

Building 24 Kitchen and Bar

SMALL PLATES

Rustic Tortellini Soup — \$10

House-made Cheese Tortellini | Garlic Brodo | Sweet Sausage | Local Kale | Heirloom Tomato | Pecorino Romano | Heritage Broth

Smoked Wings — \$12

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

Flatbread — \$14.5

Burrata Mozzarella | Basil | Pepperoni | House Marinara | Garlic | Pecorino Romano | Calabrian Chiles

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

House Crab Toast — \$15.5

Canadian Snow Crab | House Baked Toast Points | Poblano Chiles | Sliced Mango | Local Dill Aioli | Celery Frond

Tomato Caprese — \$13.5

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

Nashville Eggs — \$12.5

Local Egg | House-made Pickles | Hand Breaded Chicken Tender | Nashville Hot | Parsley | Pickled Onion | Ranch Seasoning

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

Chef's Salad — \$14

Nello's Bacon | Hardboiled Egg | Cherry Tomatoes | Mixed Greens | Valley Milk House Honey Bell | House Smoked Turkey

Summer Garden Salad — \$12

Butter Lettuce | Cucumber | Crouton | Radish | Green Goddess Dressing | Scallions | Cherry | Local Snap Peas

Caesar Salad — \$10.5

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

HOUSE MADE PASTAS

utilizing all locally sourced flour

Snow Crab Fettuccine — \$16/\$24

Canadian Snow Crab | Old Bay Fettuccine | Kale | Heirloom Tomato | Burrata | White Wine | Garlic

Campanelle — \$15/21

Roasted Red Pepper Pesto | Grilled Marinated Chicken | Basil | Pine Nut Gremolata | Aleppo Pepper

Pork Pad Thai — \$15/\$21

Crispy Pork Belly | Rice Noodles | Lime | Cilantro | Crushed Peanut | Bean Sprout | Sweet & Spicy Glaze | Red Pepper

Penne Alla Vodka — \$14/\$20

House-made Tomato Sauce | Calabrian Chiles | Locally Distilled Vodka | Cream | House Made Penne | Garlic | Shallot

- Add Grilled Marinated Chicken \$4 | Shrimp or Crab For \$8

LARGE PLATES

B24 Burger — \$14.5

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

Crabcake Sandwich — \$18

Maryland Crab | Potato Roll | Nello's Bacon | Fresh Local Lettuce | Tomato | Chive & Tarragon Aioli | Housemade Old Bay Chips

Coq Au Vin — \$24

Local Heritage Chicken | Lardons | Crimini Mushrooms | Braised Carrots & Onion | Fresh Thyme | Red Wine | Heritage Broth

Kurobuta Pork Chop — \$30

Dijon Cream | Garlic Smashed Potatoes | Marinated & Chargrilled Pork | Shaved Brussel Sprout Salad

Steak Frites — \$23

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

Filet — \$38

Boz PA Filet Mignon | Grilled Asparagus | Creamed Sweet Potato | Garlic & Peppercorn Shrimp Scampi

Salmon — \$27

House Pepper Relish | Sundried Tomato | Local Green Beans | Ancient Grains | Lemon Cream

NJ Scallops — \$29

Blackened Scallops | C.V.M. Bloody Butcher Grits | Honey Butter | Guanciale | Sauce Vierge | Toasted Chestnut

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

Garlic Smashed Potatoes — \$8.5

Nello's Bacon, Sour Cream, Scallion

Local Green Beans — \$6

Shallot, Lemon, Light Cream, Toasted Almond

Smoked Mac — \$10

Campanelle, Cream, Gouda

Elote — \$7.5

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