

BRUNCH ENTRÉES

Served with fresh fruit and choice of duck fat potatoes or three-cheese grits.

INNER HARBOR BREAKFAST

Maryland-style crab cakes with poached eggs and hollandaise. 12

FRITTATA OF THE DAY

Ask your server about today's feature. 9

EGGS BENEDICT

Canadian bacon, poached eggs and hollandaise over a toasted English muffin. 9

GOAT CHEESE QUICHE {v}

Goat cheese, spinach and roasted red peppers. 9

HAM & SWISS QUICHE

Ham, Swiss, artichokes, roasted red peppers and parmigiano-reggiano. 9

⑤ FIVE POINTS SCRAMBLE

Scrambled eggs, duck fat potatoes, Applewood-smoked bacon, mushrooms, green onions, jack and cheddar cheeses. 8

ZUCCHINI FRITTATA {v}

Eggs, zucchini, mushrooms, green onions and fine herbs topped with goat cheese; served with three-cheese grits. 8

BLACK BEAN CAKES AND EGGS {v}

Poached eggs, hollandaise and pico de gallo; served with three-cheese grits. 8

FRENCH TOAST & WAFFLES

Served with whipped butter, 100% Maple syrup and fruit garnish.

STRAWBERRY FRENCH TOAST {v}

A buttery croissant dipped in our special batter; topped with fresh strawberries and whipped cream. 8

CHICKEN AND WAFFLE

Crispy fried chicken tenders with maple gravy on a Belgian waffle; blackberry compote on the side. 12

PECAN WAFFLE {v}

Toasted pecans throughout the batter with candied pecans and whipped cream on top. 7

PLAIN BELGIAN WAFFLE {v} 6

STRAWBERRY WAFFLE {v}

Fresh strawberries and whipped cream. 8

⑤ BACON LOVER'S WAFFLE

Stuffed with Applewood-smoked bacon and served with extra bacon. 9

SIDES

THREE-CHEESE GRITS 3

APPLEWOOD-SMOKED BACON 3

DUCK FAT POTATOES 3

BOWL OF FRUIT 3

FRESH-SQUEEZED ORANGE JUICE 3 / GRAPEFRUIT JUICE 3

Featured Specials from the Bar: BLOODY MARY 4 / MIMOSA 4



APPETIZERS

⑤ FIVE POINTS COASTAL FRITTERS

Jumbo lump crab, shrimp, shredded fillo, Cajun cream sauce and red pepper corn salsa. 10

FRIED GREEN TOMATO STACK

Layered with pimento cheese; served with or without {v} Applewood-smoked bacon. 8

PIMENTO CHEESE {v}

Smoked Gouda, aged cheddar, pepper jack and roasted red peppers; served with sesame flatbread crackers. 6

CHICKEN TENDERS

Lunch Only

Hand-breaded chicken tenders, honey slaw, fries and honey mustard. 10

SPINACH ARTICHOKE DIP {v}

Spinach, artichokes, pepper jack and parmigiano-reggiano; served with fresh tortilla chips. 7

TUNA TARTARE TACOS*

Crispy wontons filled with marinated Ahi tuna and topped with wasabi cream; served with asian cucumber slaw. 10

TRUFFLE FRIES

Truffle oil, garlic, bacon aioli and parmigiano-reggiano. 6

CRISPY CALAMARI

Flash-fried with fiery Thai chili. 9

SOUPS & SMALL SALADS

SMALL SALADS

CHOP SALAD {v}

Iceberg and romaine, aged cheddar, tomatoes, cucumbers, grilled corn, garlic buttermilk ranch and croutons. 5.5

CLASSIC CAESAR

Crisp romaine, garlic croutons and parmigiano-reggiano. 7

⑤ WARM GOAT CHEESE SALAD {v}

Lightly breaded goat cheese, mixed greens, sun-dried cranberries, dates, cucumbers, tomatoes, spiced pecans and balsamic vinaigrette. 8.5

SOUPS

FIRE-ROASTED TOMATO BISQUE {v} 4/6

CRAB AND CORN CHOWDER 4/6

⑤ Five Points Signature Dish

{v} Vegetarian-friendly

COASTAL CUISINE

⑤ FIVE POINTS SHRIMP & GRITS

Blackened jumbo shrimp, Cajun cream sauce, three-cheese grit cake and seasonal vegetable. 17 Small plate 13

CRAB-STUFFED NC TROUT*

Hickory-grilled trout stuffed with jumbo lump crab and drizzled with lemon-thyme butter sauce; served with basmati rice and seasonal vegetable. 22

SESAME-ENCRUSTED SALMON*

Served with shallot confit, brown butter sauce, basmati rice and seasonal vegetable. 20

FISH TACOS

Lunch Only

Ask your server for details

PAN-SEARED SEA SCALLOPS*

Dinner Only

In lemon-thyme butter sauce; served with basmati rice and seasonal vegetable. 24 Small plate 18

SCALLOP & SHRIMP SCAMPI

Dinner Only

Grilled scallops and shrimp over angel hair pasta with sun-dried tomatoes and scampi sauce. 21

