

Building 24 Kitchen and Bar

Small Plates

Vegetable Pekora — \$9

Spiced Chickpea Fritters With Onion, Garlic, and Potato. Served Alongside Creamy Cilantro Dressing.

Grilled Caesar Salad

Pickled Red Onion, Grana Padana, Peppercorn Caesar Dressing, Chili Oil.

Pear & Arugula Salad — \$10

Crisp Garbanzo Beans, Gorgonzola, Pickled Cherries, Roasted Onion, White Balsamic Vinaigrette.

- Add Chicken \$4 Add Shrimp \$5

Brussel Sprouts — \$7

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

Baked Cauliflower — \$10

Organic Cauliflower Roasted with Garlic, Marjoram, and Finished With a White Miso & Ginger Aioli.

Romesco Hummus — \$10

Roasted Carrots, Crisp Chickpeas, and Beet Chips served with toasted baguette and grilled pita.

Crab Roll — \$13

Avacado, Puffed CVM Farro, Peekytoe Crab, Thai Basil, Pear.

Smoked Wings — \$9

Jumbo Wings Cedar Smoked then Fried Crisp, Tossed with choice of White Miso, Citrus Ponzu, or Fermented Fresno Chiles.

Deviled Oysters — \$10

Locally Sourced Organic Eggs, Pickled Peppers, Bacon, Lightly Fried Oysters.

Grilled Baby Octopus — \$14

Black Lentil Salad, Chipotle Aioli, Charred Orange, Kale Ash.

Artisanal Cheese Plate — *MP*

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

House Made Pastas

Butternut Squash Ravioli — \$20

Housemade Raviolis with Spinach Dough, Pumpkin Oil, Roasted Pumpkin Seeds, Sage Brown Butter.

Baked Rigatoni — \$11/\$19

Sweet Sausage, Grilled Baby Octopus, Smoked Paprika Rigatoni, San Marzano Tomato, Grana Padana, White Truffle, Marjoram.

Kimchi Udon — \$23

Peking Duck, Fresno Chiles, Kaffir Lime Leaf and Soy Dashi, CVM Wheat Udon Noodles, Napa Cabbage Kimchi.

Marscapone Tortellini

Local Organic Mushrooms, Pickled Corn, Ponzu Glaze, Heritage Bone Broth, Shaved Huitlacoche.

Large Plates

D&H Burger — \$18

Pickles, Thinly Sliced Onion, Nueske Bacon, Tomato, Bibb, White Sharp Cheddar, and Special Sauce.

Grilled Salmon — \$25

Celeriac Puree, Braised Radicchio, Pickled Tomato, Miso Ginger Glaze.

Dry Aged Ribeye — \$30

Smoked Rib Cap, Grilled Barrel Cut Ribeye, Brown Butter Vegetables, Pommes Puree, Bone Glaze, Crisp Maitake.

Lobster Bouillabaisse — \$28

Split Lobster, NJ Scallops, Mussels, Crispy Garlic, White Wine Tomato Broth, and Grilled Garlic Baguette.

Farro Bowl — \$20

CVM Farro, Roasted Brussel Sprouts, Roasted Carrots, Purple Kale, Radish, Pistachio Pesto.

Sides

Truffle Fries w/ Sriracha Aioli — \$8

Pommes Puree — \$6

Toasted Garlic lentils — \$6

Brown Butter Vegetables — \$7