

## STARTERS & SHAREABLES

## Pierogies 14

Potato & cheese, caramelized onions, horseradish creme

#### Truffle Fries 10

Parmesan, truffle oil, roasted garlic aioli

#### **Smokehouse Glazed** Meatballs

BBQ glaze, crispy onions

### **Ribeye Tacos**

Three mini tacos with grilled ribeve, caramelized onions, cojita cheese, roasted pepper aioli, flour tortillas

#### Pickle 13 & Chicken Flatbread

Crispy crust, dill ranch, grilled chicken, mozzarella, house pickles

peach marmalade, assorted cheeses, charcuterie, nuts

## **Deviled Eggs**<sup>°</sup>

Smoked paprika, candied bacon

#### **Elote Corn Dip** 13

Chorizo, charred corn, cream cheese, house spice blend, tortilla chips

## Crispy Brussels<sup>11</sup>

Maple soy, golden raisins, candied walnuts, parmesan garnish

#### **Short Rib Mac**

Cavatappi pasta, braised short rib, creamy cooper cheese sauce, crispy onion topping

## Smoked Wings 14

Rotating flavors - Korean Gochujang, Blackberry BBQ, Traditional Buffalo, Peach Habanero, Pickle-back Glaze, Nashville-Parmesan Peppercorn, Chipotle Blue Cheese, Spicy Lemon Pepper

## **Building 24 Board (Full) Building 24 Board (Half)**

Pistachio-crusted baked chevre with A scaled portion of our signature board perfect for two

## GREENS & GRAINS

## **Steakhouse Salad**

Grilled sirloin, spring mix, blue cheese, Pears, candied walnuts, goat cheese, roasted tomato, crispy onions

## Pear & Arugula Salad

prosciutto, black balsamic vinaigrette

#### **Brussels & Bacon Salad**

Warm brussel sprouts, bacon, parmesan, honey mustard, vinaigrette

#### Caesar 2.0<sup>13</sup>

Romaine, parmesan, croutons, caesar dressing

- + Chicken | 6
- + Shrimp | 7



# BURGERS & SANDWICHES

## **Building 24 Burger**<sup>17</sup>

Brisket Short Rib & Ribeye blend, cheddar, caramelized onions, lettuce, tomato, garlic aioli, brioche bun

#### Hot Honey<sup>16</sup> Fried Chicken Sandwich

Fried chicken, hot honey glaze, pickles, slaw, brioche bun

## Truffle Bacon Burger

Brisket Short Rib & Ribeye blend, white cheddar, truffle aioli, bacon, arugula, brioche bun

#### Steak Sammy

Grilled ribeye, roasted red pepper coulis, pepperjack, feta, spicy au jus, french roll

## Crispy Fish Po'Boy 17

Beer-battered cod on toasted roll with lettuce, tomato, cajun slaw, and tangy remoulade

## PASTA

## Surf & Turf Carbonara<sup>29</sup>

Linguine, bacon lardons, bay scallops, parmesan cream

#### Mushroom, Shrimp, & Scallop Risotto

Seared scallops and shrimp, wild mushrooms, truffle oil, lemon butter

### **Short Rib Pappardelle**

Braised short rib, pappardelle, parmesan, red wine demi

#### Roasted<sup>26</sup> Vegetable Rigatoni

Roasted zucchini, bell peppers, cherry tomatoes, spinach, white-wine garlic butter sauce, parmesan, basil oil

## **EVENING FEATURES**

## **Bistro Steak Frites**<sup>29</sup>

Hanger steak, truffle butter, hand cut fries

#### **Branzino**

Crispy-seared branzino wth romesco, lemon-gremolata, garlicky braised greens

## New York Strip w/<sup>39</sup> **Grilled Asparagus**

Horseradish mashed potatoes, Dijon wild mushroom cream sauce

#### Slow-Roasted **Prime Rib**

Available Fri & Sat after 4pm

Herb-crusted, roasted low and slow, served with au jus and freshly grated horseradish

16oz | 35

10oz | 30

### Bourbon Miso Salmon

Atlantic salmon, bourbon miso glaze, coconut rice, roasted broccoli

#### **Braised Veal Shank**

Veal demi, parmesan risotto, roasted carrots

#### Airline Chicken w/ Harissa Glaze

Airline breast, harissa glaze, candied carrots, petite potatoes

#### Coconut Curry 24 **Tofu Bowl**

Coconut rice, curry sauce, tofu, onions, peppers, zucchini, tomatoes



## SIDES & UPGRADES

#### Standard

Hand Cut Fries, Mashed Potatoes, Caesar Side Salad, Sauteed Broccoli, Grilled Asparagus, Grilled Bread +7

#### Premium

Loaded Baked Potato, Mac & Cheese +10

## COCKTAIL MENU

## SIGNATURE COCKTAILS

## The 24 Espresso Martini

Titos Vodka, Kahlúa, fresh espresso, Baileys.

### The Boardroom Old Fashioned 16

Bulliet Bourbon, Demerara, orange bitters, Luxardo cherry

## The Uptown Cosmo<sup>14</sup>

Grey Goose, Blood orange liqour, pink grapefruit, fresh

## The Casamigos Heatwave<sup>15</sup>

Casamigos Blanco, Cointreau, jalapeño, pineapple, and fresh lime with a tajín rim

#### The Lakeside Lemon Drop<sup>14</sup>

Stateside Vodka, limoncello, lemon juice, and sugared rim

#### The Golden Hour

Don Julio Silver, mango nectar, agave, and lime

#### The Guava Daiquiri 13

Bacardi light rum, guava puree, fresh lime

## The Luminary <sup>1</sup>

Grey Goose, St. Germain, lemon, and edible shimmer



## MODERN CLASSICS

## French 75<sup>13</sup>

Gin, champagne, and lemon

## Gin & Tonic 24<sup>12</sup>

Botanist gin, tonic, citrus ice cube, and rosemary spring

## Whiskey Sour Reimagined

Maker's Mark, fresh lemon, frothy top, cherry finish

## Margarita 24<sup>14</sup>

Don Julio Silver, Cointreau, fresh lime, agave

#### Rye Manhattan<sup>14</sup>

Rittenhouse Rye, Carpano Antica, bitters

#### Negroni 2.0

Gin, Campari, and Carpano Antica

## SPECIALTY COCKTAILS

## Midnight Rum Fashioned 14

Dark rum, cinnamon syrup, banana liqour, orange peel

## Smoked Cherry Manhattan<sup>15</sup>

Maker's Mark, Carpano Ántica, smoked luxardo cherry

## Salted Caramel Espresso Martini 15

Tito's , espresso, Kahlúa, and salted caramel

## Blackberry Smash

Bulleit Bourbon, muddled blackberries, lemon, and mint

## WYOMISSING ORIGINALS

## The Berkshire Old Fashioned <sup>16</sup>

Woodfrord Reserve, walnut maple syrup, bitters

## The Stone House Spritz 14

Aperol, St. Germain, lemon, Prosecco

## The Wyomissing Garden Martini<sup>15</sup>

Stateside Vodka, cucumber-basil syrup, fresh lime



## N/A COCKTAILS

#### **Citrus Garden**

Sparkling water, grapefruit, lemon, rosemary

### **Tropic & Tonic**

Guava, fresh lime, tonic

#### Blackberry Fizz 8

Sparkling water, blackberries, lemon, mint

Make your next occasion memorable. For personalized planning of your special event, please connect with your server or submit your request directly to our event specialists at **parties@gearedforfun.com**.