

Building 24 Kitchen and Bar



Starters

Truffle Parmesan Frites — *\$12*
Frites, Truffle Oil, Parmesan, Arugula

Crispy Brussel Sprouts — *\$12*
Crispy Fried Brussels Tossed in Soy Maple Glaze, Golden Raisins, Candied Walnuts, and Topped with Parmesan Cheese

Spicy Mussels — *\$16*
Simmered in Piquant Red Sauce, Cipollini, Shallots, Garlic, and Crusty Bread

B24 Pierogi — *\$13*
Sautéed in Shallot Cream with Sausage, Chive Oil

Fried Calamari — *\$15*
House Dredged Calamari, Fried Cherry Peppers, Spicy Marinara

Deviled Eggs — *\$13*
Hand-Piped and Topped with Crispy Sweet and Sour Shrimp

Smash Burger Sliders — *\$15*
House Burger Blend, Caramelized Onions, House Pickles, Cooper Sharp, Burger Sauce

Carne Asada Steak Tacos — *\$15*
Marinated Steak, Fresh Cilantro, Shaved Onion, Sweet Lime crema, and Cotija

Artisan Flatbreads — *\$14*
Your Choice of Margherita or Tangy BBQ Chicken with Smoked Gouda Cheese

Crab Rangoon Dip — *\$16*
Maryland Crab, Cream Cheese, Garlic, Scallion, Siracha, with Flash Fried Crispy Wonton Chips

Wings — *6 for \$8 12 for \$14*
House Smoked and Fried Wings Served With Celery and Your Choice of Ranch or B24 Signature Blue Cheese – Mild, Truffle Cayenne, Gochujang BBQ, Garlic Butter, Sweet Thai Chili, Parmesan Peppercorn, Chef's Special

Valley Milkhouse Cheese Plate — *\$20*
Assorted Local Cheese (Oley, PA), Accoutrements

Salads

Mediterranean — *\$14*
Spring Mix and Romaine, Sliced Cucumber, Kalamata Olives, Red Onion, Imported Feta, Cucumber, Vine-Ripened Tomato, Fried Chickpeas, Greek Dressing
– Add Chicken \$6, Shrimp \$8, Salmon or Steak \$12

House Steak Salad — *\$21*
Six Ounce Grilled Sirloin, Mixed Field Greens, Roasted Corn, Tomato, Red Onion, Cucumber, Blue Cheese Vinaigrette

Chopped Crispy Chicken Salad — *\$18*
House Dredged and Fried Chicken, Chopped Romaine, Crumbled Applewood Smoked Bacon, Sliced Avocado, Roasted Corn, Cucumber, Shredded Cheddar, Buttermilk Ranch

Classic Caesar — *\$13*
Crisp Romaine, Shaved Parmesan, Herb-Butter Croutons
– Add Chicken \$6, Shrimp \$8, Salmon or Steak \$12

House Made Pasta

Wild Mushroom Caserecce — \$22
House Made Caserecce Pasta , Local Wild Mushroom, Thyme, Garlic Cream Sauce
– Add Chicken \$6, Shrimp \$8, Salmon or Steak \$12

Seafood Penne — \$29
House Made Old Bay Infused Penne, Jumbo Shrimp, Blue Crab, Baby Spinach, Lemon Brown Butter Cream Sauce
Spicy Vodka Chitarra — \$25
House made Chitarra Pasta, Creamy Tomato and Chili Flake Tomato Sauce, Parmesan, Pan Fried Chicken Breast, Ricotta

Chicken and Broccoli — \$24
Shallots, Garlic Sesame Noodles, Cipollini Onion, Snap Peas, Roasted Broccoli, Grilled Chicken Breast, and Topped with Sesame Seeds

Mains

B24 Burger — \$16
House Blended Burger Cooked to your Liking, Cooper Sharp Cheese, LTO, Burger Sauce, Big Pickle Spear, Frites
– ADD Bacon, Avocado, Fried Egg 2

Fried Chicken Sandwich — \$16
House Dredged Chicken Breast, Bacon Cole Slaw, House Pickles, Frites

Steak Frites — \$29
Chef's Choice Cut, Frites, Herb Butter, Sriracha Aioli

Pan-Seared Jumbo Shrimp — \$30
Jumbo Shrimp over Sweet Corn and Blue Crab Risotto, Chive and Herb Oil, Lemon-Infused Cream

Pan Seared Salmon — \$28
Dill Lemon Butter Salmon, Garlic Whipped Potatoes, Seasonal Vegetables

Best Crab Cakes — \$32
House Made Crab Cakes, Remoulade, Frites, Bacon Cole Slaw

Ribeye — \$36
House Cut Ribeye Cooked to Your Liking Served With a Sour Cream and Chive Potato Pancake, Shallot Jus, Salsa Verde Butter

Green Goddess Chicken Bowl — \$23
Herb Marinated Chicken, Ancient Grains, Roasted Seasonal Vegetables, House Green Goddess Dressing

Sides

Smoked Gouda Mac & Cheese — \$10
Grilled Asparagus with Shaved Parmesan and Lemon — \$7
Garlic Whipped Potatoes — \$7
Seasonal Vegetables — \$7
Roasted Broccoli — \$7
Grilled Bread — \$6

Dessert

Peanut Butter Pie — \$9
Creme Brulee — \$8
Chef's Seasonal Selection — \$9

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS