

Building 24 Kitchen and Bar

SMALL PLATES

Smoked Clam Chowder — \$9

Light Cream | Yukon Potatoes | Littleneck Clams | Local Bacon | Parsley | Amish Butter

Smoked Wings — \$10

Cedar Smoked | House Ranch | Celery Curls | Choice of Gochujang BBQ, Old Bay, Or Fermented Cayenne.

Flatbread — \$13

Grilled local Squash | Tomato | Onion | Peppers | Toasted Almond | Tomato Harissa | Parmesan

Trio Dip — \$10

Roasted Beet Hummus | Chickpea Fattah | Baba Ganoush | Vegetable Crudite | Grilled Pita | Local Sourdough Baguette

Brussel Sprouts — \$7

Crispy Sprouts | Maple Soy | Raisins | Walnuts | Parmesan

Scallop Ceviche — \$14

Thinly Sliced Diver Scallops | Puffed Tortilla | Lemon-Lime-Blood Orange Sauce | Radish | Aleppo Pepper | Uni Foam | Chive Vinaigrette | Pickled Fresno Chile

Tomato Caprese — \$12

Burrata Cheese | Local Tomato | Whipped Basil | Toasted Garlic | E.V.O.O. | Cracked Pepper | Sea Salt

Deviled Eggs — \$11

Local Egg | Pickled Red Onion | Applewood Bacon | Cajun Rockshrimp | Horseradish Aioli

Local Cheese Plate — *MP*

Kitchen's Daily Selection of Artisan Cheese | Accoutrements | Spreads | House Made Breads
- add local charcuterie for \$10

FROM THE GARDEN

Add Chicken \$3 -Add Shrimp \$6 -Add Salmon \$8

Greek Salad — \$10

Cherry Tomatoes | Crisp Local Lettuce | Feta | Red Onion | Cucumber | Greek Oregano | Olives | E.V.O.O.

Strawberry Waldorf — \$10

Red Delicious Apples | Local Strawberries | Candied Walnuts | Grapes | Spinach | Local Bleu Cheese | Creamy White Balsamic

Caesar Salad — \$8

Grana Padana | Croutons | Baby Romaine | Black Pepper | White Anchovy

HOUSE MADE PASTAS

utilizing all locally sourced flour

Ravioli — \$14/\$20

Sheeps Milk Ricotta | Local Egg Pasta | Asparagus Tips | Local Mushrooms | Lightly Creamed Garlic Brodo | Shaved Pecorino

Sicilian Pasta alla Norma — \$12/17

House Made Rustic Fusili | Pomodoro Tomato | Thinly Sliced Garlic | Fried Eggplant | Zucchini | Whipped Ricotta Salata
- Add Heritage Chicken Breast for \$5

Kale Pesto Rigatoni — \$13/\$19

Lemon-Baby Kale Pesto | Candied Walnuts | Parmesan Rigatoni | Garlic | Burrata | Basil

Shrimp Fra Diavolo — \$14/\$20

Rock Shrimp | Garlic | Pomodoro | Housemade Chitarra Spaghetti | Basil | Italian Parsley | Shellfish Brodo | Fresno Chile

LARGE PLATES

B24 Burger — \$14

House Ground Beef | Toasted Sesame Seed Bun | Thinly Sliced Onion | Shredded Iceberg | Tomato | Kewpi Mayo

Lobster BLT — \$16

Cold Water Lobster | Potato Roll | Nello's Bacon | Fresh Local Lettuce | Tomato | Chive & Tarragon Aioli | Housemade Salt & Vinegar Chips

Heritage Chicken — \$20

Marinated & Sous Vide Local Half Chicken | BBQ Basted | Roasted Sweet Potatoes | Pickled Slaw | Flame Charred Peppers & Cherry

Kurobuta Pork Chop — \$27

Popcorn Grits | Brown Butter Bourbon | Grilled Shishito Peppers | Toasted Hazlenut | Koji Cola Glaze

Duck — \$25

Pistachio Gremolata | White Grape Ver Jus | Parsnip Puree | Chive Vinaigrette | Radish | Local Honey

Prime NY Strip — \$35

Roasted Cipollini Onion | Herb Roasted Yukon Potatoes | Balsamic Gastrique | Grilled Portobello | Rosemary & Thyme Salt

Salmon — \$24

Lemon Butter Basted Grilled Salmon | Ancient Grains | Crispy Sunchoke | Cucumber-Dill Salad

NJ Scallops — \$25

Pan Seared Scallops | Parsnip Puree | Blood Orange Supreme's | Pickled Onion | Citrus Buerre Noir | Toasted Almond | Nello Bacon

Vegetable Curry — \$18

Cauliflower Rice | Almonds | Yukon Potato | Local Carrot | Chiles | Tofu | Peppers | Lime

SIDES

Truffle Fries — \$8

Sriracha Aioli, Black Truffle, Arugula, Pecorino Romano

Herb Roasted Yukon Potatoes — \$6

Herbs de Provence, E.V.O.O.

Garlic Roasted Beetroot — \$6

Red Beets, Candied Garlic, Ricotta

Smoked Mac — \$8

Campanelle, Cream, Gouda

Elote — \$6

Grilled Street Corn w/ Lime, Cajun, Queso Fresco, Chipotle Aioli