

NIBBLES & SHARES

**Arancini Balls** **V**

Parmesan, Sweet Tomato Jam || 12

**Whipped Feta** **V**

Pink Peppercorns, Leek Salsa, Grilled Naan || 16

**Soup of the Day**

Chef's Daily Whim, Fresh & Always  
Made in Small Batches || 8 cup/12 bowl

**French Onion Soup**

Beef Stock, Cognac, Caramelized Onion,  
Croutons, Gruyere || 8 cup/12 bowl

**Creek Salad** **V** **GF**

Iceberg Lettuce, Tomato, Red Onion, Cucumber,  
Chickpea, Feta, Olives, Sumac Greek Dressing || 15

**24's Wedge Salad** **GF**

Iceberg Lettuce, Tomatoes, Red Onion,  
Blue Cheese Crumbs, Lardons,  
Blue Cheese Dressing || 15

**Roasted Pumpkin Salad** **V** **VE**

Farro, Greens, Almonds, Hummus, Candied  
Pumpkin, Fig Balsamic Vinaigrette || 17

ENTREES FROM LAND & SEA

**Prime Rib**

12oz. Prime Rib, Asparagus,  
Horseradish Crema, Au Jus || 48

**24 Breakfast Burger**

Fried Egg, Maple Bacon, Provolone, Caramelized  
Onion, Garlic Aioli, Brioche Bun, French Fries || 24

**Steak & Eggs**

Flank Steak, Fried Egg, Breakfast Potatoes || 29

**Short Rib Omelet**

Slow Braised Short Rib, Provolone Cheese,  
Breakfast Potatoes, Sourdough Toast || 16

**Farmers Omelet** **V**

Onions, Mushrooms, Red Pepper,  
Fresh Tomato, Provolone, Breakfast  
Potatoes, Sourdough Toast || 15

**Classic 24**

Two Eggs Your Way, Maple Bacon or Sausage  
Links, Breakfast Potatoes, Sourdough Toast || 14

**Croissant French Toast** **V**

Classic Preparation, Fluffy Croissants,  
Breakfast Potatoes or Fruit || 16

**Grilled Branzino**

Chimichurri, Romesco, Farro Tabbouleh,  
Citrus Micro Salad || 28

**Grilled Shrimp**

Harissa Marinade, Tzatziki,  
Warm Bean & Farro Salad || 22

**Burrata Melt**

Burrata Cheese, Tomatoes, Basil Pesto, Balsamic  
Onions, Arugula, Grilled Sourdough || 18

**Margarita Flatbread**

Heirloom Tomatoes, Fresh Mozzarella,  
Fresh Basil, Balsamic Glaze || 14

**Steak Flatbread**

Baharat Steak, Harissa, Mozzarella,  
Chimichurri || 16

**Chicken Pesto**

Basil Pesto, Chicken, Mozzarella,  
Balsamic Glaze || 15

**Truffle Mushroom**

Truffle Béchamel Sauce, Roasted  
Mushrooms, Mozzarella || 16

ROOTS & SPUDS

**French Fries**

Fresh Straight Cut,  
Mediterranean Spice Blend || 9

**Truffle Parmesan French Fries**

Parmesan, Black Pepper || 11

**Fire-Roasted Carrots** **V** **GF**

Whipped Ricotta, Parsley, Chili Oil,  
Rosemary Honey || 10

**Asparagus** **V** **GF**

Shaved Parmesan, Lemon Tahini Vinaigrette || 9

**Brussel Sprouts**

Balsamic Glaze, Lardons, Pickled Onion || 10

**Maple Bacon**

Crispy, Candied Maple Bacon || 12

**Breakfast Sausage Links** || 6

**V** Vegetarian **VE** Vegan **GF** Gluten Free

Gratuity of 20% will be added to parties of 6 or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

6-9-26



WiFi: 24MiddletonBistroGuest || PW: 24MiddletonGuest!

