

5TH & WINE

eat. drink. be merry.

to start

artichoke & tomato flatbread - \$17
marinated artichokes, sweet cherry tomatoes, kalamata olives, red onion, and Elevation salami over house tomato sauce, creamy mozzarella and pecorino cheese

charcuterie and cheese board- \$34
artisan meats and cheeses, house-made berry jam, mustard, pickled vegetables and artisan crackers *GF Option

cajun crab cakes - \$20
three pan seared crab cakes with a cajun remoulade and citrus bell pepper garnish and a lemon dill sauce finished with green scallions

soup & salads

soup of the moment - cup \$5 bowl \$9

the salad on 5th \$12

romaine, house-made croutons, white balsamic pickled shallots, gorgonzola and prosecco vinaigrette *Veg

roasted sweet potato fall salad \$14

fresh greens, apples, walnuts, Montchevre goat cheese, red onion, squash, figs with a honey lemon vinaigrette

*GF & Veg

salads available with chicken \$5, prosciutto \$6 & bacon \$5

sandwiches and more

sides - garden salad or pita chips with hummus

Sub GF bread on sandwiches for \$2

not your mama's grilled cheese and tomato basil soup \$17

sourdough bread brushed with herbs de provence infused oil - artisan cheeses inside
toasted perfectly *Veg

add prosciutto for \$6

the rachel \$17

house brined and roasted turkey, sauerkraut, sweet & savory cabbage, Ammerlander swiss cheese, with house made mustard sauce, garlic aioli on Montana Wheat rye

*GF option

italian b.l.t \$16

crispy prosciutto, bacon, fennel salami, red leaf lettuce, herloom tomatoes on blue truck
sourdough bread with a honey balsamic dressing and garlic aioli

hard cider mac & cheese \$22

Western "Colonial Cider" & creamy 4 cheese blend tossed with penne pasta and topped
with crispy bacon lardons and sage *Veg option

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brunchy brunch

- biscuits & gravy bread pudding \$18
- savory biscuits and gravy style bread pudding covered in house country gravy served with over easy egg with potatoes or upgrade to fruit parfait \$3
- greens, egg and ham sandwich \$17
- Peachwoodsmokedham,bacon,friedegg,heartywiltedgreens,hashbrowns undersmokedgoudawithsmokeychipotlesauceontoastedsourdough*GFOption with potatoes or upgrade to fruit parfait \$3
- backyard benedict \$16
- homemadecornbreadwithbraisedpulledpork,scratchbbqsauceand tabasco hollandaise sauce with poached eggs and sliced jalapenos with potatoes or upgrade to fruit parfait \$3
- country scramble \$16
- 3meats(ham,sausage&bacon),breakfastpotatoes,scrambledegs, cheese blend then topped with pepper gravy pb & j french toast \$16
- housemadechallahfrenchtoastwithflatheadcherrycompote,peanut buttersauce,vanillachantillyand100%crownmaplesyrup*GFOption brunch flatbread \$18
- maplesausage,bacon,scrambledegs,4cheeseblend,chivesandahouse country gravy on a toasted flatbread croque "gosh" dam \$18
- mi froma gruyere and riverbear ham melted between two pieces of Blue Truck Bread Sourdough then smothered with moneray and more gruyere finally topped with sunny side up egg *GF Option with potatoes or upgrade to fruit parfait \$3
- a la carte
- 2 eggs - \$3
- 2 pieces of bacon- \$4
- side of toast - \$2
- side of potatoes - \$3

*Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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