BUILDING 24 KITCHEN & BAR

SMALL PLATES

HOT HONEY SOPRESSATA FLATBREAD

Char-Broiled Flatbread Topped With A House Made Rustic Marinara Sauce, Mozzarella, Hot Italian Sopressata, Hot Honey, Fresh Basil \$15

HEIRLOOM CAPRESE

Fresh Heirloom Tomatoes, Buffalo Mozzarella, Smoked Sea Salt, EVOO, Basil Pesto, Balsamic Reduction

\$13 \$17

SMOKED WINGS

House Smoked Chicken Wings Tossed In Your Choice of Wing Sauce Served With Celery and Ranch

\$17

WING SAUCES: Tradicional Buffalo, Caribbean Jerk BBQ, Mango Agave, Honey Gochujang, Parmesan Peppercorn, Creole Honey Mustard

POMODORO CALAMARI

Lightly Flash Fried Rhode Island Calamari Rings & Tentacles, Blistered Cherry Tomatoes, Cippolini Onion Served Overtop Rustic Marinara Sauce, Topped With Fresh Basil, Lemon Wedges, & Pecorino Romano \$15

CALABRIAN ROASTED RED PEPPER HUMMUS

House Made Calabrian Inspired Roasted Red Pepper Hummus Topped WIth Basil Pesto, Slow Roasted Tomatoes, And Balsamic Reduction Served With Grilled Pita Bread, And An Assortment Of Vegetables \$14

PIMENTO CHORIZO CRAB DIP

House Made Crab Dip Made WIth Chorizo Sausage & Topped With Pimento Cheese, And Pico De Gallo Served With Chili Lime Tortilla Chips \$17

HONEY GOCHUJANG CHICKEN DEVILED EGGS

House Made Deviled Eggs Topped With Fried Chicken Tossed In Honey Gochujang Sauce Topped With Pickled Red Onions And Sesame Seeds \$13.50

SALADS

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

GREEK WATERMELON SALAD

Mixed Arcadian Greens, Diced Watermelon, Kalamata Olives, Red Onion, Cucumber, Feta Cheese, Cherry Tomatoes, Artichokes Tossed In a Mint Vinaigrette, Topped With Tzatziki Sauce \$15

COCONUT CURRY MUSSELS

Fresh Blue Bay Canadian Mussels Sauteed With Cippolini Onions & Jalapenos Cooked in A Ginger Coconut Curry Broth, Topped With Fresh Lime, Cilantro, And Crostini

\$16

FROMAGE & CHARCUTERIE

Valley Milkhouse Cheeses, Charcuterie Assortment, House Made Pickles, Jam & Bread

\$17 \$24

TEQUILA LIME SHRIMP TACOS

(3) Flour Tortillas Filled With Tequila Lime Marinated Fresh Florida Rock Shrimp, Pickled Chili Slaw, Salsa Verde, Queso Fresco, Fresh Cilantro \$15

ROSEMARY HONEY PISTACHIO BAKED BRIE

Baked Brie Cup Topped With Warm Rosemary Honey, Toasted Pistachio, And Balsamic Reduction Served With Toasted Baguette \$14

KOREAN LOBSTER SLIDERS

(3) Toasted Brioche Slider Rolls, Korean Inspired Lobster Salad, Buttercrunch Bibb Lettuce, And Sriracha Aioli, Garnished With Gochujang & Togarashi \$18

CARIBBEAN JERK BBQ MEATBALLS

(5) Housemade Jerk Inspired Meatballs Cooked In A Caribbean Jerk BBQ Sauce With Caramelized Onions & Pineapple, And Blistered Shishito Peppers, Tostones

\$15

TUNA POKE

Fresh Cubed Yellowfin Tuna Tossed in A Sesame Gochujang Vinaigrette With Edamame, Radish, Redo Onion, And Cucumber, Served Over Sushi Rice, Also Served With Tostones

\$18



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

LOBSTER SPAGHETTI ALLA CHITARRA

Homemade Roasted Red Pepper Infused Spaghetti, Fresh Picked Lobster Claw & Knuckle Meat, English Peas, Blistered Cherry Tomato, Cippolini Onion, Tossed In A Lobster Sherry Mascarpone Blush Sauce, And Topped With Mascarpone Cheese

\$29

CAESAR SALAD

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

SUMMER PEACH & BURRATA SALAD

Mixed Arcadian Greens, Fresh Peaches, Buffalo Burrata, Fresh Basil, Cucumber, Red Onion, Candied Walnuts, Balsamic Reduction, **Bourbon Peach Vinaigrette** \$14

FIESTA STEAK SALAD

Char Broiled mojo Marinated Coulotte Steak With Chimichurri Sauce, Chopped Romaine, Monterey Jack Cheese, Applewood Smoked Bacon Bits, Avocado, Fire Roasted Corn Salsa, Diced Bell Peppers, Crispy Tortilla Strips, Served With Bacon Avocado Ranch \$26

