

Building 24 Kitchen and Bar

Small Plates

Crab Rangoon — *\$12*

Maryland Crab, Scallion, Cream Cheese, Spicy Apricot Duck Sauce.

Chefs Selection of Winter Soup — *Ap*

Selection of Locally Sourced Products.

Caesar Salad — *\$9*

Pickled Red Onion, Kale, Romaine, Crispy Chickpeas and Grana Padano
- Add Grilled Shrimp \$5

Roasted Winter Vegetable Salad — *\$10*

Lepuy Lentils, Mint, Dill, Roasted Root Vegetables, Ricotta, Warm Bacon Vinaigrette.

Crispy Wings — *\$12*

Tepache Chili Sauce, Scallion, Bleu Cheese.

Mozzarella Stuffed Arancini — *\$10*

Crispy Risotto Balls with Spicy Marinara

Brussel Sprout — *\$7*

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

Pastrami Short Rib Taco — *\$12*

Pickled Mustard Seed, Salsa Verde, Cabbage Slaw.

Bldg. 24 Board — *\$18*

Chef's Choice of regional and Imported Meats and Cheeses, with Jams, Mustards, Pickles, and Nuts.

Pimento Mac & Cheese — *\$10*

Herbed Bread Crumb, Onion Jam.

Bacon and Scallop — *\$16*

Truffled Lentil, Bacon Foam, Pickled Shallot.

Pasta

Hand Rolled Cavatelli — *\$19/12*

Short Rib, Calabrian Chili, Collard Greens, Crispy Garlic, Whipped Ricotta.

Kimchi Noodle — *\$17/10*

Hand Cut Pappardelle, Napa Cabbage & Pepper Kimchi, Gochujan, Bacon, Locally Sourced Egg.

Parisian Gnocchi — *\$18/11*

Wild Mushroom Ragu, Swiss Chard, Parmesan Cream, Pine nut Gremolata.

Octopus Fra Diavolo — *\$21/14*

Squid ink Spaghetti, Tomato, Calabrian Chili, Basil.

Entrées

Pig Mac Burger — *\$15*

Ground Pork & Bacon Patty, Cheddar Mustard Cheese, Lettuce, Tomato, Onion, Special sauce, Sesame Seed bun, Garlic Herb Pommes Frites.

Pork Loin — *\$24*

Bacon Wrapped Pork Loin stuffed with Wild Mushrooms and Spinach, Creamy Polenta, and Marsala Sauce.

Pickle Brined Fried Chicken — *\$23*

Leg and Thigh, Mashed Potato, Braised "Kaleard" greens, Truffle gravy.

Salmon — *\$26*

Lentils, Shitake Mushroom, Brussel Sprouts, Crab, Soy Mushroom Broth.

Hershey's 14oz NY Strip Au Poivre — *\$30*

Szechuan and Black Pepper dusted with Pommes Puree, Spinach, Confit Shallots, Brandy Cream Pan sauce.

Sides

Garlic Herb Pommes Frites with lemon Yuzu aioli — *\$8*

Truffled Lentils — *\$4*

Marscapone Polenta — *\$5*

Mashed Potato — *\$6*

Brussel Sprouts — *\$5*

Tasting Menu

Tasting Menu — *Ap*

Enjoy a Four Course Chef's Selection From our Seasonal Menu and Locally Sourced Specialty Items.

Ryan McQuillan, Executive Chef

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness