



modern american bistro and bar

five lunch

starters

- orzo "mac & cheese" / chanterelles / tomato jam 12
- roasted beets / pt. reyes blue cheese / arugula / aged sherry vinegar 9
- butternut squash soup/ brioche crouton/ spiced crème fraise 7
- smoked salmon / yukon potato cake / green apple / horseradish 10
- hearts of romaine / garlic anchovy dressing / croutons / parmesan 8
- dungeness crab cake / remoulade / potato salad 14

sandwiches

- ultimate "grilled cheese" / pimento cheese / tomato soup / potato chips 8
- five burger / chili / pimento cheese / slaw / onion rings 11
- truffled egg salad/ warm brioche/ watercress salad/ chips 10
- smoked chicken salad / heirloom tomato / butter lettuce / caesar salad 9

mains

- duck confit / frisee salad / toasted almonds / currant gastrique 13
- cheese ravioli / tomato saffron sauce /chives / parmesan 12
- swordfish / potato puree / baby carrots / hericot vert / beurre blanc 18
- skirt steak / herbed polenta / spinach / green peppercorn sauce 18

to share

- orzo "mac & cheese" / tomato jam 5
- bloomsdale spinach / parmesan 5
- crispy fries / goat cheese ranch 5

"five" a celebration of the senses we proudly support local, organic, sustainable farms & produce

chef scott howard's menu changes based upon market availability

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