

# Brunch

## Starters

- BEIGNETS** caramel apple reduction • powdered sugar 7  
**AVOCADO TOAST** multigrain toast • red pepper flakes 6  
**MELON BOWL** seasonal fruit • granola • greek yogurt 11

## Bar Features

**'MAKE-YOUR-OWN' BLOODY MARY BAR** 8  
assorted mixes • spices • fixings

**MIMOSA** glass 3 • pitcher 12  
fresh-squeezed orange juice • champagne

**SEASONAL SPARKLER** glass 4 • pitcher 16  
fresh fruit purée • champagne

**'SQUEEZED-TO-ORDER' SCREWDRIVER** 7  
vodka • direct-squeezed whole orange

**DAILY GRIND** 7  
hot coffee • old forester • bourbon cream • cinnamon syrup

## Beverages

**COFFEE** 2.50  
12 oz. • medium roast

**ORANGE JUICE** 5  
8 oz. • fresh-squeezed

**ICED TEA** 3  
fresh-brewed

**SOFT DRINKS** 3  
coca-cola • diet coke • sprite

## The Five

**SHRIMP 'N' GRITS** 16  
blackened gulf shrimp  
conecuh sausage, gouda & goat cheese grits

**FIVE BURRITO** 13  
sausage • bacon • eggs • onions • peppers  
cheddar • queso • salsa • hashbrowns

**BREAKFAST CHEESEBURGER\*** 14  
double patty • american cheese • fried egg  
bacon relish • french fries • fresh fruit

**CHICKEN 'N' WAFFLES** 14  
ms. anne's chicken • honey walnut waffles  
whipped butter • pure maple syrup

**FRIED PORK CHOP BISCUIT** 18  
scrambled eggs • sawmill gravy • caramel apples

### the lighter side

#### SPINACH BOWL

10

red onions • tomatoes  
bacon crumbles • boiled egg  
avocado • creamy vinaigrette  
add grilled chicken +6  
add blackened shrimp +9

### Dessert

#### WHITE CHOCOLATE BREAD PUDDING

crème anglaise • whipped cream 8

## Children's Menu

**GRILLED CHEESE** w/ french fries 5

**BELGIAN WAFFLE** house-made • pure maple syrup 6

**CHEESEBURGER\*** w/ french fries 6

**CHICKEN BITES** w/ french fries 6

## Sparkling & White Wines

BONTERRA sauv blanc *california* 9 • 36  
THE CRUSHER chardonnay *california* 10 • 40  
LA FIERA pinot grigio *italy* 10 • 40  
SEAN MINOR chardonnay *california* 10 • 40  
SCARPETTA brute rosé *italy* 11 • 44

## Red Wines

LIGHT HORSE pinot noir *california* 10 • 40  
WHIPLASH red blend *california* 8 • 32  
GRAN RESERVA malbec *argentina* 10 • 40  
CANOE RIDGE cabernet *washington* 10 • 40  
SEASONAL RED market price

## Craft Beers

HAIN'T BLUE indian pale ale 6  
BRINEY MELON leipzig gose 6.5  
THE REVIVAL german-style pilsner 6.5  
TRANSMIGRATION OF SOULS double ipa 7  
ROTATING SEASONAL market price

## Signature Cocktails

CATEGORY FIVE old forester, sazerac rye, cinnamon, honey, pineapple, lemon 12  
GOLD RUSH bulleait, honey syrup, lemon juice 9  
PINEAPPLE JALAPEÑO MARGARITA camarena, triple sec, house sour 8  
GIN AND JUICE beefeater, st germain, grapefruit, soda 9  
STRAWBERRY LEMONADE tito's, house sour, strawberry, sprite 8

## Classic Cocktails: Five Bar's Twist

THE MARTINI hendrick's or ketel one, cucumber, black pepper garnish 11  
SAZERAC sazerac rye, peychaud's bitters, lucid absinthe rinse 10  
FRENCH 77 absolut apeach, lemon, simple syrup, cava 9  
APEROL SPRITZ aperol, cava, soda, orange 9  
OLD FASHIONED maker's mark, angostura & orange bitters, demerara 10

## Bottled Beers

BUD LIGHT 4  
MILLER LITE 4  
MICHELOB ULTRA 4  
YUENGLING 4  
STELLA ARTOIS 5

MUST BE AT LEAST 21 TO DRINK ALCOHOL

**AMERICAN**  
*Lunch*

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