

Building 24 Kitchen and Bar

SMALL PLATES

Roasted Acorn Squash Bisque — \$12

Jumbo Lump Crab | Stony Hill Farms Acorn Squash | Cream | Green Curry | Roasted Squash Seeds

Smoked Wings — \$12

Cedar Smoked | House Ranch | Celery Curls | Choice of Nuoc Cham, Raspberry BBQ, Or Black Truffle Cayenne.

Flatbread — \$14.5

Buratta Mozzarella | Basil | Olive Oil | Garlic | Pecorino Romano | Calabrian Chiles | Whipped Ricotta

Trio Dip — \$12

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

Brussel Sprouts — \$9

Crispy Sprouts | Maple Soy | Raisins | Walnuts | Parmesan

Deviled Eggs — \$13.5

Red Beet Pickled Eggs | House Smoked Salmon | Salmon Roe | Fresh Dill | Applewood Bacon Jam | Roasted Red Pepper | Aleppo

Calamari — \$14.5

Lemon Pepper Dusted Calamari | Shishito Peppers | Local Herbs | House Pomodoro | Peri-Peri Yogurt Dip

House Fig Toast — \$11.5

Grilled Organic Toast | Fig Jam | Caramelized Shallots | Orange Blossom Honey | Peppered Bacon | Local Goat Cheese | Scallion

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 \$4 -Add Shrimp \$8 -Add Salmon \$10

B24 Waldorf Salad — \$14

Local Mixed Greens | Red Grapes | Toasted Pecans | Green Apples | Pomegranate | Organic Bulgar Wheat | Celery | Creamy White Balsamic

Fall Garden Salad — \$12

Baby kale & Arugula | Sweet Potatoes | Beets | Goat Cheese | Red Wine Vinegar | Toasted Walnuts | Pickled Mustard Seeds

Caesar Salad — \$10.5

Grana Padana | Croutons | Baby Romaine | Black Pepper | White Anchovy
utilizing all locally sourced flour

HOUSE MADE PASTAS

Cavatelli Bolognese — \$15/\$23

Salumi and Ground Beef Bolognese | Local Arugula | Ricotta Cavatelli | Piave Cheese | Calabrian Chili Honey

Orecchiette — \$15/21

Roasted Butternut Squash | Broccoli Rabe | Roasted Squash Seeds | Cream | Basil | Gorgonzola | Brown Butter

Four-Cheese Baked Penne — \$15/\$21

Grilled Marinated Chicken | Buffalo Mozzarella | Cottage Cheese | Local Ricotta Cheese | Grated Piave Cheese | Calabrian Chili | Spinach Penne

Pumpkin Agnolotti — \$14/\$20

Local Pumpkin Roasted With Fresh Sage | CVM Soft Wheat Pasta Dough | Brown Butter | Sage | Shallot | Toasted Pistachio | Lemon

- Can Be Made With Vegan Brown Butter

LARGE PLATES

B24 Burger — \$14.5

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

NY Strip — \$38

14oz Chargrilled Striploin | Roasted Cippolini Onion | New Potato Gratin | House made Steak Sauce | Pickled Mustard Seed |

- Grass Fed Santa Carota Beef

"Rachel" Sandwich — \$13.5

House Smoked Turkey Breast | Good Grain Co. Organic Bread | Jicama Slaw | Russian Dressing | Swiss Cheese | Applewood Bacon | Truffled Frites

Stony Hill Farms Roasted Chicken — \$24

Pan Roasted Chicken | Organic Radishes, Turnips, and Green Apple | Hazlenut | Red Wine Vinegar Gastrique

Lamb Shank — \$30

24hr Sous Vide Lamb Shank | Orange Blossom Honey & Balsamic Glaze | Truffled Mash Potatoes | Chargrilled Broccoli | Citrus Gremolata

Steak Frites — \$23

Fire Grilled PA Churrasco Steak | Garlic Parmesean Frites | Black Truffle | Compound Butter

Salmon — \$27

Pan Fried Sweet Potato and Brussel Sprout | Lemon-Maple Glazed Salmon | House BBQ Rub | Pomegranate Glaze

NJ Scallops — \$29

Roasted Butternut Squash | Celeriac Puree | Pan Seared Scallops | Green Apple | Serrano Ham | Pickled Pomegranate

Vegetable Curry — \$20

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

SIDES

Truffle Fries — \$8

Sriracha Aioli, Black Truffle, Arugula, Pecorino Romano

Truffled Mashed Potatoes — \$8.5

Black Truffle, Garlic, Cream

Roasted Butternut Squash — \$6

Pan Fried Squash, Brown Butter, Gremolata

Smoked Mac — \$10

Campanelle, Cream, Gouda

Grilled Bread — \$6

Good Grain co. Freshly Baked Bread | Whipped Miso Butter | Cracked Pepper | Olive Oil