

# BUILDING 24

## KITCHEN & BAR

### SMALL PLATES

#### MEDITERRANEAN LAMB FLATBREAD

Char-Broiled Flatbread, EVOO, Garlic, Mediterranean Inspired Lamb Meatball, Spinach, Roasted Tomato, Artichoke, Mediterranean Feta

15

#### FINGERLING POUTINE

Fresh Fried Fingerling Potatoes Smothered In Bacon Onion Gravy And Braised Chuck Roast, Topped With Fried Wisconsin Cheese Curds

16

#### SMOKED WINGS

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

17

WING SAUCES: Traditional Buffalo, Chipotle Peach Hot Sauce, Honey Gochujang, Creamy Calabrian Parmesan Peppercorn, Creole Honey Mustard, Maple Chili Pecan, Sweet Vidalia Onion BBQ

#### YUZU LEMON DILL POPCORN SCALLOPS

Hand Breaded Peruvian Bay Scallops Flash Fried With Shishito Peppers & Baby Bok Choy, Yuzu Lemon Dill Aioli, And Garnished With Togarashi & Charred Lemon

16.5

#### WINTER BALSAMIC BEET HUMMUS

House Made Rosemary Red Beet Hummus Topped With Basil Pesto, Pickled Beets, Balsamic Reduction, Watermelon Radish, And A Rosemary Sprig, Served With Grilled Pita Bread, And Fresh Veggies

14

#### CRAB RANGOON DIP

House Made Crab Rangoon Inspired Crab Dip Topped With Mozzarella Cheese Then Baked Until Golden Brown Topped With Honey Gochujang & Scallion Then Served With Wonton Chips

17

#### BACON & SCALLOP DEVILED EGGS

House Made Deviled Eggs Topped With Nueske Applewood Smoked Bacon, Cajun Seasoned Flash Fried Bay Scallops, Fire Roasted Corn Salad, Creole Aioli

14.5

### SALADS

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

#### FIRE ROASTED GREEK SALAD

Mixed Arcadian Greens, Mediterranean Feta, Fire Roasted Zucchini, Peppers, And Red Onion, Kalamata Olives, Cucumber, Cherry Tomato, Artichoke, Fresh Oregano, EVOO, Red Wine Vinegar, Char-Broiled Focaccia Crouton

15

#### CAESAR SALAD

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

14

#### WINTER POMEGRANATE BEET & BURRATA SALAD

Mixed Arcadian Greens Tossed In A Honey Pomegranate Vinaigrette, Topped With Cucumber, Red Onion, Pickled Pomegranate Seeds & Red Beets, Granny Smith Apples, Buffalo Burrata, Candied Walnut, Balsamic Reduction

15

#### SESAME TUNA CHOP SALAD

Searred Sesame Seed Encrusted Yellow Fin Tuna, Chopped Romaine Hearts, House Made Kimchi, Cucumber, Radish, Orange Segments, Topped With Toasted Peanuts, Scallion, & Cucumber Wasabi Aioli, Garnished With Wonton Strips And Gochujang

25

#### SOUP OF THE DAY

Fresh Soup Prepared Daily

MP

#### OYSTER OSCAR TOAST

Toasted Sourdough Bread Topped With Flash Fried Fresh Oysters, Remoulade, Shaved Asparagus, Arugula, Jumbo Lump Crab Meat, Saffron Hollandaise, Smoked Paprika

16

#### FROMAGE & CHARCUTERIE

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

17 24

#### BEEF BIRRIA TACOS

(3) Flour Tortillas Dipped in Consomme Then Toasted With Shredded Pepper Jack Cheese, Salsa Verde, Finely Diced Spanish Onions & Jalapenos, Fresh Cilantro, With Consomme Fresh Limes & Radishes

15

#### APRICOT ROSEMARY PISTACHIO BAKED GOAT CHEESE

Chevre Goat Cheese Wrapped In Phyllo Then Baked Served On Top Of Warm Rosemary Infused Apricot Marmalade Topped With Toasted Pistachios Served With Toasted Bread Points

14

#### PORK BELLY BANH MI SLIDERS

(3) Toasted Brioche Slider Buns, Thinly Sliced Honey Gochujang Pork Belly, Topped With A Pickled Jalapeno Carrot And Watermelon Radish Slaw

15

#### CRISPY TEMPURA SPICY TUNA ROLL

Hand Rolled Sushi Roll Filled With Fresh Yellowfin Tuna, Caramelized Onion & Ginger, And Chili Crisps, Topped With Siracha Aioli, Crispy Tempura Bits, Scallion, And Sesame Seeds, Served With House Made Kimchi Wasabi & Ponzu

16

### PASTAS

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

#### SEAFOOD ALLA VODKA LASAGNA

House Made Seafood Lasagna Made With Shrimp, Crab, And Scallop, Calabrian Inspired Vodka Sauce, Fontina, Mozzarella, Provolone, & Basil Infused Ricotta, Garnished With Basil Pesto, Garlic Bread

