



modern american bistro and bar

five dinner

share

dungeness crab fritters | mizuna | lemon caper ravigote 12

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

grilled flatbread | bagna cauda | picholine olive salt | wild arugula | grains of paradise | aioli 10

appetizer

market soup | inspired daily 8

young lettuce salad | local goat cheese | sweet pecans | banyuls vinaigrette 9

tuna tartare | avocado | chili oil | red miso lime dressing | togarashi | crisp wontons 12

grilled delta asparagus | la quercia prosciutto | lemon aioli | arugula & frisee | parmesan 9

mains

grilled ribeye | sweet potato puree | charred chicory | abalone mushrooms | ancho jus 28

yukon potato gnocchi | erbettes chard | butternut squash | oyster mushrooms | rosemary 17

hawaiian butterfish | ragout of chanterelle mushrooms | fava beans | wild ramps | sunchokes 23

roasted pork loin | spring onions | delta asparagus | la quercia prosciutto | lamb's lettuce | bacon jus 25

whole roasted sea bream | garlic scapes | chimichuri | spring onions | wild ramps | ginger scallion nage 26

grilled lamb t-chops | moroccan spice | persian "chow chow" | quinoa | strauss yogurt | marcona almonds 28

herb roasted cornish hen | oyster mushrooms | tokyo turnips | duck fat roasted potatoes | green garlic soubise 23

slow braised short rib "pot roast" | creamy mascarpone polenta | baby carrots | tomato jam | natural reduction 26

sides

my grandmother's cornbread | housemade butter | berkeley honey 5

buttermilk biscuits | white cheddar pimento cheese 5

roasted delta asparagus | lemon aioli 5

- bread is available upon request -

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](https://twitter.com/chefbankswhite)

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