



SAMPLING OF

- Mini Meat Loaf Sliders**
Veal, Lamb, & Beef meat loaf, stuffed with bacon & cheddar, served with house made chipotle ketchup
8
- Cornflake Crusted Fried Camembert**
Three Berry Jam—
Orange Blossom Honey
9
- Deviled Eggs-Pickled Beets**
Deviled egg topped with pickled golden beets and red onion
9
- B24 Wings**
Slow smoked tossed with Honey Bourbon, Peach Chipotle, Thai Curry
10
- Tuna Tostada**
Spicy Tuna on fried won ton topped with Pico de Gallo, avocado, sesame aioli, and fried nori strips
10
- Roasted Butternut Squash Hummus**
With toasted pumpkin seeds
7
- Tandoori Lamb Lollipops**
Mint yogurt dipping sauce
9
- Pierogies**
Handmade horseradish & potato pierogies with kielbasa and caramelized onion, grain mustard dipping sauce
10
- Pommes Frites**
Aged English cheddar fondue
8
- Duck Confit Lettuce Wraps**
Pickled Vegetables, bib lettuce, toasted sesame seeds
9
- Antipasto**
Imported meats and cheese with dried fruits and olives
10

Traditional Entrees

- Grandmas Bolognese**
Slow cooked tomato sauce with veal, pork, and beef served with roasted garlic & broccoli rabe sausage with ancient grain pasta
16
- 24 Burger**
Grass fed beef - Onion bacon jam - House made steak sauce choice of cheese
13
- Half Slow Roasted Chicken**
Carolina BBQ sauce - Arugula chickpea salad
18
- Tempura Basket**
Battered Atlantic Cod, asparagus, zucchini served with sweet chili sauce
19
- Five Spice Scallops**
Pickled vegetable salad
21
- Dry Aged Rib Eye**
Topped with brandied porcini mushroom & blue cheese crumbles, served with carrot puree with steamed broccoli & cauliflower
32
- Pork Romesco**
12oz Prime cut pork chop with romesco sauce and cucumber salad
24
- Crab Cakes**
Crab cake topped with grilled shrimp, creole sauce, & Cajun remoulade side arugula salad
22
- Steak Frites**
Hangar steak, steak jus, pommes frites, garden compound butter
17
- Seafood Vegetable Pasta**
Miso broth with shrimp, scallops, & clams topped with piece of seared fish
26
- Seared Fish**
Fresh fish of the week, charred broccoli, crushed tomato
21

FRESH FROM THE GARDEN

- Autumn Chicken Salad**
Roasted vegetables, granola, raisins, candied walnuts, apple chips on a bed of field greens, apple yogurt vinaigrette
15
- Steak Wedge**
Wedge of Iceberg, buttermilk bleu, double smoked bacon, cucumber, tomato with green goddess dressing
18
- Asian Shrimp Salad**
Udon noodles, red onion, scallions, carrots, cucumber tossed in sesame vinaigrette on a bed of crisp romaine
16

Kitchen

Hours Of Operation

Monday-Saturday :
4pm-10pm
Sunday : Closed
1115 Bern Rd.
Wyomissing, PA 19610
Phone: (610) 375-2700
ext. 221

SIDES

- Mixed Vegetables**
Carrot Puree, with Steamed Broccoli and Cauliflower
6
- Roasted Brussel Sprouts**
With a Hot Bacon Dressing
6
- Smoked Macaroni**
Gouda, Cream, Trottole
6

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Peanut oil is used for frying. We do not list all ingredients in each dish, please let your server know of any special dietary needs. **We do not guarantee the tenderness or quality of any steak cooked medium well or beyond.**