



FIVE CROWNS

Starters

Choose 1

Pride of the Crowns

greens, bacon, toasted walnuts,
gruyere, herbs de Provence dressing

Little Gem Caesar

fennel pollen,
herb croutons, Parmigiano

Shrimp Cocktail

cocktail sauce, micro herbs, lemon
(\$8 supplement)

Sunchoke Soup

sunflower seed crumble, herb oil

Wedge

iceberg, sliced chives, blue cheese
crumbles, bacon, cherry tomato, egg

Mains

Mushroom & Corn Risotto 36

Parmigiano crisp, soft egg

Five Crowns Burger 29

fried burrata, smoked tomatoes, pancetta

Market Fish 40

grilled broccoli, fingerling potatoes, espelette butter

1/2 Roasted Jidori Chicken 42

Portuguese sausage, wild rice, chicken jus

Beef Wellington 58

mushroom duxelle, spinach, truffled bordelaise

16 oz. Prime NY Steak 65

fava beans, morel mushrooms

Prime Ribs of Beef

prepared in our traditional manner, served with au jus, Yorkshire pudding, organic whipped cream
horseradish and your choice of two: Lawry's creamed corn, creamed spinach, or mashed potatoes

Five Crowns Cut 58

Henry VIII Cut 70

SIDES

Green Beans 10

Brussels Sprouts 12

Creamed Spinach 10

StilCheddar Mac'n Cheese 12

Creamed Corn 10

Mashed Potatoes 10

DESSERTS

English Trifle 12

farmer's market berries,
sweet cream, mint

Chocolate Peanut Butter Bomb 12

banana, candied peanuts,
caramel

C.C. Brown's Sundae 10

Strauss's Organic vanilla bean
ice cream, almond

WHITE WINE

			GLS/ 9oz/ BTL
MV	Roederer Estate, Anderson Valley	Brut	11/ na/ 55
2014	Domaine Carneros, Los Carneros	Brut	15/ na/ 75
2017	Le Secret de St. Pierre, Pays Du Var	Rosé	10/ 15/ 40
2017	Santa Margherita, Valdadige	Pinot Grigio	13/ 20/ 52
2017	Urban, Mosel	Riesling	11/ 17/ 44
2017	Domaine des Aubuisieres, Vouvray	Chenin Blanc	13/ 20/ 52
2017	Zotovitch, Santa Rita Hills	Viognier	15/ 23/ 60
2017	Honig, Napa Valley	Sauvignon Blanc	11/ 17/ 44
2017	Spy Valley, Marlborough	Sauvignon Blanc	12/ 18/ 48
2015	Hess Collection, Carneros	Chardonnay	15/ 21/ 60
2016	Gregory Graham, Carneros	Chardonnay	16/ 24/ 60
2015	Wind Racer, Russian River Valley	Chardonnay	18/ 27/ 72

RED WINE

			GLS/ 9oz/ BTL
2015	A to Z, Oregon	Pinot Noir	11/ 17/ 44
2014	Cambria, Clone 4, Santa Barbara County	Pinot Noir	16/ 24/ 64
2016	Patz & Hall, Sonoma County	Pinot Noir	20/ 30/ 80
2016	Trig Point, Sonoma County	Merlot	12/ 18/ 48
2014	Shannon Ridge, Lake County	Cabernet Sauvignon	10/ 15/ 40
2016	Katherine Goldschmidt, Alexander Valley	Cabernet Sauvignon	16/ 24/ 64
2016	Hess Collection, Allomi, Napa Valley	Cabernet Sauvignon	21/ 31/ 76
2015	Anonymous, California	Red Blend	18/ 27/ 72
2015	Sabazio, Montepulciano	Sangiovese	11 / 17 / 44
2015	Numanthia, Termes, Spain	Tempranillo	11 / 17 / 44
2017	Colome, Salta	Malbec	15/ 22/ 60
2014	San Simeon, Paso Robles	Petite Sirah	12/ 18/ 48

COCKTAILS 15

GIRL SQUAD Wheatley vodka, Brovo Pretty vermouth, meyer lemon, rose simple, raspberries. Served up.	CARROT TOP Michter's American whiskey, carrot juice, ginger-turmeric syrup, egg white. Served on an ice spear.	GOLD DIGGER Flor de Cana rum, turmeric-ginger syrup, fresh lemon, mint. Served up.	THE SASSY MAN Duke bourbon, Carpano Antica, sarsaparilla syrup. Served on a perfect cube.	MINTERITA Codigo Reposado tequila, pineapple & lime juice, mint, jalapeno. Served on the rocks.
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BEER

Brewyard Sunday Morning, CA, 12oz, 5.5%	sweet honey, biscuit, bold hop presence	7
Silva Gateway to Hefen, CA, 12oz, 5.3%	traditional hefe, clove, banana, bready notes	6
Allagash Triple, ME, 10oz, 9%	honey, slight biscuity notes, dry, fruity esters	5
Old Speckled Hen, England, 14oz, 5.2%	malt, toffee, caramel balanced by touch of fruit	8
Chapman Slow Riser:Winter, CA, 14oz, 5.1%	Irish red w/ coffee, cacao nibs & vanilla	8
Artifex We Got a Bogey, CA, 5.9%, 14oz	dry, bright & floral Simcoe & Cascade hops	6
Knee Deep Breaking Bud IPA, CA, 14oz, 6.5%	floral, piney aroma, mango, grapefruit	9
Stone Enjoy By 4.20.19, CA, 9.4%, 10oz	10 varieties of hops, intense peach, tropical notes	8
Green Cheek Wires All Crossed TIPa, CA, 10oz, 10%	huge hop character, tangerine	7
Artifex Checked Out, CA, 10oz, 5%	tart, tropical guava & blood orange	7
New Belgium Eric's Ale- 2016, CO, 10oz, 7%	slightly sweet with a big, tart punch	10
Artifex Holi-DAVE, CA, 8oz, 10%	imperial stout; chocolate, roasty, bold & bitter	9