HONEY GOCHUJANG CHICKEN LO MEIN

Korean Fried Chicken Thighs Tossed In A Honey Gochujang Sauce Served With Sweet & Spicy Lo Mein Noodles Stir-Fried Snap Peas, Shredded Carrots, Kimchi Slaw, Wild Mushrooms, Garnished With Gochujang & Togarashi

SHORT RIB CANNELLONI

\$26

House Made Cannelloni Filled With Braised Short Rib, Caramelized Onions, Ricotta Cheese, Fresh Basil, Topped With Marinara & Smoked Provolone Cheese, Garnished With Basil Pesto \$26

CARBONARA

House Made Paprika Infused Angel Hair Pasta, House Cured Peppercorn Chili Bacon, Classic Carbonara Sauce, Cippolini Onion, Oyster Mushroom, Crispy Shallots, Pecorino Romano, Garnished With Basil Pesto \$26

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

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LARGE PLATES

MEDITERRANEAN LAMB CHOPS

Garlic & Rosemary Marinated Lamb Chops Topped With Watermelon Kalamata Olives, Feta Cheese, And Fresh Mint, Served Over Top Parsnip Puree And Roasted Asparagus, Served With Mint Crema

\$37

STEAK FRITES

Mojo Marinated & Char Broiled Coulotte Steak, Chimichurri, Garlic Parmesan

Frites \$28

MANGO AGAVE HOKKAIDO SCALLOPS

Pan Seared Hokkaido Japanese Scallops, Tequila Mango Agave Coulis, Fire Roasted Elote Salad With Queso Fresco, Avocado, Crispy Fingerling Potatoes, Fresh Lime, Sauteed Mango & Cippolini Onion

\$31

JUMBO LUMP OLD BAY CRAB CAKES

House Made Jumbo Lump Crab Cakes Served With A Spicy Remoulade, Lemon Wedges Old Bay Charred corn On The Cob, Crispy Fingerling Potatoes, & Pickled Chili Slaw

\$31

BASIL BRUSCHETTA SALMON

Pan Seared 8 Ounce Atlantic Salmon Filet Topped With Basil Pesto, Homemade Bruschetta, & Fresh Mozzarella Served With Roasted Broccolini, Parmesan Polenta, Garnished With Roasted Red Pepper Coulis, And Balsamic Reduction

\$28

SALSA MACHA NAPA CABBAGE 💿

Charred Napa Cabbage topped With Pomegranate Pickled Granny Smith Apples, And Salsa Macha, Paired With, Parsnip Puree & Roasted Cippolini Onion

\$21

BURNT ORANGE ROSEMARY CAST-IRON RIBEYE

14 Ounce Ribeye Sous Vide With Rosemary & Garlic Then Cast Iron Seared Then Topped With Burnt Orange & Rosemary Compound Butter, And A Charred Orange Served With Garlic Mashed Potatoes, And The Vegetable Of The Day

\$40

CARIBBEAN JERK CHICKEN

Caribbean Inspired Smoked Heritage Half Chicken Topped With Pineapple Salsa, And Grilled Oranges, Served Over Top Caramelized Pineapple Dirty Rice, and Pickled Chili Slaw, Chimichurri

\$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

\$14 GARLIC MASHED POTATOES

Chefs Homemade Garlic Mashed Potatoes \$8

SANDWICHES

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

FRIED CHICKEN CIABATTA SANDWICH

Pickle & Buttermilk Brined Fried Chicken Thigh On A Toasted Ciabatta Topped With Smoked Gouda Cheese, House Cured Bacon, Bacon Coleslaw, House Made Pickles, Honey Mustard Aioli \$22

KOREAN SHRIMP SMASHBURGER

(2) Korean Inspired Shrimp Smash Patties With A Honey Gochujang Glaze, Topped With Kimchi Slaw, Fried Egg, Crispy Wonton Strips, On A Toasted Sesame Seed Bun \$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, +\$1.50 EACH Choice Of Cheddar, Fontina, Provolone, Or Smoked Gouda

HEIRLOOM TOMATO ITALIAN GRILLED CHEESE

Sliced Sourdough Cooked In Truffle Butter, Melted Fontina & Provolone Cheese, Heirloom Tomato, Arugula, Oil & Vinegar, Sopressata, Capicola, Salami, And Served With A Choice Of Tomato Basil Soup Or French Fries \$21

WE PROUDLY SUPPORT LOCAL



BRUSSEL SPROUIS

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



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

© @BUILDING24 | (610) 375 2700 X221 | WWW.BLDG24.COM |1115 BERN RD. WYOMISSING, PA Please contact our party coordinator at *Parties@GearedForfun.com* for more information about hosting your next event at building 24!

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