

Building 24 Kitchen and Bar



Starters

Fries — *\$12*

Truffle Oil, Parmesan, Arugula
- Truffle Fries +\$3

Crispy Brussel Sprouts — *\$12*

Crispy Fried Brussels Tossed in Soy Maple Glaze, Golden Raisins, Candied Walnuts, and Topped with Parmesan Cheese

Scallops — *\$16*

Three Seared Scallops, wrapped in Bacon with a Maple Bourbon Cream Sauce

B24 Pierogi — *\$14*

Sautéed to perfection, with a Whole Grain Mustard Cream Sauce, and Caramelized Onions

Hot Honey Pepperoni Rotellini — *\$15*

Pepperoni Rotellini, with a Spicy Marinara Sauce, Topped with Ricotta Cheese, & Hot Honey

Deviled Eggs — *\$13*

Four Deviled Eggs, Stuffed with Savory Apple Filler, Topped with Mint

Smash Burger Sliders — *\$16*

House Burger Blend, Caramelized Onions, Bacon, Cheddar Cheese, and Dijon Mustard Sauce

Roasted Chuck Tacos — *\$15*

Marinated Chuck, Fresh Cilantro, Topped with Cotija Cheese and Guac, with a Side of Salsa

Artisan Flatbreads — *\$14*

Your Choice of Margherita or Maple Roasted Sweet Potato and Goat 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, Spicy Apricot Glaze, Gochujang BBQ, Garlic Butter, Sweet Thai Chili, Parmesan Peppercorn, Mongolian Glaze

Baked Brie Cheese Plate — *\$20*

Baked Brie Topped with Honey, Rosemary, and Mint. Served with Apple Slices, Grapes, Toasted Focaccia Bread, and Candied Walnuts

Salads

Brussel Sprout Salad — *\$18*

Spring Mix and Shaved Brussel Sprouts, Tossed with Cranberries, Sharp White Cheddar Cheese, Toasted Almonds. Dressed in Mustard Vinaigrette
- Add Chicken \$6, Shrimp \$8, Salmon or Steak \$12

House Steak Salad — *\$22*

Mixed Greens, Thin Sliced Apples, Roasted Sweet Potato, Red Onion, Pepitas, Dried Cranberries, Goat Cheese, and a Maple Dijon 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

Add Chicken \$6, Shrimp \$8, Salmon or Steak \$12

Pesto Gnocchi — *\$24*

Potato Gnocchi Tossed in a Pesto Cream Sauce, with Cherry Tomatoes, Topped with Chicken Parm Cutlet

Cajun Jambalaya Penne Pasta — *\$29*

Andouille Sausage and Jumbo Shrimp, Cooked in a Cajun Cream Sauce, with Onions and Peppers, Topped with Parmesan and Parsley

Spicy Vodka Chitarra — *\$25*

House made Chitarra Pasta, Creamy Tomato and Chili Flake Tomato Sauce, Parmesan, Pan Fried Chicken Breast, Ricotta

Korean Beef and Lo mien — *\$28*

Broccoli Snap Peas, Pearl Onion, Roasted Poblano's, and Mushrooms. Sautéed in a Sweet Spicy Thai Sauce, Tossed in Lo mien Noodles. Topped with a Korean Beef Roast

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 — *\$18*

House Dredged Chicken Breast, Bacon Cole Slaw, House Pickles, Frites

Steak Frites — *\$29*

Chef's Choice Cut, Frites, Herb Butter, Sriracha Aioli

Pan-Seared Scallops — *\$35*

Pan Seared Scallops with Lemon Beurre Blanc Sauce, Served with Rice Pilaf, Honey Roasted Tri Color Carrots

Pan Seared Crusted Salmon — *\$28*

Pan Seared Crusted Salmon with Rice Pilaf, Roasted Broccolini
- Add Lemon Beurre Blanc \$7

Chicken Oscar — *\$32*

Seared Chicken with Crab Meat, Hollandaise Sauce, Bacon wrapped Asparagus, and Garlic Mashed Potato

Ribeye — *\$45*

House Cut Ribeye Served with Bacon Wrapped Asparagus, Roasted Butternut Squash Puree, Topped with Au poivre Sauce
- Add Onions or Mushrooms \$3

Autumn Harvest Grain bowl — *\$25*

Apple cider & Thyme Marinated Chicken, Warm Ancient Grain, Fire Roasted Butternut Squash & Brussel Sprout, Toasted Walnuts, Dried Cranberries, Creamy Maple-Tahini Dressing

Sides

Smoked Gouda Mac & Cheese — *\$10*

Bacon Wrapped Asparagus — *\$8*

Garlic Whipped Potatoes — *\$7*

Seasonal Vegetables — *\$7*

Roasted Broccoli — *\$7*

Toasted Focaccia Bread — *\$8*

Fries — *\$7*

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