

BUILDING 24

KITCHEN & BAR

SMALL PLATES

OYSTERS

Daily Selection of Raw Oysters
2.50

FRENCH ONION

Toasted Garlic Baguette, Melted Gruyere
8

MARGHERITA FLATBREAD

Crushed tomato, Fresh mozzarella, Basil, EV00
14
+2 For Choice Toppings

CALAMARI

Hand breaded crispy calamari, Lemon pepper dusted, Citrus Yuzo Dill Aioli, Marinara
15

CRAB DEVEILED EGGS

Topped with Lump Crab, Crumbled Smoked Bacon, Old Bay
16

SMOKED WINGS

House Smoked Chicken Wings Tossed In Your Choice of Wing Sauce Served With Celery and Ranch
18

WING SAUCES: Traditional Buffalo, Honey Gochujang, Calabrian Parmesan
Peppercorn, Creole Honey Mustard, Sweet Vidalia Onion BBQ

SPINACH CRAB DIP

Blue Crab, Herb Cream Cheese, Spinach, Old Bay, Wonton Chips
18

GRILLED SHRIMP TACOS

(3) Flour Tortillas, Seasoned Grilled Shrimp, Pickled Veggies, Citrus Yuzu Dill Aioli
16

CHARCUTERIE

Oley Valley Milkhouse cheese, Cured meats, House Pickles, House Preserves, Toasted Bread
20

TUNA TARTAR

Thin Sliced Ahi Tuna, Scallion, Ginger, Soy, Lime, Avocado, Crispy Wonton
18

B24 PIEROGIS

Potato cheese filled, Crumbled Chorizo Sausage, Garlic, Scallion, Truffle Cream Sauce
14

SALADS

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

CAESAR SALAD

Artisan Romaine Hearts, White Anchovies, Focaccia Crouton, Pecorino Romano, Caesar Dressing
15

WEDGE

Crisp Iceberg Wedge, Crumbled Smoked Bacon, Sundried Tomato, Local Blue Cheese, Aged balsamic
16

SUMMER

Mixed Arcadian Greens, Strawberry, Cucumber, Tomato, Avocado, Goat Cheese, Champagne Vinaigrette
16

CAPRESE

Heirloom Tomato, Fresh Buffalo Mozzarella, Basil, Pink Himalayan Salt, EV00
16

HOUSE

Mixed Greens, Tomato, Cucmber, Shredded Cheese, Crouton, House Balsamic
9

SUMMER DELIGHTS

FRA DIAVLO

House Spaghetti, Onion, Garlic, Cherry Tomato, Tossed with White Wine and Spicy Marinara, Lobster, Shrimp, Mussels
34

LOBSTER GNOCCHI

Cold Water Lobster, Handmade Potato Gnocchi, Shaved Asparagus, Champagne Butter Cream
34

B24 BURGER

Seeded Bun, Bibb Lettuce, Tomato, Red Onion, Siracha Aioli
20
+2 Bacon, Egg, or Avocado

HAND BREADED CHICKEN

Breaded Fried Pounded Chicken Thigh, Bacon Coleslaw, Pickles, Buffalo Sauce
20

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. GLUTEN FREE AND VEGAN OPTIONS ARE AVAILABLE.

LARGE PLATES

STEAK FRITES

Garlic Rosemary Marinated House Cut Coulotte Steak, Hand cut Fries, Arugula, Herb Butter
30

FILET

Hand cut Filet, Cooked to Perfection
8oz 34 12oz 48

Oscar +15

Choice +5

Wild Mushroom Demi
Local Blue Cheese

SCALLOPS AND SHRIMP

Diver Scallop, Jumbo Shrimp, Lemon Beurre Blanc, Crab Risotto
35

DIJON SALMON

Seared Salmon, Rubbed with Lemon, Dill & Dijon, Garlic Mashed Potato, Fresh Veggie
30

HALF ROASTED CHICKEN

Slow Roasted Chicken, Fingerling Potato, Topped with Vegetables in a Rich Chicken Broth
28

