

NIBBLES

Table Bread

Focaccia with Herb Oil & Zatar Butter || 8

Spread Trio **V** **VE**

Rotating Daily Dips & Spreads served with Grilled Focaccia || 16

Chips & Dip

Onion Dip, Truffle Chips || 12

Whipped Ricotta

Brown Butter, Honey, Sage, Sourdough || 12

Roasted Olives **V** **VE** **GF**

Citrus & Herb Marinated Olives, Meyer Lemon, Grilled Focaccia || 10

Beef Tartare*

Chives, Capers, Horseradish Aioli, Parmesan Tuile, Grilled Sourdough || 19

Arancini Balls

Parmesan, Sweet Tomato Jam || 12

Grilled Octopus

Romesco, Fennel, Rocket Salad, Herbs || 22

Tuna Carpaccio

Tuna, Charred Pineapple, Pineapple Ponzu, Chili Crisp, Yuzu Foam || 17

Oysters East & West* **GF**

Mignonette, Cocktail, Lemon || 6/Market 12/Market

Mussels

Smoked Saffron Tomato Broth, Fennel, Garlic, Shallots, Herbs, Grilled Sourdough || 18

Beet Salad **V** **VE** **GF**

Roasted Beets, Charred Spring Onions, Cucumber, Lemon Tahini Dressing, Seed Glass, Micros || 15

STOCKS & GREENS

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

24's Wedge Salad **GF**

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

Prosciutto Burrata Salad **V**

Olive Oil, Arugula, Red Gem Blend, Tomato, Radish, Truffle Oil || 23

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

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

Chicken Berry Salad

Little Gem, Arugula, Gorgonzola, Dates, Strawberries, Blueberries, Roasted Pistachios, Maple Dijon Dressing, Shredded Roasted Chicken || 22

Greek Salad **V** **GF**

Iceberg Lettuce, Feta, Tomato, Chickpea, Olives, Red Onions, Cucumber || 15

Additions

Steak || 9 Shrimp || 8 Chicken || 7

LAND

Filet Mignon **GF**

Roasted Foraged Mushrooms, Smoked Carrot Butter, Potatoes Confit || 48

24 Burger

Smoked Gruyere, Caramelized Onion, Garlic Spread Aioli, Crispy Onion, Brioche Bun, French Fries || 20

Steak Frites

Flank Steak, French Fries, Choice of Au Poivre or Chimichurri || 38

Half Chicken **GF**

Green Garlic & Leek Salsa, Lemon Butter, Smashed Potato || 28

14oz Bone in Pork Chop

Sweet Tea Brined, Au Poivre, German Red Cabbage, Warm Potato Salad || 36

Short Rib Ragù

Campanelle Pasta, Parmesan Espuma, Chives || 27

Lamb Kofta

Wild Garlic, Cannellini, Braised Fennel, Baba Ganoush, Pickled Onion || 38

Mushroom Risotto **V** **GF**

Brown Butter, Mushroom Blend, Shallots, Roasted Mushroom Consomme, Micros || 24

SEA

Seafood Pasta

Mussels, Shrimp, Bucatini Pasta, Emulsified Lemon Butter || 28

Grilled Shrimp

Harissa Marinade, Tzatziki, Warm Bean & Farro Salad || 28

Grilled Branzino

Chimichurri, Romesco, Farro Tabbouleh, Citrus Micro Salad || 37

Market Fish

Today's Fresh Catch, Truffle Risotto Cake, Marbled Beurre Blanc, Fig & Citrus Verge, Sorrel, Flowers || MKT

ROOTS & SPUDS

French Fries

Fresh Straight Cut, Mediterranean Spice Blend || 9

Truffle Parmesan French Fries

Parmesan, Black Pepper || 11

Risotto **V** **GF**

Parmesan, Butter || 12

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

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

Asparagus **V** **GF**

Shaved Parmesan, Lemon Zest, Garlic Vinaigrette || 9

Brussel Sprouts

Balsamic Glaze, Lardons, Pickled Shallots || 10

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.

WINE

HOUSE

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



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

Mettler | Petite Sirah | Lodi, CA || 15/22/60



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

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 || 19

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

Irish Afternoon || 15

Jasmine Infused Jameson, Simple 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 || 17

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

24 Gold || 5

First Magnitude Drift || 8

Golden Road Mango Cart || 8

Cigar City Jai Alai || 8

TBBC Reef Donkey || 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