

# Building 24

Est. 2010

## 🌀 Sampling 🌀

- **SLIDER** -  
Shredded Chicken BBQ, Broccoli Slaw, Pretzel Roll  
\$10
- **DEVILED EGGS** -  
Topped with Lump Crab  
\$10
- **WINGS** -  
Orange Wasabi - Korean BBQ - Strawberry Balsamic  
\$10
- **SPICY TUNA CANAPE** -  
Spicy Tuna ,Cucumber, Wasabi, Sushi Rice, Seaweed  
Salad with Sesame Ginger dipping sauce  
\$12
- **MEDITERRANEAN** -  
Hummus, Olive Tapenade, Grilled Artichoke,  
Roasted Garlic and Tomato  
Grilled Pita & Cucumbers  
\$10
- **LAMB POPS** -  
Tomato Chutney  
\$10
- **PIEROGIES** -  
House Ground Sausage, Sage Gravy  
\$10
- **POMMES FRITES** -  
Parmesan, Truffle Oil, Arugula  
\$10
- **FLATBREAD PIZZA** -  
Artichoke, Olives, Sundried Tomato, Spinach, Fresh  
Mozzarella, Olive Oil  
\$10
- **BAG OF POPCORN** -  
Fresh Air Popped Corn Tossed with  
Bacon Lardons and Ranch Seasoning  
\$5
- **SPICY STEAK SATE** -  
Skirt Steak with chili soy sauce  
\$10
- **CHILLED 5 SPICED SHRIMP** -  
Kimchi Cocktail Sauce  
\$12
- **CHEESE & PICKLE PLATE** -  
Local Cheese and house pickles  
\$12
- **B&H ORGANIC VEGETABLE DU JOUR** -  
Ask Server  
\$6
- **ROASTED BRUSSEL SPROUTS** -  
Bacon and Caramelized Onion  
\$6
- **MAC & CHEESE** -  
\$8

## 🌀 Sharing 🌀

- **PETITE FILET** -  
Turnip Puree & Veal Demi  
\$17
- **CRAB CAKE** -  
Arugula Salad and Green Goddess Dressing  
\$16
- **IPA STEAMED SHRIMP AND MUSSELS**  
Chorizo Grits and Creole Broth  
\$15
- **SEARED SCALLOP** -  
Saffron roasted corn puree and chili sauce  
\$15

## 🌀 Entrees 🌀

- **24 BURGER** -  
House Ground Brisket, Chuck, Sirloin, with our own Giardiniera, on a  
Potato Bun  
with Hand Cut Fries  
\$14
- **STEAK FRITES** -  
NY Strip, Hand Cut Fries & Maître 'D Butter  
\$19
- **KING SALMON** -  
Roasted Peaches and Pears , Warm Faro pilaf  
\$24
- **JERK PORK LOIN** -  
Coconut Vegetable Rundown Plantain Mash and Mango Relish  
\$21
- **ROTISSERIE 1/2 CHICKEN** -  
Shallot Gravy and Super Food Salad  
\$18
- **FISH OF THE DAY** -  
Grilled Asparagus, Saffron Buerre Blanc  
\$26
- **8OZ PA PROUD FILET** -  
Fresh Horseradish Red Skin Mashed Potatoes, Seasonal B&H Organic  
Greens  
\$32
- **STEAK SALAD** -  
Strawberry, Honey Goat Cheese, Red Onion, Frizzled Onion &  
Strawberry Balsamic  
\$21
- **BEEF AND BURRATA SALAD** -  
Red and Golden Beets ,Burrata cheese, heirloom tomatoes  
\$16
- **LOBSTER SALAD** -  
Butter poached lobster, grilled potato, egg, bacon, avocado bed of  
spinach  
\$17

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.\*\*

