo pepper | smoked pork belly | chow chow 19

lamb loin chops | english peas & baby carrots | duchess potatoes | chimichurri 22

new york strip | twice baked potato | caramelized shallots & green beans | sauce choron 29

spring vegetable rice pilaf | fava beans | local brown rice | rainbow cauliflower | gremolata 16

petrale sole | dungeness crab potato puree | baby summer squash | meyer lemon butter 24

steelhead | white corn | english peas | fingerling potato | tomato 19

sides

house biscuits | white cheddar pimento cheese 5

french fries | ginger ketchup 5

roasted baby summer squash | carmelized shallots | kumquats 5

FIVE – a Scott Howard restaurant

- a celebration of the senses -

**proudly supporting local, organic, sustainable farms and produce
FIVE'S menu changes based upon market availability**

2086 allston way, berkeley california | www.five-berkeley.com

executive chef
banks white

pastry chef
robert hac