

Sampling Of

- Short Rib Sliders -
Caramelized Onion, Horseradish Havarti, French Bread
10

- Deviled Eggs -
Red Beet Eggs, Ring Bologna 'mousse', Beet Reduction
10

- Wings -
Thai Peanut - Garlic Peach Habanero - Jerk
10

- Spicy Tuna -
Plantain Chip, Mango Salsa
12

- Fava Bean Hummus -
Pita Bread, Crudite, Grilled Veg, & Roasted Garlic
10

- Roasted Domestic Lamb Tenderloin Skewer -
Fresh Herb Pesto
12

- Tempura Lobster Bites-
Ginger Chili Sauce
12

- Pierogies -
House Ground Sausage, Sage Gravy
10

- Pommes Frites -
Parmesan, Truffle Oil, Arugula
8

- Seared Scallops -
Pancetta, Confit Tomato, Field Greens
12

- Prosciutto Wrapped Shrimp -
Stuffed with Manchego Cheese, Asparagus
12

- Mini Potato Chip & Panko Crusted Crab Cakes -
Roasted Onion Dip
12

- Cheese Plate -
Mixed Cheeses & Fresh Fruits
10

- Bag of Popcorn -
Fresh Air Popped Corn Tossed with
Bacon Lardons and Ranch Seasoning
5

- Roasted Brussel Sprouts -
Bacon and Caramelized Onion
6

- Smoked Mac & Cheese -
Gouda, Cream, Trottolo
8

- B&H Organic Vegetable Du Jour -
Ask Server
8

- Flatbread Pizza -
Artichoke, Olives, Sundried Tomato, Spinach, Fresh
Mozzarella, Olive Oil
10

Traditional Entrees

- 24 Burger -
House Ground Brisket, Chuck, Sirloin, with Bacon Onion Jam, Steak Sauce, on Brioche Bun, Hand Cut Fries
14

- Steak Frites -
NY Strip, Hand Cut Fries & Maître 'D Butter
19

- King Salmon -
Kalamata Olives, Artichoke, Capers, Sundried Tomato, Olive Oil White Wine over Vegetable Pasta
24

- Prime Pork Schnitzel -
House Made Gnocchi, Red Cabbage, Lemon Herb Butter
21

- Southern Fried Chicken -
Collard Greens, Mac & Cheese
18

- Fish of the Day -
Grilled Asparagus, Saffron Buerre Blanc
26

- Chef Cut Prime Ribeye -
Grilled Vegetable, Buttermilk Blue Cheese & Turnip Fries
32

- Steak Cobb -
Spring Mix, Tomatoes, Cucumbers, Bacon Blue Cheese, Avocado & Hard Boiled Egg
21

- Roasted Beet Salad -
Candied Walnuts, Goat Cheese, Orange Segments, on a bed of Radicchio with Orange White Balsamic Vinaigrette
16

- Warm Winter Salad -
Warm Greens, Quinoa, Shaved Brussel Sprouts, Dried Apple, Roasted Red Pepper & Goat Cheese,
Bacon Vinaigrette
13

+ Roasted Chicken \$4 | + Grilled Shrimp \$6 | + Seared Fish \$8

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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.**