

# Building 24 Kitchen and Bar

## Small Plates

**Corn & Crab Chowder** — \$9

Blistered Corn | Blue Crab | Green Onion | House Made Oyster Cracker | Roasted Yellow Tomato

**Smoked Wings** — \$10

Cedar Smoked | House Ranch | Celery Curls | Korean Hot, Chipotle BBQ, or Old Bay Ranch

**"BLT"** — \$9

Baby Heirloom Tomatoes | Balsamic Aioli | Toasted Sourdough | Baby Iceberg | Rosemary Lardo

**Brussel Sprouts** — \$7

Crispy Sprouts | Maple Soy | Raisins | Walnuts | Parmesan

**White Bean Hummus** — \$10

Basil Pesto | Chiles | Grilled Naan Bread | Toasted Baguette | Crispy Chickpeas

**Shrimp Toast** — \$13

Grilled Sourdough | Brown Shrimp | Marzano Tomato | Lemon | White Wine | Celery Fronds

**Red Snapper Ceviche** — \$13

Avocado | Peppers | Onion | Tostada | Mango | Lime | Cilantro

**Deviled Eggs** — \$11

Applewood Bacon Gremolata | Lump Crab | Pickled Red Onion | Old Bay | Dill

**Beet Salad** — \$10

Whipped Chevre | Red Wine Glaze | Dill | Sous Vide Beets | E.V.O.O | Orange

**Grilled Peach Summer Salad** — \$10

Arugula | Figs | Onions | Feta | Almonds | Tomato | Creamy White Balsamic  
- Add Chicken \$3 -Add Shrimp \$6

**Caesar Salad** — \$8

Grana Padana | Focaccia Croutons | Baby Romaine | Black Pepper | White Anchovy  
- Add Chicken \$3 -Add Shrimp \$6

**"Local" Cheese Plate** — *MP*

Kitchen's Daily Selection of Artisan Cheese | Accouterments | Spreads | House Made Breads

## House Made Pastas

utilizing all locally sourced flour

**Sweet Potato Cavatelli** — \$13/\$19

Feta | Summer Squash | Basil | Garlic | E.V.O.O | Lime | Hazlenut

**Spaghetti Aglio E Olio** — \$9/\$15

Parsley Spaghetti | Garlic Crisps | Red Pepper Flakes | Grana Padano | Breadcrumbs | Kale

**Ramen** — \$12/\$18

Cilantro Miso Pesto | House Made Ramen | Smoked Pork Belly | Scallion | Shoyu Egg

**Seafood Pappardelle** — \$18/\$25

Jersey Scallops | Gulf Shrimp | Tomato | Cream | Garlic | Calabrian Chiles | Shrimp Fumet | Whole Wheat Pappardelle

## Large Plates

**B24 Burger** — \$14

House Ground Beef | Toasted Brioche Bun | Local Cheddar | Baby Greens | Heirloom Tomato | House Aioli

**Salmon** — \$24

Butter Poached Salmon | Roasted Fingerlings | Rosemary Aioli | Chervil, Red Onion & Roe Salad | Salmon Chicharrones

**PA Filet** — \$30

8oz Chargrilled Filet | Yukon & Gorgonzola Croquettes | Red Wine Agrodolce | Local Asparagus | Garlic & Thyme

**Heritage Fried Chicken** — \$20

Brined & Sous Vide Half Chicken | Whole Wheat Flour Breading | Lemon | Thyme | Blistered Baby Carrots

**Duck** — \$26

Berry Gastrique | Parsnip Puree | Toasted Hazlenut | Baby Brussel Sprout | Tarragon Oil

**NJ Scallops** — \$25

Summer Peas | Dill | Lardo | Preserved Lemon | Onion | Fresno Chile | Bacon Gremolata

**Sweet Potato Curry** — \$18

Jasmine Rice | Cashew | Coconut | Coriander | Cauliflower | Tomato | Cilantro

## Sides

**Truffle Fries w/ Sriracha Aioli** — \$8

**Fingerling Potatoes w/Rosemary, Parmesean, & Garlic** — \$6

**Elote "Mexican Street Corn"** — \$6

**Smoked Gouda MAC & Cheese** — \$8

**Carrots w/Preserved Citrus, Chiles, Honey** — \$6