

# Building 24 Kitchen and Bar

## Small Plates

Cauliflower & Leek Soup — \$9

Black Truffle, Popcorn Shoots, Puffed Indian Corn, Garlic Crouton, Rich Cauliflower & Leek Soup Poured Table-Side.

Smoked Wings — \$10

Jumbo Wings Cedar Smoked then Fried Crisp, Tossed with choice of Cherry Habenero, Korean Chile, or Carolina BBQ.

Edamame Avacado Hummus — \$10

Lemony Avacado and Roasted Edamame Hummus, Crisp Chickpeas, and Mustard Oil. Served with toasted baguette and grilled pita.

Classic Caesar Salad — \$7

Grana Padana, Country White Croutons, Baby Romaine, Black Pepper.

Winter Salad — \$10

Crisp Garbanzo Beans, Gorgonzola, Pickled Red Onion, Kalette, Dried Fruits, Honey Balsamic.

- Add Chicken \$4      Add Shrimp \$5

Brussel Sprouts — \$7

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

Tuna Poke — \$13

Nori Crackers, Sushi Grade Ahi Tuna, Chipotle Aioli, Toasted Sesame, Radish, Soy.

Deviled Eggs — \$9

Smoked Deviled Eggs, Applewood Bacon, Jalapeno, Pickled Onion, Scallion Oil.

Korean Pork Belly Tostada — \$11

Crisp Tortilla, Napa Cabbage Kimchi, Micro Wasabi, Radish, Fermented Chili Glaze.

Shrimp Spring Rolls — \$14

Jumbo Shrimp Wrapped in a Crisp Wonton Wrapper With Carrots, Radish and Cucumber. Served With Sriracha Ponzu.

"Local" Cheese Plate — *MP*

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

## House Made Pastas

Roasted Vegetable Ramen — \$16

Toasted Sesame and Dried Chile Broth, Roasted Kuri Squash, Carrots, Zucchini, Scallions, Black Garlic, Emmer Flour Ramen.

Angel Hair Spaghetti & Clams — \$11/\$19

Steamed Littleneck Clams, Dried Chiles, Parsley, Garlic, Local Butter, Saffron Spaghetti.

Sausage Rigatoni — \$13/\$21

House Made Tuscan Sausage with Kale, Garlic and Broccoli Rabe, Served over our CVM Wheat Rigatoni Tossed With Crushed Tomatoes, Chiles, Olives, Thyme, and Garlic.

Smoked Salmon Agnolotti. — \$12/\$20

House Smoked Salmon & Goat Cheese Agnolotti, Fresh Dill Egg Pasta, Roasted Garlic, Caperberries, Lemon, Toasted Sourdough Crumbs.

## Large Plates

D&H Burger — \$18

Bread & Butter Pickles, Chipotle Aioli, Avacado, Cheddar, Butter Lettuce, Toasted Sesame Seed Bun, Hand Cut Fries.

Grilled Salmon — \$25

True North Atlantic Salmon, Sweet Pea Risotto, Pea Tendrils, Prosciutto Di Parma, Preserved Lemon Buerre Blanc.

Filet Mignon — \$30

PA Proud 8oz Filet, Pumpkin Puree, Sauce Grand Veneur, Pomme Soufflé, Watercress.

Tandoori Chicken — \$24

Local Heritage Chicken Marinated With Yogurt and Traditional Indian Spices, Served Alongside Coconut Curry Rice, and Pickled Red Onion.

Iberico Pork Chop — \$26

Peppercorn Grilled Pork Chops, Pomegranate Glace, Dried Berries, Port Glazed Pearl Onion and Beets.

NJ Scallops — \$25

Pan Seared Scallops, Turnip Puree, Pancetta Crumbs, Baby Spinach Pesto, Cider Gastrique.

## Sides

Truffle Fries w/ Sriracha Aioli — \$8

Turnip Puree — \$6

Coconut Curry Rice — \$6

Sweet & Smoky Carrots W/ Yogurt — \$7