29

#### SHIRO PORK BELLY RAMEN

House Made Ramen Noodles, Honey Gochujang Glazed Pork Belly, 8 Hour Shiro Ramen Broth, Marinated Soft Boiled Egg, Fresh Bean Sprouts, Watermelon Radish, Jalapeno, Garnished With Gochujang & Togarashi

26

#### SHORT RIB ASIAGO GNOCCHI

Asiago Filled Potato Gnocchi, Braised Short Rib, Asparagus Tips, Roasted Cippolini Onion, Tossed In A Wild Mushroom White Truffle Demi Cream Sauce, Topped With Whipped Ricotta, And Fresh Basil, Basil Pesto

26

#### MEDITERRANEAN SPAGHETTI & MEATBALLS

House Made Spinach Infused Spaghetti Pasta, Hand Made Mediterranean Inspired Lamb Meatballs, Cherry Tomatoes, Kalamata Olives, Spinach, Roasted Cippolini Onions, Tossed In A Lemon Caper Tomato Sauce With Fresh Dill, Feta, And Garnished With Mint Chutney

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

## LARGE PLATES

### OVEN ROASTED LAMB SHANK

Slow Roasted Australian Lamb Shank With A Port Wine Rosemary Demi Glace Served With Crispy Fingerling Potatoes, And Charred Zucchini, Red Onion, Red Pepper

37

### STEAK FRITES

Garlic Rosemary Marinated House Cut Coulotte Steak Smothered In Applewood Smoked Bacon Gravy Served With Crispy Frites

28

Upgrade To Poutine Frites For 5+

### ROSEMARY APPLE POMEGRANATE SCALLOPS

Pan Seared Jumbo Hokkaido Japanese Scallops, Sautéed Granny Smith Apples & Cippolini Onions, Topped With Pomegranate Seeds Pistachio, And Fresh Rosemary, Bourbon Apple Cider Pan Sauce, Fondant Yukon Gold Potatoes, Pomegranate Balsamic Reduction

31

### CALABRIAN SHRIMP

Calabrian Inspired Marinated Jumbo Shrimp Sauteed With Heirloom Cherry Tomatoes, Cippolini Onions, Tuscan Kale, And Artichoke Served Over Parmesan Polenta, Garnished With Charred Lemon, Basil Pesto, Saffron Hollandaise

28

### SESAME ALMOND ENCRUSTED SALMON

Char-Broiled 8 Ounce Salmon Filet Glazed With A Sesame Apricot Gastrique, Then Encrusted With A Sesame Almond Gremolata Served Over Vegetable Stir Fried Rice, Grilled Orange & Scallion, Scallion Oil

28

### PORTOBELLO MUSHROOM "STEAK" <sup>VG</sup>

Marinated Then Char-Broiled Portobello Caps Served Over A Creamy Tomato Basil Risotto Made With Coconut Milk, Accompanied By Sauteed Tuscan Kale, Heirloom Cherry Tomato, And Cippolini Onion Garnished With Basil Pesto & Balsamic Reduction

21

### HEARTH STONE FIRE ROASTED PRIME RIB

Hearth Stone Fired Roasted Angus Prime Ribeye Cast Iron Seared To Order, Served With Rosemary Au Jus, Your Choice Of Creamy Or Raw Horseradish, Roasted Broccoli, Bacon Cheddar Smashed Yukon Potatoes

40

### INDIAN BUTTER CHICKEN BOWL

Traditional Marinated Boneless Chicken Stewed In A Creamy Rich Spiced Tomato Butter Sauce Served With Cilantro Rice, Roasted Broccoli, Fresh Lime & Cilantro, Pickled Red Onion And Mint Crema

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

### POTATOES

Choice Of: Bacon & Cheddar Smashed Yukon Potatoes, Crispy Fingerling Potatoes, Or Fondant 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

### CHIPOTLE PEACH FRIED CHICKEN SANDWICH

Toasted Ciabatta Roll, Buttermilk Fried Chicken Thigh Tossed In Our House Made Chipotle Peach Hot Sauce, Topped With Peacho De Gallo, House Made Pickles, Bacon Coleslaw

22

### QUESO BIRRIA GRILLED CHEESE

Toasted Sourdough, Chipotle Braised Beef Birria, Pepper Jack & Queso Fresco, Diced Spanish Onions, Jalapeno, Salsa Verde, Fresh Cilantro, Served With Consommé

22

### B24 BURGER

8 Ounce Angus Burger Patty On A House Made Sesame Bun With Steak House Aioli, Shredded Lettuce, Heirloom Tomato, Thinly Sliced Red Onion

23

ADD: FRIED EGG, BACON, SAUTEED MUSHROOMS, +\$1.50 EACH  
Choice Of Cheddar, Fontina, Provolone, Or Smoked Gouda

### LAMB SMASHBURGER GYROS

Toasted Pita Bread, 2 Lamb Smash Patties, Prosciutto Grilled Onion & Roasted Red Peppers, Mediterranean Feta, Arugula, Tomato, Tzatziki

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## WE PROUDLY SUPPORT LOCAL



**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](mailto:PARTIES@GEAREDFORFUN.COM) FOR MORE INFORMATION ABOUT HOSTING YOUR NEXT EVENT AT BUILDING 24!**

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