

BLDG



shop the market 10AM-9PM MON-THUR *and* 10AM-10PM FRI-SAT
enjoy lunch 11AM-9PM MON-SAT *and dinner* 4PM-9PM MON-SAT
our bar is open 11AM-9PM MON-THURS *and* 11AM-10PM FRI-SAT

PLATES/BRAISES

VEGGIE PLATE marinated herb grilled eggplant, tomato, zucchini, squash, bell peppers served with rustic grilled bread herbed ancient grains, (1) **sauce**, and (1) **seasonal deli side** 11 v,vg

SAUCES: see options below **ADD:** chicken +4 | steak +5 | shrimp +5 | salmon +6 | tuna + 5 | porchetta +5

PROTEIN PLATE pick your protein, served with rustic grilled bread, herbed ancient grains, (1) **sauce**, and (1) **seasonal deli side**

SAUCES: see options below **CHOOSE:** chicken 14 | steak 15 | shrimp 15 | salmon 16 | tuna 15 | porchetta 15

SAUCES: south african piri piri roasted red pepper, garlic, lemon juice, basil and a touch of cayenne v,vg,ng

lemon butter lemon, cream, garlic, butter vg,ng

peruvian aji jalapeños, romaine, cilantro, garlic, scallions, red wine vinegar, lime juice and a little mayo vg,ng

argentinian chimichurri italian parsley, garlic, red wine vinegar, oregano, crushed red peppers, olive oil v,vg,ng

CRAB CAKE PLATE 5oz lump crab cake, new orleans style remoulade sauce served with mixed green salad 14

GROUND TURKEY LETTUCE WRAPS asian braised ground turkey, butter leaf lettuce, sweet chili sauce, cambodian slaw 13

SHRIMP CREOLE slow cooked creole red sauce with fresh gulf shrimp, steamed white rice, buttery green peas and rustic grilled bread 13

CAJUN PORK STEW rich brown gravy with tender braised pork, steamed white rice, buttery green peas and rustic grilled bread 12

dinner menu AVAILABLE FROM 4PM-9PM

SMALL PLATES

VASI (*italian for vessel*) served with rustic grilled bread 9 each

smoked gouda, jalapeño & artichoke spread vg **bacon jam** with melted brie

CHICKEN KARAAGE (*japanese-style fried chicken*) with kewpie sesame aioli and honey sriracha 13

CROSTINI GRAZING BOARD FOR 2 chef's selection of cheeses, meats, spreads, breads 16

BLDG 5 CRAB CAKES 3 petite lump crab cakes, new orleans style remoulade, mixed green salad 15

BRAISED SHORT RIBS pulled, over creamy black pepper and parmesan polenta, pickled red onions, fresh herbs 13

MEATBALLS IN MARINARA beef meatballs, BLDG 5 marinara, parmesan crisps, oregano served with rustic grilled bread 11

DINNER BOARDS BOARDS FOR 1, 2, OR 4 PEOPLE

BAJA BOARD *take a trip south of the border* - chipotle rubbed roasted chicken thighs, black beans, street corn salad, romaine hearts with lime cayenne vinaigrette, pickled red onions, roasted red and green salsas, queso fresco, sliced jalapeños & lime crema served with blended flour & corn tortillas 24 for 1 | 42 for 2 | 78 for 4

HARVEST BOARD *like you've just come in from the garden* - grilled squash, roasted carrots, bell peppers, eggplant, grilled asparagus and green beans, broccolini & charred tomatoes served with rustic grilled bread, roasted red pepper hummus, roasted beets, tzatziki spread, balsamic marinated mushrooms over creamy polenta 23 for 1 | 39 for 2 | 74 for 4

STEAK AND POTATO BOARD *our new old classic* - marinated grilled flat iron steak, oven roasted potatoes, herb roasted carrots, grilled asparagus and tomatoes, peppadew peppers, argentinian chimichurri sauce and harissa romesco sauce 28 for 1 | 52 for 2 | 96 for 4

LITTLE ITALY BOARD *ciao amico* - shaved porchetta, traditional meatballs in marinara, italian herb grilled eggplant, caprese salad, marinated tomatoes, assorted cheeses, salamis, parmesan toasted crostinis, creamy polenta with balsamic mushrooms 26 for 1 | 48 for 2 | 84 for 4

ADD TO ANY BOARD: chicken +4 | steak + | shrimp +5 | salmon +6 | tuna +5 | porchetta +5
mixed green salad sm +6 | lg +12
soup cup +4 | bowl +6