BUILDING 24
KITCHEN & BAR

SMALL PLATES

PESTO ROSSO FLATBREAD
Char-Broiled Flatbread Topped With A Sicilian Red Pesto, Shredded Mozzarella, Hot Italian Sausage, Fire Roasted Tomatoes, Cipollini Onions, Fresh Basil, Balsamic Reduction
$15

SOUP DU JOUR
Home Made Soup Prepared Daily
Cup $6 Bowl $9

SMOKED WINGS
House Smoked Chicken Wings Tossed In Your Choice of Wing Sauce Served With Celery and Ranch
$18.50
WING SAUCES: Honey Bourbon BBQ, Pickleback, Nashville Hot, Traditional Buffalo, Orange Ponzu, Garlic Parmesan

5 SPICE POPCORN SHRIMP
Lightly Fried Fresh Florida Rock Shrimp Tossed In Chinese 5 Spice Seasoning With Blistered Shishito Peppers, Grilled Oranges, Sweet & Spicy Thai Dipping Sauce, Local Pea Shoots, Togarashi
$15

SPRING GREEN GODDESS HUMMUS
Green Goddess Inspired Hummus Topped With Kale Salad, Crispy Chickpeas, And Breakfast Radish Served With Vegetable Medley And Pita Bread
$13

SMOKED CHEDDAR JALAPENO BACON CRAB DIP
Smoked Cheddar Jalapeno Bacon Crab Dip Topped With Smoked Cheddar Cheese, Bacon Onion Jam, Sliced Jalapeno, And Scallion Served WIth Bavarian Pretzel Rods
$17

NASHVILLE HOT DEVILED EGGS
Classic Deviled Eggs Topped With Southern Fried Chicken Thighs Tossed In Nashville Hot Sauce, Topped With Housemade Pickles & Buttermilk Ranch Drizzle
$13.50

CALABRIAN POMODORO MUSSELS
Fresh Mussels Sauteed In A Calabrian Inspired Pomodoro Sauce With Cipollini Onions, Slow Roasted Tomatoes, Fresh Basil, Pecorino Romano, Toasted Baguette
$14

FROMAGE & CHARCUTERIE
Valley Milkhouse Cheeses, Charcuterie Assortment, House Made Pickles, Jam & Bread
$17 $24

MOJO STEAK TACOS
(3) Flour Tortillas Filled With Mojo Marinated Shaved Ribeye, Monterey Jack Cheese, Drunken Pineapple Salsa , Salsa Verde, Fresh Limes & Cilantro
$15

BAKED STRAWBERRY BALSAMIC CHEVERE
Baked Chevre Goat Cheese Topped With Strawberry Compote, Balsamic Reduction, Fresh Rosemary, Toasted Pistachios , Served With Toasted Baguette
$14

CRAB CAKE BLT SLIDERS
(3) Toasted Brioche Slider Rolls, Old Bay Maryland Crab Cakes, Tangy Remoulade, Butter Lettuce, Roma Tomatoes, Applewood Smoked Bacon
$15.5

SHORT RIB CROSTINI
(3) Toasted Crostini, Braised Short Rib, Port Demi Glace, Creamy Horseradish Sauce, Onion Frizzles
$15

SESAME PONZU YELLOWFIN TUNA
Pan Seared Freshly Caught Yellowfin Tuna Encrusted In Sesame Seeds, Kimchi Slaw, Avocado, CItrus Ponzu, Grilled Orange, Togarashi, Local Pea Shoots
$16

SALADS

ADD: CHICKEN +$7, SHRIMP +$9, SALMON +$11

MEDITERRANEAN SALAD
Mixed Tender Greens Topped With Kalamata Olives, Crispy Chickpeas, Cucumber, Cherry Tomato, Red Onion, Artichoke Hearts, Feta Cheese, Greek Dressing
$15

CAESAR SALAD
Artisan Romaine Hearts, White Anchovies, Focaccia Crouton, Pecorino Romano, Caesar Dressing
$14

SPRING STRAWBERRY POMAGRANATE SALAD
Mixed Tender Greens, Strawberries, Pomegranate Seeds, Granny Smith Apples, Cucumber, Red Onion Toasted Marcona Almonds, Goat Cheese, Balsamic Reduction, Pomegranate Vinaigrette
$14

SESAME TUNA CHOP SALAD
Pan Seared Fresh Yellowfin Tuna, Gochujang Finely Shredded Napa & Red Cabbage, Shredded Carrot, Red Onion, Breakfast Radish Cucumber, Orange Segments Tossed In A Sesame VInaigrette & Topped With Toasted Peanuts, Cusabi, & Crispy Wonton Strips
$23

PASTAS

ADD: CHICKEN +$7, SHRIMP +$9, SALMON +$11

SHORT RIB BOLOGNESE
House Made Gemelli Pasta Tossed In House Made Braised Short RIb Bolognese Sauce, Topped With Fresh Basil, Ricotta & Pecorino Romano Cheese
$21 $27

SHRIMP & KIMCHI LO MEIN
Jumbo Tiger Shrimp Stir-Fried With Sweet & Sour Lo Mein Noodles, House Made Kimchi, Snap Peas, Wild Mushrooms, Poblanos, Gochujang, Toagrashi
$26

