

Building 24 Kitchen and Bar

Small Plates

Tuna Tostada

Soy marinated Ahi Tuna, Pico De Gallo, Key lime aioli, Roasted Poblanos, Crisp tortilla

Caesar Salad

Pickled Red Onion, Kale, Romaine, Crispy Chickpeas, and Grana Padana

Beet Salad

Baby Kale, Toasted Pistachios, locally Sourced Goat Cheese, Grapefruit, Watermelon, and White Balsamic Vinaigrette.

- Add Chicken \$4 Add Shrimp \$5

Brussel Sprout

Crispy Sprouts, Maple Soy, Raisins, Walnuts, Parmesan.

Baked Camembert

Rosemary, Garlic, Burnt Honey, Grilled Baguette.

Roasted Garlic Hummus

Castelvatrano Olive Tapenade, Roasted Local Zucchini, Crispy Chickpeas, Lemon oil served with toasted baguette and grilled pita.

Avocado Toast

Pickled Red Onion, Haas Avocado, Cilantro, Fried Organic Egg, Shaved Radish, and Black Pepper served on our own House-made Bread.

Smoked Wings

Whole Wings Cedar Smoked then Fried Crisp, Tossed with choice of Maple Soy, Thai-Basi, or Pablano BBQ.

Deviled Eggs

Locally Sourced Organic Eggs, Pickled Mustard Seeds, Pickled Red Onion, Everything Spiced Rye Crumb, Onion Ash Aioli, Smoked Olive Oil.

Shrimp & Gnocchi Fricassée

Ricotta Gnocchi, Grapes, Pearl Onion, Beech Mushroom, Brown Shrimp, Curry Cream, Candied Walnuts.

Artisanal Cheese Plate

Kitchen's Daily Selection of Cheese, Accoutrement, Spreads and Breads

House Made Pastas

Frutti Di Mare

Clams, Brown Shrimp, Garlic, Spring Onion, Green Curry Aioli, and white wine butter sauce tossed with Corn Fettuccine

Charred Lemon Campanelle

Castel Valley Mills Wheat, Roasted Zucchini, Smoked Mushrooms, Baby Kale, Wild Garlic, Cherry Tomato, Sweet Peas, And Light Fava Cream.

Ramen

Local Smoked Pork Belly, Soft Poached Egg, Mushroom Dashi, Yuzu Ponzu Noodles, Bean Sprout, Shaved Radish and Harissa.

Open Faced Lasagna

Jersey Asparagus, Roasted Tomato, Rosemary Gruyere Bechamel, Pickled Onion, Grana Padana.

Large Plates

D&H Burger

Pickles, Thinly Sliced Onion, Roasted Poblano, White Sharp Cheddar, and Special Sauce.

Grilled Salmon

Bacon Cream, Pickled Mustard Seed, Local Cabbage Choucroute, Onion Ash Aioli, Smoked Variety Of Seasonal Mushrooms.

1855 Filet Mignon

Grilled 8oz Filet, Smoked Beef and Potato Croquette, Red Wine Gelee, Wild Garlic Hollandaise, Roasted Beech Mushrooms.

Pan Seared NJ Diver Scallops

Oven Roasted Fennel, Fennel Fronds, White Miso Yogurt, Asparagus, Lemon Infused Brown Butter, Toasted Marcona Almond & Pancetta Crumb.

Baked Chicken

Half Roasted Chicken, Heirloom Vegetables, Thyme, Garlic, Lemon Pan Jus, Toasted Castle Valley Mills Rye Berries.

Sides

Truffle Fries W/ Sriracha Aioli

Asparagus W/ Wild Garlic Hollandaise

Garlic and Thyme Toasted Rye Berries

Roasted Heirloom Vegetables