

# Building 24 Kitchen and Bar

## Small Plates

Pea & Ham Soup — \$9

Spring Peas | Smoked Ham | Pea Tendril | Scallion | E.V.O.O | House Made Oyster Cracker

Crab "Roll" — \$14

New England Style Split Top Bread | Fresh Backfin Crab | French Butter | Maldon Sea Salt | Frizzled Shallot

Smoked Wings — \$10

Cedar Smoked | House Ranch | Celery Curls | Nashville Hot, Grapefruit BBQ, or X51 Honey

Red Lentil Hummus — \$10

Red Pepper | Pea Shoots | Smoked Paprika | Toasted Sesame | Roasted Beets | Naan

Caesar Salad — \$8

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

Spring Salad — \$13

Grilled Chicken | Strawberry | Avocado | Baby Greens | Cracked Pepper | Almond | House Made Red Wine Vinegar | Feta  
- Substitute Shrimp \$3

Brussel Sprouts — \$7

Crispy Sprouts | Maple Soy | Raisins | Walnuts | Parmesan

Ahi Tuna Napoleon — \$13

Cucumber Sorbet | Sushi Grade Ahi Tuna | Guacamole | Toasted Sesame | Radish | Apple Dashi

Deviled Eggs — \$9

Everything Spice | Smoked Salmon | Cilantro | Salmon Roe | Pickled Onion | Pepper Coulis

Calamari — \$12

Hand Breaded Calamari | Blistered Shishito Peppers | Yuzu Aioli | Togarashi

"Local" Cheese Plate — *MP*

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

## House Made Pastas

utilizing all locally sourced flour

Ravioli — \$11/\$18

Buttermilk Ricotta | Ham | Ramps | Grana Padano | Onion Soubise | Burnt Orange

Truffle Tagliatelle — \$16/\$23

Pancetta | Foraged Mushrooms | Spring Peas | Mint | Light Cream | Asparagus

Chitarra Spaghetti — \$13/\$20

Almond Pesto | Micro Broccoli | Burrata | Chile | Candied Walnut

Seafood Arrabbiata — \$18/\$25

Jersey Scallops | Gulf Shrimp | E.V.O.O. | Tomato | Chiles | Squid Ink Rigatoni | Basil Espuma

## Large Plates

D&H Burger — \$18

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

Chilean Sea Bass — \$26

Pan Seared Bass | Red Pepper Coulis | Spinach Pesto | Coconut Curry | Roasted Peanut | Runner Beans

Cowboy Steak — \$45

16oz Angus Ribeye | Salsa Verde | Lemon | Horseradish

Heritage Chicken — \$20

Frenched Local Chicken Breast | Pommes Puree | Glace De Poulet | Roasted Root Vegetables

Duck — \$26

Lavender Honey | Corn Crema | Jerusalem Artichoke | Red Wine | Baby Brussels

NJ Scallops — \$25

Miso Braised Pears | Cauliflower Puree | Champagne Citrus Beurre Blanc | Grapefruit | Garlic Crumb

Sweet Potato Curry — \$18

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

## Sides

Truffle Fries w/ Sriracha Aioli — \$8

Pommes Puree — \$6

Roasted Root Vegetables — \$6

Smoked MAC — \$8

Amaretto Mushrooms — \$9

consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.