

DINNER



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STARTERS

Oysters* MP <i>on the half shell</i>	Grilled Artichoke 19.95 <i>lemon remoulade subject to availability</i>
OTR Wellingtons 16.95 <i>local sausage, mushroom, puff pastry, whole grain mustard</i>	Smoked Shrimp Cocktail 23.95 <i>cocktail sauce, lemon</i>
Fried Green Tomato 16.95 <i>pimento cheese, bacon, frisee, tomato jam</i>	Coccoli 19.95 <i>stracchino cheese, prosciutto di parma, truffle honey, aged balsamic</i>
Corn Bread 8.95 <i>honey butter</i>	Queen's Seafood Tower* MP <i>ask your server for todays selection</i>

SALADS

Smoked Salmon Niçoise – 23.95
gem, haricots verts, potato, anchovy, herb, mustard vinaigrette

Tavern Wedge – 14.95
6 minute egg, maple bacon, gorgonzola, red onion, ranch

House Salad – 14.95
gem, carrots, pepita brittle, citrus, squash, red dragon, lemon vinaigrette

ENTREES

Roasted Amish Chicken..... 31.95 / 48.95
kale panzanella, apricot jus - extra apricot jus \$3

Salmon*..... 32.95
white wine glaze, remoulade

Smoked Pork Ribs..... 29.95
sweet & mustard bbq, onion rings

Ribeye*..... 4.25oz
shallots, herb & gorgonzola butter

Coconut Curry Mussels..... 24.95
sweet potato, chili, lemon, ciabatta

Pot Roast..... 29.95
short rib, root vegetables, tomato

Gracie's Meatloaf..... 26.95
prime beef, raisins, pine nuts, roasted tomato sauce

Cioppino..... 44.95
mussels, clams, crab, salmon, lobster, ciabatta

HANDMADE PASTAS

House Risotto – MP

Squid Ink Tagliatelle – 39.95
lobster tail, spicy lobster cream

Truffle Fettuccini – 22.95
black truffle, herb, parmesan

Lasagna Bolognese Rotolo – 24.95
rolled lasagna, parmesan, basil

TO SHARE

Green Bean & Mushroom Casserole..... 10.95

Five Fries..... 9.95

House Slaw..... 9.95

Creamed Corn Crème Brulee..... 11.95

Cheddar Mac & Cheese..... 15.95

Buttery Mashed Potatoes..... 9.95

20% GRATUITY APPLIED TO ALL PARTIES OF 6 OR MORE. UP TO FOUR CARDS ACCEPTED PER TABLE.

*CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, A MANAGER OR YOUR SERVER.

COCKTAILS



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CRAFT

Emerald Dream 15.00 <i>gin, green chartreuse, lime, honey, absinthe, watermelon, basil</i>	Where Pigs Fly 15.00 <i>rye, amaro montenegro, watermelon, lime, honey, peychaud's bitters</i>
Love Getting Out There 15.00 <i>3 rum blend, velvet falernum, italicus, orgeat, pineapple, lime, molasses, chocolate bitters</i>	Bitter Virtue 15.00 <i>gin, grapefruit infused aperitivo, ipa reduction, pineapple, lemon, hellfire bitters, soda</i>
The Business 15.00 <i>vodka, barrel-aged cachaca, averna, cold brew, raspberry, chocolate bitters</i>	Move Slowly 15.00 <i>empress gin, bianco vermouth, lillet blanc, grapefruit bitters</i>

RESERVE

Bijou - 30.00
monkey 47 gin, antica torino, green chartreuse, reagan's bitters

Jefferson Manhattan - 36.00
jefferson's ocean rye, carpano antica, reagan's & angostura bitters

Side Car - 36.00
henessey vsop privilege, calvados, cointreau, lemon

MARTINI

Money Penny 16.00
plymouth gin, cocchi rosa, orange bitters

The Five 16.00
barr hill gin, caper infused dry vermouth, calvestrano olives

Remember The Maine 16.00
wild turkey rye, carpano antica, cherry heering, absinthe

Espresso 16.00
haku vodka, espresso, chocolate, brown sugar

CADILLAC MARGARITA

White 20.00
casamigos reposado, cointreau, coconut

Pink 20.00
codigo 1530 rosa, aperol, pink salt

Clase Azul 34.00
clase azul plata, grand marnier louis alexandre

HIGHBALL

The Bandit 13.00
mezcal, aperol, grapefruit soda

The Gardener 13.00
gin, ancho verde, cucumber tonic

The Actor 13.00
japanese whiskey, green tea, soda

BEER

Narragansett Lager 6

High Grain Lusen Pilsner 7

Northern Row Brewer 7

Brewdog Elvis Juice 7

Bud Light 5

Mich Ultra 5

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