



EXECUTIVE CHEF - DAVID LARKWORTHY
CHEF DE CUISINE – LANCE HAGAN

SOUPS & SNACKS

Housemade Spent Grain Bread Boule sea fleur butter	1.50
Seasonal Soup of the Day cup/bowl	5/7
Beer Cheese Soup cup/bowl	5/7
Grilled Rice Balls soy glaze, shaved cabbage & ponzu	4
Chilled Edamame soy beans with smoked sea salt*	5
Housemade “5” Pretzel buckwheat, sea fleur, creamy mustard cheese	5
Pimento Cheese Crostini micro greens, spiced green tomato chutney	8
All Natural Chicken Wings (6) Spicy Asian or Buffalo Honey	8
Kari Kari crab and cream cheese fried dumplings & ponzu	7

LITTLE PLATES

Beer Battered Onion Rings smoked tomato mayo	9
Crispy Calamari & Red Onions lemongrass chili dipping sauce	10
Cornmeal Dusted Crispy Alligator remoulade slaw, blackened chili glaze	11
Chili Seared Sea Scallops* bacon lardoons, orange glaze, micro greens	10
Pair of Braised Organic Lamb Tacos shaved cabbage, cucumber tzatziki, Feta cheese red pepper, smoked salt	10
Smoked Organic Salmon Hummus warm flat bread, carrots & celery	10
Beer Braised Mussels garlic, shallots, sweet onions, fennel & Focaccia	12
Cheese Plate Trio spent grain bread, fruit, honey berry compote & cured pork	12
Seared Ahi Tuna Tataki Asian vegetable slaw, wasabi roe, fruit soy sauce	14

SALADS

Organic Farm Greens with onions, tomato, radish, sesame/ginger vinaigrette	sm/lg 5/8
Iceberg Wedge* spicy pecans, tomatoes, red onions, chives, buttermilk Danish blue cheese dressing, crumbles	5/8
Heart of Romaine Caesar with white anchovy, aged parmesan, focaccia croutons	5/8
Balsamic Slow cooked Beets* arugula, goat cheese, maple- glazed walnuts, onions, lemon zest, lemonette	5/8
“Club” Salad chicken, bacon, ham, field greens, onion, pickles, tomatoes, croutons & 5made ranch	8/12

Salad additions:

Chicken Breast or Portabella Mushroom, Organic Salmon or
Shrimp or Scallops 7, All Natural Grilled Steak 10

\$5 sides: Hand Cut French or Sweet Potato Fries, Cheddar
Stone Ground Grit Cakes, Spaetzle

GRILLED PIZZAS **

White 4 Cheese fontina, parmesan, cheddar, goat	14
Spicy Sopressata with marinara	15
Granny Serrano ham, caramelized apples, sweet onions & parsley	15
Wild Mushroom and Asparagus sweet onions, rosemary & thyme	15
Vine Ripe Tomatoes & Basil fontina and parmesan	15

SANDWICHES

*Sandwiches and burgers are served on housemade bread and come
with a choice of fries, sweet potato fries, potato salad or coleslaw.
You may substitute a cup of soup or small house salad for an
additional 1.50.*

Additional Toppings: Pimento Cheese, Cheddar, Swiss, Blue or
Goat Cheese, Bacon, Avocado, Pico de Gallo, Mushrooms or Grilled
Onion, add 1.00 each.

Georgia Lemon Chicken Salad with toasted almonds & focaccia	11
Black Bean Burger grilled green tomato, roasted garlic mayo	11
Grilled Portabella Mushroom goat cheese, focaccia, balsamic	11
GA Organic Grass Fed Beef Burger 5made bun, lettuce, tomato, onion	12
Sweet Onion Turkey Burger 5made bun, cranberry ketchup	11
Cuban organic mojo pork, ham, serrano ham, swiss, pickles, mustard	12
GA Organic BBQ Pork or Chicken Sandwich 5made hop or chipotle BBQ	12
Organic Brisket Reuben 5made kraut, swiss, 5000 island, rye flatbread	14
Antelope “Patty Melt” bacon, cheddar, onions, shrooms, rye flatbread	16