CRAB CAKES

Perfectly Seared Jumbo Lump, Cajun Remoulade, Veggie Du Jour
37

14oz BONE-IN PORK CHOP

Bone -in Pork Chop, Wild Mushroom Demi, Garlic Herb Mashed Potato, Veggie Du Jour
34

FRESH CATCH

Fresh Catch , Citrus Buerre Blanc, Veggie Du Jour
Market Price

DESSERT

B24 FAMOUS PEANUT BUTTER PIE

Homemade Favorite, Reese's Peanut Butter, Chocolate Cookie Crust
10

Ask Your Server About Our Other Rotating Desserts
9

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

BRUSSEL SPROUTS

Crispy Flash Fried Brussel Sprouts Tossed With Golden Raisins, Candied Walnuts, And Maple Soy Sauce Topped With Pecorino Romano
10

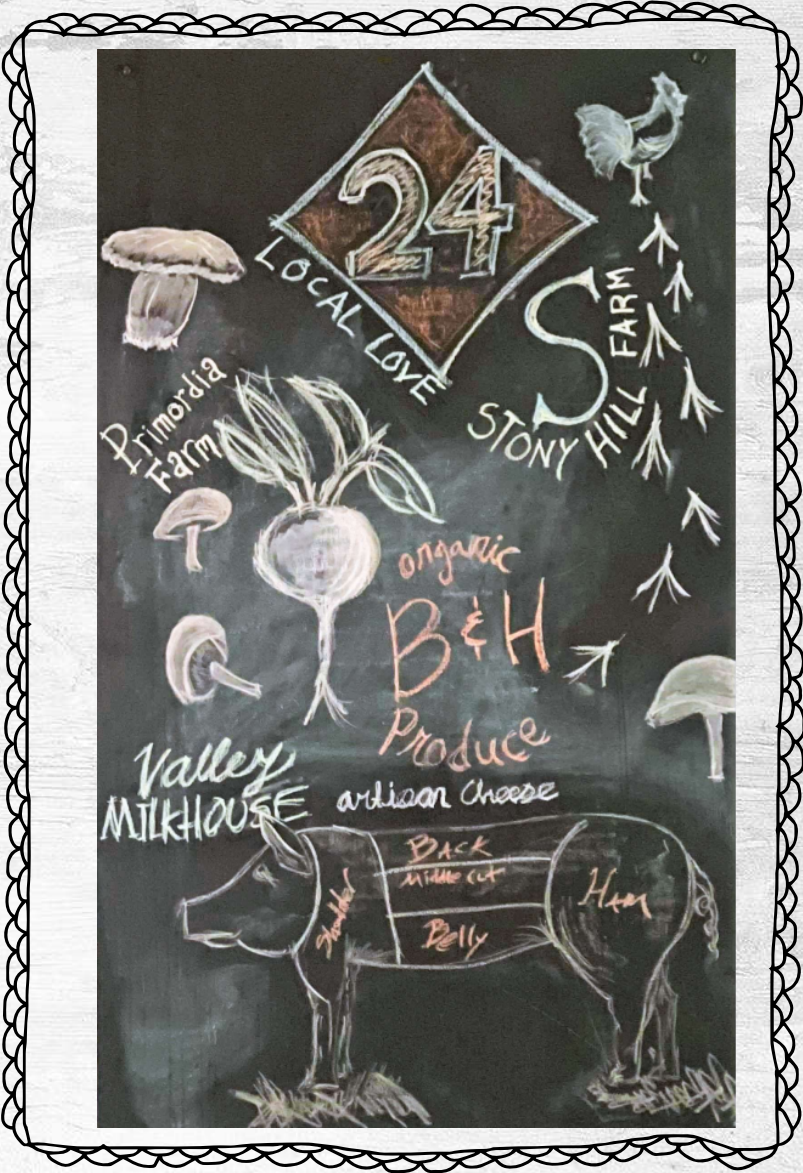
VEGGIE DU JOUR

EV00, Garlic, Seasonal Veggie
9

GARLIC MASHED POTATO

Yukon Gold Mashed Potato, Garlic, Cream, Butter
9

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**FOR MORE INFORMATION ABOUT HOSTING YOUR NEXT EVENT AT BUILDING 24!

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