

# BUILDING 24 KITCHEN AND BAR

## Small Plates

### CHEESE PLATE

Assorted Valley Milkhouse Cheeses, House Accoutrements 18  
Add Charcuterie Selection +5

### TUNA TARTARE

Avocado, Diced Tuna, Scallion, Ginger, Soy, Lime, Microgreens, Wonton Chips 18

### PICKLED BEET DEVEILED EGGS

Pickled Beet Eggs, Deviled Filling, Chives, Pickled Mustard Seed 13

### CAPE COD CALAMARI

Hand Breaded, Flash Fried Calamari, Breaded Artichoke, Capers, Banana Peppers, Vodka Sauce 16

### SMOKED WINGS

House Smoked Wings with Your Choice of Traditional Buffalo, Korean BBQ, Lemon Pepper Rub, House Hot Honey. Served with a side of Ranch 18

### BLACK AND BLEU FLATBREAD

Garlic and Herb Oil, Thinly Sliced Steak, Mozzarella, Bleu Cheese, Pickled Onion, Microgreens 18

### PIEROGIES

Potato and Cheese Pierogies, Mushroom, Truffle Cream, Chives 15

### FALL BRUSCHETTA

Butternut Squash, Bleu Cheese, Craisins, Maple Balsamic Drizzle 15

### MISO GLAZED DUCK BAO BUNS

Maple-Miso Glazed Duck, Bao Bun, Pickled Red Onion, Micro Greens 18

## Soups & Salads

### ARUGULA SALAD

Fresh Arugula, Candied Walnuts, Pickled Beets, Grated Parmesan, Sliced Apple, Pomegranate Vinaigrette 15

### CLASSIC CAESAR

Chopped Romaine, Grated Parmesan, House Caesar Dressing, Croutons, White Anchovy 15

### SWEATER WEATHER SALAD

Artisan Salad Mix, Quinoa, Butternut Squash, Whipped Goat Cheese, Toasted Pumpkin Seed, Fig Vinaigrette 16

### BUTTERNUT GINGER BISQUE

Butternut Squash, Cream, Ginger, Sage Oil, Cinnamon Sour Cream 9

### FRENCH ONION SOUP

Our House Made French Onion Soup Topped with a Toast Point, Swiss, and Provolone 8

### ADD CHICKEN 7 SHRIMP 9

### SALMON 11

## Sides

### TRUFFLE FRIES

Fresh Cut Fries, Truffle Oil, Arugula, Parmesan, Spicy House Aioli 12

### SMOKED MAC AND CHEESE

House Pasta, Smoked Gouda, Cream, Garlic Bread Crumb 14

### VEGGIE DU JOUR

Chef's Daily Selection, Sautéed with Garlic and Olive Oil 8

### GARLIC ROASTED POTATOES

Roasted Potato, Olive Oil, Rosemary, Garlic 9

### BRUSSEL SPROUTS

Flash Fried Brussel Sprouts, Tossed with Golden Raisins, Candied Walnuts and Maple Soy. Topped with Parmesan Cheese 10

# Large Plates

## STEAK FRITES

Garlic Marinated Chef's Cut, Fresh Cut Fries, Herb Butter 31

## SEARED SALMON

Apple Cider Cream Sauce, Smashed Sweet Potato, Bacon, Wilted Spinach 32

## STUFFED PORK BELLY

Brussel Sprouts & Locally Sourced Bleu Cheese Stuffed in a Porchetta Roll, Fried Potato, Arugula, Maple Demi Glaze 28

## DUCK BREAST

Duck Breast, Black Cherry Glaze, Charred Carrots, Mash Potatoes 29

## CHICKEN FRANCAISE

Lightly Fried Chicken Breast, Lemon and White Wine Butter Sauce, Garlic Roasted Potatoes, Wilted Spinach 28

## PAN SEARED SCALLOPS

Pan Seared Scallops, Fall Succotash, Saffron Butter Sauce 35

## ANCIENT GRAIN BOWL

Ancient Grain Mix Tossed in a Champagne Vinaigrette, Pickled Vegetables, Mushrooms, Sweet Potato, Hot Honey Drizzle 23

# Pasta

**ADD CHICKEN 7 SHRIMP 9**

**SALMON 11**

## LAMB BOLOGNESE

House Made Pappardelle, Slow Cooked Lamb Bolognese Sauce, Tomato, Onion, Charred Toast Points 27

## ALMOND BUTTER GNOCCHI

Sweet Potato Gnocchi, Butternut Squash, Almond Butter, Parsnips, Toasted Almonds 24

## CACIO E PEPE

House Made Spaghetti, Pecorino Romano, Fresh Cracked Black Pepper, Local Butter 21

## VODKA CHICKEN PARMESAN

House Made Angel Hair, Hand Breaded and Fried Chicken, Fresh Mozzarella, Chef's Spicy Vodka Sauce 25

# Handhelds

## SLICED STEAK

Chef's Choice

Thinly Sliced, Horseradish Aioli, Red Wine Mushrooms, Melted Swiss 21

## B24 BURGER

Sesame Bun, Spicy Ketchup, Pickled Mustard Onion, Bibb Lettuce 20

## PRETZEL ENCRUSTED

## CRAB CAKE

Crab Cake with a Pretzel Crusting, Beer Mustard Aioli, Arugula, Pickled Red Onion, Pretzel Bun 24

## MYRTLE BEACH CHICKEN

Grilled Chicken Breast, Roasted Red Pepper, Pimento Cheese, Tomato-Bacon Jam, on a Pretzel Bun 18

# Desserts

**OUR FAMOUS PEANUT BUTTER  
PIE 9**

**ASK YOUR SERVER ABOUT OUR  
OTHER ROTATING DESSERTS**

**TO BOOK A PRIVATE EVENT,  
CALL COLEEN AT 610-375-2700  
EXT. 220**

**CONSUMING RAW OR  
UNDERCOOKED MEATS,  
POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY  
INCREASE YOUR RISK OF  
FOODBORNE ILLNESS**