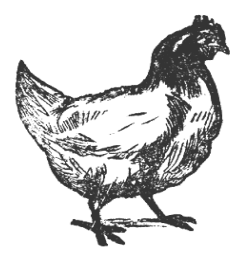




**SAMPLING OF**

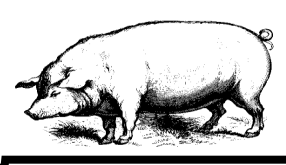
- Flatbread**  
Goat cheese, sundried tomato, asparagus, artichoke  
9
- Deviled Eggs**  
Smoked salmon, red onion, capers chives  
9
- Tempura artichoke**  
Lemon aioli, malt vinegar aioli  
9
- B24 Wings**  
Slow smoked tossed with Asian BBQ, Wasabi ranch, Garlicky habanero .  
10
- Fish Taco**  
Fresh pico de gallo, shredded cabbage, avocado, blue corn tortilla  
10
- Spinach and Feta Hummus**  
Roasted pine nuts, Kalamata olives.  
7
- Lamb Lollipops**  
Grilled lamb, cherry and peach chutney  
9
- Pierogies**  
Copes corn, bacon, onions  
10
- Salmon Sliders**  
Pickled red onion, lemon aioli brioche bun  
9
- Tuna Poke**  
Sesame encrusted tuna, Cucumber pineapple salad, and baby kale  
12



**Traditional Entrees**

- B24 Burger**  
Dry aged ground beef, horseradish aioli, bibb, tomato, caramelized onion, smoked gouda brioche bun.  
13
- Earl Grey Smoked Chicken**  
Roasted summer vegetables, bulgur pilaf .  
16
- Arctic Char**  
Horseradish crust, crab claws, grilled romaine, bloody mary reduction  
21
- Scallops**  
Grapefruit brown butter, wilted spinach, candied pecans.  
21
- Veal Medallion**  
Milk fed veal, wild mushroom risotto, brandy cream .  
20
- Sous Vide Duck Confit**  
Pommes frites, duck demi glace.  
15
- Ribeye**  
Filet cut rib eye, roasted Brussel sprouts, pommes puree.  
32
- Sweet and Savory Boar**  
Boar rack, red wine cherry reduction, parmesan cauliflower.  
22
- Seared Fish**  
Fresh fish of the week, charred broccoli, crushed tomato.  
21
- Steak Frites**  
Hangar steak, steak jus, pommes frites, garden compound butter  
17
- Lobster Boil**  
1 1/4 pound fresh Maine lobster, local corn on cob, red potatoes chorizo sausage .  
Market

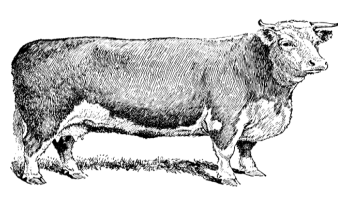
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**Charcuterie**

Chef selection of charcuterie served with, pickled vegetable, crusty bread and whole grain Dijon mustard.

8



**Formaggi**

Chef selection of fine cheeses served with fresh fruit and jams.

8

**FRESH FROM THE GARDEN**  
**Roast Beet Salad**

- Roasted red and golden beets, radicchio, silver honey goat cheese, pecans, orange blossom honey  
9
- Caprese Salad**  
Heirloom tomato, burrata cheese, pesto, olive oil.  
9
- Duck Salad**  
Orange roasted duck breast, spinach, orzo, dried cranberries, toasted almonds, sesame ginger dressing .  
15
- Grilled Vegetable Salad**  
Grilled summer vegetables, baby kale, shaved parmesan cheese  
10

**SIDES**

- Smoked Macaroni**  
Gouda, cream, trotolle  
6
- Roasted Brussel Sprouts**  
Dill Yogurt Sauce  
6
- Parmesan Cauliflower Puree**  
French butter, cream, pepper, fresh grated parmesan cheese  
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.\*\*

**Kitchen**

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

