

Building 24 Kitchen and Bar

Small Plates

Tater Tots — *\$12*

Maryland Crab salad, fennel, apple, dill, curry aioli

Grilled Romaine Salad — *\$9*

figs, walnuts, pear, blue cheese, rosemary walnut vinaigrette

Market Green Salad — *\$8*

beets, apple, feta, cashew gremolata, apple cider vinaigrette

PA Maple and Chili Glazed Wings — *\$11*

smokey buttermilk blue cheese dressing, toasted pecans

Autumn Squash and Carrot Soup — *\$7*

dilled yogurt, pumpkin seeds, pumpkin oil

Short Rib Poutine — *\$11*

PA Angus braised beef, tomato gravy, cheese curds, chives, truffle

Bldg. 24 Board — *\$13*

white bean and garlic spread, house made ricotta cheese, paprika and tahini hummus, house grilled bread, roasted and pickled vegetables

Artisanal Cheese Spread — *MP*

Chef's selection of cheeses, pickles, jams, and nuts

Entrées

Bldg. 24 House Ground Burger — *\$15*

aged white cheddar, lettuce, onion, house made pickles, seeded roll, hand cut fries, smoked ketchup

Porcini Dusted Filet Mignon — *\$30*

smashed fingerling potato, roasted broccoli, oyster mushrooms, red wine jus

Mustard Glazed Atlantic Salmon — *\$23*

Tuscan kale, toasted ancient grains, butternut squash puree

Korean Marinated Pork Loin — *\$22*

steamed rice, pickled cabbage and turnip, brussel sprouts, mint, peanut

Roasted Lancaster Chicken — *\$21*

Swiss chard, barley, cumin and honey glazed carrots, orange and sage beurre blanc

NJ Diver Scallops — *\$28*

roasted cauliflower puree, spinach, hazelnuts, golden raisin vinaigrette

Sides

house cut pommes frites with smoked ketchup — *\$6*

roasted market vegetables with chimichurri — *\$6*

smashed fingerling potato with rosemary truffle aioli — *\$6*

fried brussel sprouts with chili lime vinaigrette, peanuts, and mint — *\$6*

house pickles — *\$5*

Ryan McQuillan, Executive Chef

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness