

BUILDING 24

SHAREABLES

SWEET POTATO HUMMUS

Pumpkin Seed, Hot Honey, Celery, Carrots, Cucumber 15

LOCAL BURRATA & SEASONAL CHUTNEY

Winter Apple Chutney, Russo's Burrata, Balsamic Glaze, Grilled Focaccia 16

MARGHERITA FLATBREAD

Fresh Mozzarella, Salami Picante, Heirloom Tomatoes, EVOO 17

PIEROGIES

Brown Butter Caramelized Onions, Chorizo, Cream, Scallions 15

SMOKED POBLANO CRAB DIP

Lump Crab, Bacon, Cream Cheese, Monterey Jack, Brown Butter Bread Crumb, Chives served with Grilled Sourdough 19

KENNET SQUARE MUSHROOM TOAST

Local Mushroom Fricassee, Red Wine, Lemon Zest, Herbs & Ricotta on a Charred Focaccia 14

SMASHED SLIDERS

Bison, Elk, Wagyu, Wild Boar, Spicy BBQ, Caramelized Onion, Smoked Cheddar 19

VIETNAMESE STREET TACO

Short Rib, Kimchi, Roasted Jalapeno Cooli, Cucumber, Pickled Daikon, Cilantro, House Made Corn Tortilla 17

DEVILED EGGS

Crab, Old Bay, Chive, Paprika 15

CALAMARI

Fresh Fried Calamari, Malt Vinegar Aioli 15

TEMPURA OLIVES AND PEPPERONCINI PEPPERS

Flash Fried Bleu Cheese Stuffed Olives, Pepperoncini Peppers, Chipotle Aioli 12

SMOKED WINGS

House Smoked Wings with Your Choice of Traditional Buffalo, Maple-Bacon Mustard, Korean Dry Rub, Tropic Thunder, Spicy Lemon Pepper and Blackberry BBQ. Served with a side of Ranch 17

SOUPS AND SALADS

SOUP DU JOUR

ask your server about our daily special Mp

FRENCH ONION

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

CLASSIC CAESAR

Romaine, House Made Caesar Dressing, Toast Points 15

ADD CHICKEN \$7, SHRIMP \$9, STEAK \$11 SALMON \$11

ROASTED SNAP PEA SALAD

Snap Peas, Mixed Greens, Corn, Fresno Peppers, Goat Cheese, Champagne Vinaigrette 16

BABY KALE & QUINOA SALAD

Baby Kale, Tri-Color Quinoa, Roasted Sweet Potato, Toasted Almond and a Honey-Dijon Vinaigrette 16

ROASTED CAULIFLOWER & CHICKPEA SALAD

Crispy Chick Peas, Oven Roasted Cauliflower, Thinly Sliced Red Onion, Golden Raisins, Toasted Pine Nuts Tossed In a Harissa Vinaigrette 17

PASTAS

VODKA CHICKEN PARMESAN

House Made Angel Hair, Hand Breaded and Fried Chicken, Fresh Mozzarella, Building 24 Vodka Sauce 25

LOBSTER RAVIOLI

Striped Lobster Ravioli, Sherry Cream Sauce, Parmesan Romano 29

SPICY THAI CURRY

Curry Glazed Chicken, Sauteed Asparagus, Broccoli & Red Pepper, Rice Noodles, Roasted Peanuts 24

SUGO ALL'ARRABBIATA

Crab, Arrabbiata sauce, Red Pepper Infused Linguini, Charred Peppers, Zucchini, Ricotta Cheese, Basil 27

LARGE PLATES

STEAK FRITES

House Cut Fries, Black Truffle Butter, Smoked Salt, Char Grilled Colette 31

SEARED SALMON

Crisp Brussel Sprouts, Maple-Mustard Glazed Atlantic Salmon 33

B24 BURGER

Toasted Sesame Bun, Sriracha-Ketchup, Pickled Mustard Onion, Butter Lettuce 20

LOBSTER RISOTTO

Saffron Risotto, Butter Poached Lobster, Roasted Carrots & Onions, Lobster Fumet, Finished with Pecorino Romano 35

BRAISED SHORT RIB

Sweet Corn Mash, Roasted Snap Peas, Red Wine Demi Glace 29

DELMONICO

Wild Mushrooms, Tarragon Gravy, Wasabi Mashed Potatoes, Charred Asparagus 38

SIDES

Brussel Sprouts \$10

Flash Fried, Golden Raisin, Sweet Soy

Smoked Mac and Cheese \$14

House Made Pasta, Smoked Gouda Cheese Sauce

Truffle Fries 12

Fresh Cut Fries, Truffle, Pecorino Romano, Arugula

