DINNER FOR TWO

CHOOSE A STARTER, ENTREE, & DESSERT FOR $75

STARTERS

24's Wedge Salad GF
Iceberg Lettuce, Tomatoes, Red Onion,
Blue Cheese, Bacon & Blue Cheese Dressing

Greek Salad V GF
Iceberg Lettuce, Feta, Tomato, Chickpea,
Olives, Red Onions, Cucumber

Cup of Soup of the Day
Chef's Daily Whim, Fresh & Always
Made in Small Batches

Cup of French Onion Soup
Beef Stock, Cognac, Caramelized Onion,
Croutons, Provolone

ENTREES

Half Chicken GF
Green Garlic & Leek Salsa, Lemon Butter,
Smashed Potatoes

24 Bolognese
Slow Braised Beef, San Marzano Tomatoes,
Herbs, Red Wine, Homemade Linguini || 28

Bourbon Glazed Salmon
8oz Salmon Filet, Maple Bourbon Glaze,
Creamed Spinach, Acorn Squash

DESSERTS

Dark Chocolate Cake
Whipped Chocolate Crème, Vanilla Chantilly

Classic Crème Brûlée GF
Vanilla Bean Custard, Caramelized Sugar

Seasonal Cheesecake
New York Style Cheesecake,
Seasonal Topping, Whipped Cream || 14

ONLY AVAILABLE TUESDAYS & SUNDAYS

WiFi: 24MiddletonBistroGuest || PW: 24MiddletonGuest!

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.

10-25-26