CALABRIAN PROSCIUTTO CHICKEN PENNE ALLA VODKA
Hand Breaded Chicken Breast Covered In Prosciutto Topped With A 3 Cheese Blend & Marinara Paired With House Made Roasted Pepper Infused Penne Pasta In A Calabrian Inspire Vodka Sauce With Cipollini Onions, Fresh Basil, & Pesto
$26

CREAMY PESTO SEAFOOD TORTELLINI
3-Cheese Filled Tortellini Pasta, Creamy Parmesan Basil Pesto Sauce, Bay Scallops, Jumbo Tiger Shrimp, Slow Roasted Tomatoes, Cipollini Onion, Spinach, Fresh Mozzarella, Roasted Red Pepper Coulis, Balsamic Reduction
$22 $27

CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES.
ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS

LARGE PLATES

MEDITERRANEAN LAMB CHOPS
(3) Two Bone Lamb Chops Roasted To Perfection With Rosemary Served With Caramelized Onion & Mint Orzo, Feta Cheese, Charred Asparagus, And Mint Crema
$37

STEAK FRITES
Mojo Marinated & Char Broiled Coulotte Steak, Chimichurri, Garlic Parmesan Frites
$28

SCALLOPS
Pan Seared Hokkaido Japanese Scallops With Sautéed Granny Smith Apples And Cipollini Onions With A Pomegranate Reduction, Charred Asparagus, Cauliflower Puree, Pomegranate Seeds, Grilled Orange, Almond Gremolata

$29

SEAFOOD RISOTTO
Pan Seared Hokkaido Scallops, Jumbo Tiger Shrimp, And Mussels Cooked In A White Wine Butter Sauce With Fresh Herbs, Roasted Tomatoes, & Cipollini Onion Overtop Creamy Basil Pesto & Parmesan Risotto, Grilled Lemon, Roasted Red Pepper Coulis, Balsamic Reduction
$28

DRUNKEN PINEAPPLE BLACKENED SALMON
Cajun Blackened 8 Ounce Atlantic Salmon Filet Topped With Drunken Pineapple Salsa Served With Crispy Fingerling Potatoes, Pickled Chili Slaw, Chimichurri
$23

VEGAN CAULIFLOWER "STEAK"
Seared Cauliflower Steak Served With Exoitic Mushrooms, Sauteed Kale, Caramelized Onion Mint Orzo, Chimichurri
$21

FILET AU POIVRE
Black Peppercorn Encrusted 8 Ounce Filet Mignon With A Cognac Cream Sauce Served With Garlic Mashed Potatoes, And Heirloom Carrots
$40

COCONUT CURRY CHICKEN
Braised Heritage 1/2 Chicken In A Ginger Coconut Curry Sauce With Poblano Peppers, Cipollini Onions, Broccoli, Basmati Rice, Roasted Cashews, Local Pea Shoots
$26

SIDE PLATES

TRUFFLE FRIES
Fresh Cut Fries Tossed In Truffle Oil With Pecorino Romano And Arugula
$12

SMOKED MAC
House Made Campanelle Pasta, Smoked Gouda, Cream, Garlic Bread Crumb
$12

GARLIC MASHED POTATOES
Chefs Homemade Garlic Mashed Potatoes
$8

BRUSSEL SPROUTS
Crispy Flash Fried Brussel Sprouts Tossed With Golden Raisins, Candied Walnuts, And Maple Soy Sauce Topped With Pecorino Romano
$9

GRILLED BREAD
House Assortment Of Breads Served With Whipped Butter and Seasonal House Jam
$6

SANDWICHES

All Sandwiches Are Served With Fries
Substitute With Smoked Mac For + $4.5

NASHVILLE HOT CHICKEN CIABATTA
Toasted Ciabatta Roll, Hand Breaded Buttermilk Fried Chicken Thighs Tossed In Nashville Hot Sauce And Drizzled WIth Buttermilk Ranch, Bacon Coleslaw, House Made Pickles
$21

SOUTHERN FISH FRY SANDWICH
Cajun Cornmeal Breaded Fish Of The Day Fillet On A Sesame Seed Bun With A Creole Tartar Sauce, Butter Lettuce, Tomato And Bacon Coleslaw On The Side
$22

B24 BURGER
8 Ounce Angus Burger Patty On A House Made Sesame Bun With Steak House Aioli, Shredded Lettuce, Heirloom Tomato, And Thinly Sliced Red Onion, Served With Crispy Frites
$23
ADD: FRIED EGG, BACON, SAUTEED MUSHROOMS, ONION JAM +$1.50 EACH

PORK BELLY BANH MI
Toasted Ciabatta Roll, Thinly Sliced Pork Belly, Cucumber, Jalapeno, Breakfast Radish, Red Onion Cilantro, Kimchi Slaw, Cusabi Aioli, Vietnamese Broth
$22

WE PROUDLY SUPPORT LOCAL

PLEASE ASK YOUR SERVER ABOUT OUR ROTATING SELECTION OF HOUSE MADE DESSERTS

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PLEASE CONTACT OUR PARTY COORDINATOR AT *PARTIES@GEAREDFORFUN.COM* FOR MORE INFORMATION ABOUT HOSTING YOUR NEXT EVENT AT BUILDING 24!

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