BRUNCH

SERVED SUNDAY 11AM-3PM

NIBBLES, SHARES, & GREENS

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

Breakfast Flatbread
Roasted Garlic Spread, Cheddar Cheese,
Chopped Bacon, Breakfast Sausage, Scrambled
Egg, Caramelized Onion & Peppers || 13

Steak Flatbread
Shaved Prime Rib, Herbs, Harrissa,
Mozzerella, Chimichurri || 10

Margarita V
Heirloom Tomatoes, Mozzarella,
Fresh Basil, Balsamic Glaze || 10

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

Chicken Berry Salad GF
Iceberg, Arugula, Gorgonzola, Dates, Blueberries,
Strawberries, Almonds, Maple Dijon Dressing,
Shredded Roasted Chicken || 22

Caesar Salad GFP
Romaine Lettuce, Housemade Caesar Dressing,
Parmesan, Croutons || 15

Protein Add Ons
Steak || 13 Shrimp || 11 Chicken || 8

STOVE TO SKILLET

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

24 Breakfast Burger GFP
Fried Egg, Maple Bacon, Provolone, Caramelized
Onion, Garlic Aioli, Brioche Bun, French Fries || 21

Steak & Eggs GF
Chef's Rotating Cut of Beef, Fried Egg,
Breakfast Potatoes || 24

Farmers Omelet V GFP
Onions, Mushrooms, Red Pepper,
Fresh Tomato, Provolone, Breakfast
Potatoes, Sourdough Toast || 15

Classic 24 GFP
Two Eggs Your Way, Maple Bacon or Sausage
Links, Breakfast Potatoes, Sourdough Toast || 14

Eggs Benedict GFP
Grilled Focaccia, Fried Green Tomato, Wilted
Spinach, Poached Egg, Hollandaise Sauce,
Breakfast Potatoes || 15

Short Rib Eggs Benedict GFP
Split Artisian Roll, Braised Short Rib,
Poached Egg, Hollandaise Sauce, Chives,
Breakfast Potatoes || 17

Chicken & Waffle
Housemade Belgium Waffle, Buttermilk Fried
Chicken Breast, Korean Maple BBQ || 17

Croissant French Toast V
Classic Preparation, Fluffy Croissants,
Breakfast Potatoes or Fruit || 16

Buttermilk Pancakes V
3 Housemade Pancakes, Berry Compote,
Powdered Sugar || 12

Oats & Cinnamon Apple
Overnight Soaked Oats, Vanilla Yogurt,
Bourbon Braised Apples || 9

Avocado Toast
Sourdough, Citrus Avocado Spread,
Grape Tomato, Basil Oil, Sunny Side Egg,
Crispy Brussels Sprout Leaves || 11

Focaccia & Salmon
Citrus Cured Salmon, Pickled Fennel, Shaved
Shallots, Cucumber, Arugula, Soft Boiled Egg || 15

Shrimp & Grits GF
Jumbo Marinated Shrimp, Truffle Polenta,
Chimicurri, Caramelized Peppers & Onions || 19

ROOTS & SPUDS

French Fries V
Fresh Straight Cut,
Mediterranean Spice Blend || 7

Truffle Parmesan French Fries V
Parmesan, Black Pepper || 11

Breakfast Potatoes GFP
Fingerling Potatoes, Red Pepper, Onion,
Garlic & Herb Butter || 7

Fire-Roasted Carrots V GF
Whipped Ricotta, Parsley, Chili Oil,
Rosemary Honey || 10

Asparagus V GF
House Vinaigrette Shaved Parmesan || 9

Brussel Sprouts
Balsamic Glaze, Bacon, Pickled Onion || 10

Truffle Polenta V GF
Vegetable Stock, Stone-ground
Cornmeal, Truffle || 9

Mac N Cheese V GFP
Campanelle Pasta, Mozzarella, Parmesan || 11

Applewood Smoked Bacon GF || 6

Breakfast Sausage Links || 6

Sourdough Toast V || 4

One Egg GF || 2

V Vegetarian VE Vegan GF Gluten Free GFP Gluten Free Possible

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 live, 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.

24 MIDDLETON

11-9-26

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 | Sonoma County || 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 Bend | 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 Liquor,
Simple Syrup, Espresso

Lemon Drop || 16
Absolut Citron, Simple Syrup, Lemon Juice

Blueberry || 16
Zyr Vodka, Blueberry Puree, Lemon Juice,
Violet Liquor

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
Guiness || 8
La Fin Du Monde || 11
Michelob Ultra Zero || 7

@24.Middleton @24 Middleton

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