

LUNCH MENU

APPETIZER

SAFFRON ARANCINI 10
carnaroli rice, basil,
organic summer squash

SEA SCALLOP CRUDO 15
red miso, persian cucumber, olive,
organic strawberries, rhubarb

SALAD & SOUP

CHOPPED SALAD 15
organic mixed chicories,
little gem, butter bean, olive,
red onion, Point Reyes Toma
cheese, salami, crouton,
red wine vinaigrette

ORGANIC KALE SALAD 14
lacinato kale, house made granola,
organic strawberry, dijon
vinaigrette

CHILLED CARROT SOUP 9
organic carrot, ginger, coconut,
basil

ENTRÉE

7oz house blend burger 17
(sirloin, short rib & brisket),
house diva pickle, fries or salad
Classic cheddar cheese, aioli,
early girl tomato, mesclun mix
Seasonal eggplant, black garlic,
basil

PORCHETTA SANDWICH 17
pork loin, belly, herb stuffing,
fennel pollen, salsa verde,
brioche

PRIME FLAT IRON STEAK FRITES 22
organic early girl tomato, thyme,
french fries, aioli,
red wine demi-glace

SUMMER CORN PASTA 17
Brentwood sweet corn,
corn crema, spring onion,
organic summer squash, egg pasta

PASTA BOLOGNESE 18
ground veal, ground chuck,
organic Bianco DiNapoli tomato,
pecorino, egg pasta

Your gratuity goes into a "tip pool" and is distributed amongst all staff in the chain of service who work in either the kitchen or the dining room.

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We only serve sustainable seafood, and all natural meat without antibiotics or artificial growth hormones.

follow us on instagram & facebook: #number5kitchen

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