## WINE

### HOUSE || 6oz/9oz

Chardonnay, Pinot Grigio, Pinot Noir,  
Cabernet Sauvignon | California || 8/12



### BY THE GLASS || 6oz/9oz/btl

#### WHITE

**Astoria** | Prosecco | Italy || 9/13/36

**Mapreco** | Vinho Verde | Portugal || 8/12/32

**Little Gazelle** | Sauvignon Blanc | South Africa || 8/12/32

**The Horologist** | Sauvignon Blanc | New Zealand || 10/15/40

**Dr Hans** | Riesling | Germany || 9/13/36

**Clos Palet** | Vouvray | France || 12/18/48

**Simply Chard** | Chardonnay | Washington || 8/12/32

**Mapreco** | Rosé | Portugal || 9/13/36

#### RED

**Frederic Esmonin Les Montevrieres**

Pinot Noir | France || 9/13/36

**Ancient Peaks** | Merlot | California || 13/19/52

**Catena** | Malbec | Mendoza || 10/15/40

**Masseria Li Veli** | Primitivo | Italy || 11/16/44

**75 Cab** | Cabernet | Sonoma || 12/18/48

**Annabella** | Cabernet | Napa || 16/24/64

**Matchbook** | Petite Sirah | Zamora, CA || 12/18/46



### BY THE BOTTLE

#### WHITE

**V. Lafayette** | Champagne | France || 40

**Jacquart** | Champagne | France || 114

**Pazo Cilleiro** | Albarino | Spain || 60

**Tomaiolo** | Pinot Grigio | Italy || 32

**Oregon Route** | Pinot Gris | Oregon || 49

**Emmolo** | Sauvignon Blanc | California || 42

**Grand Fossil** | Sancerre | France || 57

**Esprit** | White Rhône | France || 42

**Domaine Yvon** | Chablis | Burgundy || 79

**Mer Soleil Silver** | Unoaked Chardonnay  
Monterey County || 40

**Olema Reserve** | Chardonnay | Sonoma || 58

**Markham** | Chardonnay | Napa || 68

**Manon** | Rosé | Provence || 49

#### RED

**Domaine Gilles Coporet-Morgan**

Gamay | Burgundy || 54

**The Wild Fighter** | Pinot Noir | Sonoma Coast || 64

**CrossBarn** | Pinot Noir | California || 92

**Evolution** | Pinot Noir | Oregon || 50

**Barnard Griffin** | Syrah | Washington || 56

**Merum Inici Priorat** | Priorat | Spain || 96

**The Altruist by Markham** | Red Blend | Napa || 56

**Chappellet** | Red Blend | Napa Valley || 168

**Chateau de Fontenille** | Cabernet | Bordeaux || 51

**Chateau Laplagnotte-Bellevue**

Cabernet | Bordeaux || 131

**Caymus** | Cabernet | Napa || 140/ltr

**Caymus Special Selection**

Cabernet | Napa Valley || 350

**Paul Hobbs** | Cabernet | Napa || 252

**Arnaldo Rivera Undicicomuni** | Barolo | Italy || 108

*Wine List Lovingly Curated by  
Lisa Reilly, WSET Level 3 Wines Certified*

## COCKTAILS

### HAND CRAFTED

**Middleton Mule** || 15

Zyr Vodka, Lychee, Raspberry Puree,  
Ginger Beer, Lime

**Gin Tonica** || 16

Tanqueray, Tonic, Shaved Cucumber, Lime,  
Peppercorns, Rosemary

**Smoked Old Fashioned** || 16

Four Roses, Simple Syrup, Angostura Bitters

**Cristilano Old Fashioned** || 17

Maestro Dobel Diamante Tequila, Agave,  
Angostura & Orange Bitters

**Cooper's Village** || 16

Jim Beam Black, Amaretto, Lemon Juice,  
Lime Juice, Cherry Syrup

**Lucky Stripe** || 14

Zyr Vodka, Strawberries, Basil Leaves,  
Passionfruit Syrup, Foam

**Goombay Smash** || 15

Siesta Key Toasted Coconut Rum, Mt. Gay Rum,  
Apricot Brandy, Pineapple Juice, Orange Juice

**Mango Soul** || 15

Jack Daniel's, Vida 84 Mezcal, Mango, Lemon, Tajin

**Last Word** || 15

Hendricks, Luxardo Maraschino Liqueur,  
Green Chartreuse, Lime Juice

**Spell Eyes** || 16

Hendricks, St. Germaine, Cucumber Slices, Mint

### MARTINI

**Espresso** || 16

Espresso Infused Vodka, Evil Bean Coffee Liqueur,  
Simple Syrup, Espresso

**Lemon Drop** || 16

Absolut Citron, Simple Syrup, Lemon Juice

**Blueberry** || 16

Zyr Vodka, Blueberry Puree, Lemon Juice,  
Violet Liqueur

**Ginger Pear** || 16

Grey Goose Pear, Domaine Canton Ginger,  
Lemon Juice, Agave

### MOCKTAILS

**Empress N/A Tonica** || 8

Club Soda, Tonic, Mint, Rosemary,  
Lemon, Lime, Strawberries

**Ren's Lemonade** || 9

Lemon Juice, Simple Syrup,  
Cream of Coconut, Cherry Juice

**Grilled Pineapple Mockmule** || 10

Lime Juice, Pineapple Juice,  
Grilled Pineapple Wedge, Ginger Beer

## BEER

### DRAFT

**Michelob Ultra** || 6

**Yuengling** || 6

**Bud Light** || 6

**First Magnitude Drift** || 8

**Golden Road Mango Cart** || 8

**TBBC Reef Donkey** || 8

**Rotating IPA** || 8

**Stella Artois** || 9

### BOTTLE & CANS

**Bud Light** || 5

**Woodchuck**

**Amber Cider** || 7

**Nutrl** || 7

**Truly** || 7

**Miller Lite** || 5

**Coors Light** || 5

**Corona** || 7

**Guinness** || 8

**La Fin Du Monde** || 11

**Michelob Ultra Zero** || 7