



SAMPLE DINNER MENU

Menu price range – \$35-\$55/person*

*8% sales tax and 20% gratuity not included (all items charged on a consumption basis)

APPETIZERS

(served family style on large platters for everyone to share)

- FRIED GREEN TOMATOES goat cheese, sweet pepper coulis and crisp dandelion greens
- MARYLAND CRAB CAKE with Creole mustard aioli and chow chow
- SEARED SEA SCALLOPS Benton's smoked bacon, local field pea salad and truffle cream
- GEORGIA GOUDA FRITTERS preserved lemon-fennel salad, barbecue aioli

SOUP OR SALAD

(for your guest to choose at the time of dinner service)

- OLD CHARLESTON SHE-CRAB SOUP fresh cream, sherry
- MIXED BABY LETTUCES fresh greens, toasted pecans, balsamic vinaigrette
- CAESAR SALAD garlic grit croutons, Asiago cheese, Caesar dressing

ENTRÉE

(for your guest to choose at the time of dinner service)

- BUTTERMILK FRIED CHICKEN whipped potatoes, green beans, bourbon gravy
- PAN-FLASHED TUNA early corn maque choux, BBQ jus
- GRILLED ATLANTIC SALMON roasted tomato-Vidalia onion ragout, grilled asparagus, Carolina rice
- GRILLED 14 OZ. RIBEYE "SALAD" hickory-grilled romaine, whipped potatoes, green peppercorn salsa verde

DESSERT

(for your guest to choose at the time of dinner service)

- OUR SIGNATURE DESSERT PLATTER creatively displayed and perfectly portioned pieces of our chef's signature desserts

For more information, please contact Kelly Painter at 678.302.3264 or kpainter@fifthgroup.com.

Please note that this is a sample menu and items and specific ingredients are subject to change.
Customization due to dietary restrictions is always available.



404.873.7358 Midtown
770.435.0700 Vinings



404.815.6677



404.873.5430



404.347.9555



404.815.1178



fifth group
RESTAURANTS



SAMPLE BRUNCH MENU

Menu price range – \$25-\$30/person*

*8% sales tax and 20% gratuity not included (all items charged on a consumption basis)

SOUP OR SALAD

(served family style on large platters for everyone to share)

OLD CHARLESTON SHE-CRAB SOUP fresh cream, sherry

MIXED BABY LETTUCES fresh greens, toasted pecans, balsamic vinaigrette

ENTRÉE

(for your guest to choose at the time of dinner service)

CHICKEN & BISCUITS buttermilk fried chicken, white cheddar and scallion biscuits,
collard greens, sausage gravy

SOUTHERN-STYLE EGGS BENEDICT smoked beef brisket, English muffins,
Creole mustard hollandaise, pickled jalapenos

CRAB HASH poached eggs, jumbo lump crab meat, sautéed Idaho potatoes, tomatoes and chive hollandaise

MARYLAND STYLE CRABCAKE grilled asparagus, stone-ground grits, Creole mustard hollandaise

FRIED GREEN TOMATO “BLT” applewood-smoked bacon, green tomatoes,
watercress, garlic mayonnaise, griddled rye bread

DESSERT

(for your guest to choose at the time of dinner service)

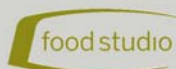
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