MAIN PLATES

Ploughman’s bratwurst, 3 salads, blue cheese, French bread	15
3 Fried Fish Tacos chili slaw, mango-green tomato salsa, black beans & rice	16
Fish and Chips beer battered fresh fish with malted tartar sauce	16
Grilled Ravioli crawfish, andouille, red pepper, sweet onion, asparagus & spicy parmesan cream	19
Gulf Shrimp & Cheddar Grit Cake 5 made organic chorizo sausage, tomatoes, sweet onions & fresh herbs	app/entree 11/22
Sweet Tea Brined Southern Fried Organic Chicken*** smashed potatoes, braised greens, serrano ham gravy	20
Georgia Rabbit Enchiladas sweet onions, spicy cheese sauce, carrot salsa, black beans	19
Organic Salmon* spicy red Thai curry sauce, vegetables & sticky rice	19
Ropa Vieja* braised all natural steak, tomatoes, peppers, onions, garlic, lime, avocado mashed potatoes & plantain chips	18
Coca~Cola Cured Duck Breast sesame bok choy, local mushrooms, blueberry garlic sweet & sour, sticky rice	22
GA Organic Grass Fed Hanger Steak shiitake, kale, truffle oil, fingerling potatoes, red wine reduction	5 oz.-23 10 oz.-34

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SIDES

Smoked Fingerling Potato Salad	5
Hand cut French fries	5
Hand cut Sweet Potato Fries, cocoa chili	5
Cheddar Stone Ground Grit Cakes	5
Spaetzle with parmesan & sweet onions	5
Braised Kale with garlic & shallots	6
Grilled Asparagus with marinated tomatoes*	6
Sautéed Shrooms	6

*Denotes Gluten Free menu items. Many other items can be prepared Gluten Free by changing them slightly. Please inform your server of any food allergies.

**Pizzas are available Gluten Free upon request.

*** Made from GA Organic Pastured Poultry.

Please inform us of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food-borne illness. 18 % Gratuity is suggested for parties of 6 or more. Please drink responsibly; SafeRide is available upon request.

DESSERTS

Warm Chocolate Cake with Chocolate Sauce & French Vanilla Ice Cream	6
Brioche Bread Pudding with Chocolate, Raisins and Pecans	5
Goat Cheese Cheesecake with Polenta Crust and Berries	6
Asian Pear Strudel with Pinenuts, and Ginger Cream	6
Crème Brûlée	5
Pecan Tart	5
Sorbet Sampler	5
Ice Cream Sampler	5
Homemade Sorbets & Ice Creams by the Scoop	1.75
<i>Ask your server for today's flavor selection</i>	

Scan below to check out our upcoming dinners and events!



About The 5

"I believe fresh, natural food tastes better. I believe in supporting our local organic farmers and those practicing sustainable agriculture. I believe balance in life, nature and food is difficult and worth the effort. I like to pay homage to the great dishes and styles of cooking that have evolved since the beginning of time and put our own little spin on them. I want the 5 Seasons to be a positive force in the lives of the people who become involved with it and improve their lives as a result." - Chef Dave Larkworthy

Over his youth and adult life, David developed an affinity for fine food preparation, especially of the seasonally fresh, organic kind. His father, Chef John Larkworthy, was among the early organic pioneers in the '70s. Long before popular interest in "organics" became fashionable, David worked side-by-side with his dad at his restaurant in Connecticut. They developed the principles and techniques that Dave uses today. Later David would study, and cook, in Italy.

Chef David Larkworthy opened 5 Seasons Brewing Company in 2001 with the goal of providing cutting-edge, seasonally-appropriate food and drink at fair prices. "We would rather have people here twice a week, than once a month," remarked Dave. This is obvious to the casual observer who recognizes friendly locals each and every visit. When you consider the restaurant can seat over three hundred people, it's amazing how cozy and comfortable you feel.

ONGOING EVENTS



BREWERY TOURS

1ST THURSDAY OF EACH MONTH
5:25 PM

JOIN US FOR A BEHIND-THE-SCENES LOOK AT
KEVIN MCNERNEY'S
AWARD WINNING BEERS!

HALF PRICED APPETIZERS

MONDAY – FRIDAY
4-6 PM

HALF PRICED WINE!

BOTTLES OF WINE ARE
HALF PRICED ON MONDAYS!

HOST A BUSINESS MEETING OR
PRIVATE PARTY AT 5 SEASONS
OR
LET US CATER YOUR NEXT EVENT!

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FOR MORE INFORMATION.