INNER HARBOR CRAB CAKES*

Dinner Only

Jumbo lump crab cakes served with honey slaw, fries and remoulade. 24

GINGER TUNA*

Dinner Only

Drizzled with ginger-soy sauce; served with asian slaw and basmati rice. 21

LOBSTER LOBSTER

Dinner Only

Two grilled or fried Maine lobster tails, drawn butter and lemon-thyme butter sauce; served with baked potato and seasonal vegetable. 29

GARDEN VARIETY

FIRE-ROASTED TOMATO PENNE {v}

Tomatoes, garlic, basil, extra virgin olive oil and parmigiano-reggiano. 11 With grilled chicken 14 With grilled shrimp 16

WILD MUSHROOM RAVIOLI {v}

Tossed with roasted red pepper coulis, cream, and parmigiano-reggiano; drizzled with truffle oil. 16 Small plate 11

SPICY BLACK BEAN CAKES {v}

Served with avocado-tomato relish, chipotle cream, basmati rice and seasonal vegetable. 13

Add to any entrée: CRAB CAKE 9 / LOBSTER TAIL 15 CHOP SALAD, CAESAR SALAD 4 / WARM GOAT CHEESE SALAD 7

HICKORY GRILL

MAPLE BALSAMIC PORK CHOP

Dinner Only

A 12oz bone-in rib chop, basil redskin mashed and seasonal vegetable. 18

HONEY CHIPOTLE BBQ RIBS

Served with honey slaw and fries. Full rack 22 / Half rack 15

⑤ FIVE POINTS BACON BACON CHEDDAR BURGER*
USDA Prime Angus beef, chopped Applewood-smoked bacon, aged cheddar, bacon aioli, tomato, arugula, red onion; fries. 11

MUSHROOM SWISS BURGER*

USDA Prime Angus beef, mushrooms, Swiss, arugula, tomato and red onion; served with fries. 11

AVOCADO BURGER*

Lunch Only

USDA Prime Angus beef, pepper jack, chipotle mayo, avocado-tomato relish and arugula; served with fries. 11

RIBEYE*

Dinner Only

A 12oz hand-cut ribeye served with baked potato and seasonal vegetable. 22 With wild mushroom demi-glace 24

FILET MIGNON*

Dinner Only

Served with basil redskin mashed and seasonal vegetable. 22

FILET MEDALLIONS*

Dinner Only

Hand-cut and served with wild mushroom demi-glace, basil redskin mashed and seasonal vegetable. 22

MAYTAG SIRLOIN*

Hand-cut and served with Maytag blue cheese, basil redskin mashed and seasonal vegetable. 12oz 18 / 6oz 13

CANADIAN SALMON*

In lemon-thyme butter sauce; served with basmati rice and seasonal vegetable. 20

MEATLOAF

Sandwich Only During Lunch (10)
A blend of veal, pork, and USDA prime beef topped with pimento cheese; served with basil redskin mashed and seasonal vegetable. 14

GRILLED CHICKEN

Lunch Only

Marinated & served with basmati rice and seasonal vegetable. 10
With honey chipotle BBQ, cheddar, tomatoes and green onions. 11
With sun-dried tomato pesto, feta and olive tapenade. 11

PARMESAN-CRUSTED TILAPIA

Lunch Only

Covered with savory parmesan cheese and baked; served with basil redskin mashed and seasonal vegetable. 13

SANDWICHES

Served with fries

VEGGIE WRAP {v}

Marinated portobello, baby spinach, roasted red peppers, grilled zucchini, feta and house-made roasted garlic aioli in a whole wheat tortilla. 10

⑤ FIVE POINTS HONEY-SLAW REUBEN
Corned beef, 1000 island, Swiss and honey slaw. 11

CHICKEN & BACON

Marinated chicken breast, Havarti, Applewood-smoked bacon, arugula, tomato and Dijon mayo. 9.5

LOBSTER ROLL

Lobster salad and arugula stuffed into a grilled New England bun. 16

CRAB CAKE SANDWICH

Jumbo lump crab cake, arugula, tomato and remoulade on a whole wheat bun. 13

SOUTHWEST CHICKEN WRAP

Lunch Only

Blackened chicken strips, roasted red pepper corn salsa, chipotle cream, romaine, pepper jack and cheddar in a whole wheat tortilla. 10

TURKEY CRANBERRY WRAP

Lunch Only

Roasted turkey, Applewood-smoked bacon, Havarti and cranberry citrus aioli in a whole wheat tortilla. 11

ENTRÉE SALADS

GRILLED STEAK SALAD*

Grilled sirloin, mixed greens, tomatoes, red onions, bacon blue cheese vinaigrette and blue cheese shortbread. 14

CHICKEN CAESAR SALAD

Grilled chicken, crisp romaine, garlic croutons and parmigiano-reggiano. 11

MEDITERRANEAN AHI TUNA SALAD*

Seared Ahi tuna, arugula and feta with olive tapenade vinaigrette. 14

GRILLED CHICKEN SALAD

Mixed greens, sun-dried cranberries, goat cheese, dates, tomatoes, cucumbers and champagne vinaigrette. 12.5

LOBSTER AND AVOCADO SALAD

Lobster salad, avocado, mixed greens, tomatoes and cucumbers with champagne vinaigrette. 17

SOUTHERN FRIED CHICKEN SALAD

Crispy chicken tenders, avocado, aged cheddar, roasted corn, tomatoes, cucumbers and buttermilk ranch. 12

*Note: Some menu items may contain raw or undercooked product. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.