

NIBBLES & SHARES

- Table Bread** **V**
Grilled Focaccia, House Olives,
Garlic Herb Butter || 11
- Chips & Dip**
Onion Dip, Housemade Chips || 12
- Whipped Feta** **V**
Pink Peppercorns, Leek Salsa,
Rosemary Honey, Grilled Naan || 16
- Arancini Balls** **V**
Parmesan, Sweet Tomato Jam || 12
- Beet Salad** **V** **VE** **GF**
Roasted Beets, Leek Salsa, Cucumber,
Seed Glass, Microgreens || 15

- Chef's Flatbread**
Chef's Daily Creation || 16
- Grilled Octopus**
Harrisa, Fennel, Rocket Salad, Herbs || 22
- Oysters East & West*** **GF**
Mignonette, Cocktail, Lemon || 6/Market 12/Market
- Mussels**
Smoked Saffron Tomato Broth, Garlic,
Shallots, Herbs, Grilled Sourdough || 18
- Beef Tartare***
Chives, Capers, Horseradish Aioli,
Parmesan Tuile, Grilled Sourdough || 19

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, Provolone || 8 cup/12 bowl
- 24's Wedge Salad** **GF**
Iceberg Lettuce, Tomatoes, Red Onion,
Blue Cheese, Bacon & Blue Cheese Dressing || 15
- Roasted Pumpkin Salad** **V** **VE**
Farro, Herbs, Greens, Almonds, Hummus,
Candied Pumpkin, Fig Balsamic Vinaigrette || 17

- Greek Salad** **V** **GF**
Iceberg Lettuce, Feta, Tomato, Chickpea,
Olives, Red Onions, Cucumber || 15
- Chicken Berry Salad**
Iceberg, Arugula, Gorgonzola, Dates, Blueberries,
Strawberries, Almonds, Maple Dijon Dressing,
Shredded Roasted Chicken || 22

Protein Add Ons		
Steak 13	Shrimp 11	Chicken 8

ENTREES FROM LAND & SEA

- Chef Bri's Short Rib**
Braised Short Rib, French Onion Risotto,
Italian Gremolata, Fried Onions || 32
- Filet Mignon** **GF**
Roasted Foraged Mushrooms, Garlic Herb Butter,
Smashed Herb Potatoes || 48
- Steak Frites**
Au Poivre, French Fries,
Herb Fennel Salad || 38
- Half Chicken** **GF**
Green Garlic & Leek Salsa, Lemon Butter,
Smashed Potato || 28
- 14oz Bone in Pork Chop**
Sweet Tea Brined, Au Poivre, Brussel Sprouts,
Warm Potato Salad || 36
- 24 Burger**
Provolone, Caramelized Onion,
Garlic Spread Aioli, Crispy Onion,
Brioche Bun, French Fries || 20
- Market Fish**
Truffle Risotto Cake, Marbled Beurre Blanc, Fig
Verjus, Microgreens || MKT

- Grilled Branzino**
Chimichurri, Harrisa, Farro Tabbouleh,
Citrus Micro Salad || 37
- Grilled Shrimp**
Harissa Marinade, Tzatziki, Pickled Onions,
Warm Bean & Farro Salad || 29
- Grilled Salmon & Shrimp Duet** **GF**
Atlantic Salmon, Skewer of Shrimp, Vegetable
Risotto, Tomato & Herb Compound Butter || 36
- Fisherman's Pie**
White Fish, Mussels, Béchamel, Mozzarella,
Peas, Carrots, Potatoes || 28
- Short Rib Ragu**
Campanelle Pasta,
Shaved Parmesan, Chives || 27
- Lemon Basil Pasta**
Campanelle Pasta, Chicken Breast,
Lemon, Basil, Parmesan || 28
- Mushroom Risotto** **V** **GF**
Brown Butter, Roasted Mushroom
Consommé, Wild Mushrooms || 24

ROOTS & SPUDS

- French Fries**
Fresh Straight Cut,
Mediterranean Spice Blend || 7
- Truffle Parmesan French Fries**
Parmesan, Black Pepper || 9
- Garlic & Herb Smashed Potatoes**
Fingerling Potatoes, Garlic Butter,
Salt, Fresh Herbs || 8
- Brussel Sprouts**
Balsamic Glaze, Lardons, Pickled Shallots || 10
- Asparagus** **V** **GF**
Shaved Parmesan, Lemon Zest || 9

- Mac N Cheese** **V**
Campanelle Pasta, Mozzarella, Parmesan,
Butter, Cream || 11
- French Onion Risotto** **GF**
Brown Butter, Garlic, Shallots, White Wine,
Cognac, Beef Broth, Caramelized Onions || 9
- Fire-Roasted Carrots** **V** **GF**
Whipped Feta, Parsley, Dill,
Rosemary Chili Honey || 10
- Sauteed Spinach & Peas** **V** **GF**
Sautéed Spinach, Peas, Shallots, White Wine || 8

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 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.



WINE

HOUSE || 6oz/9oz
Chardonnay, Pinot Grigio, Pinot Noir,
Cabernet Sauvignon | Italy || 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 Bend | Napa Valley || 168
Chateau de Fontenille | Cabernet | Bordeaux || 51
Chateau Laplagnotte-Bellevue
Cabernet | Bordeaux || 131
Caymus | Cabernet | Napa || 185/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, Raspberrry 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

DESSERT

PLATES

Dark Chocolate Cake

Whipped Chocolate Crème, Vanilla Chantilly || 12

Classic Crème Brûlée

Vanilla Bean Custard, Caramelized Sugar || 12

Chocolate Orange Bread Pudding

Orange Zest, Shaved Chocolate,
Bourbon Anglaise || 12

Tiramisu

Coffee Soaked Ladyfingers, Whipped
Mascarpone, Cocoa Powder, Coffee Drizzle || 12

Peanut Butter Cake Bar

Peanut Butter Crunch, Honey Roasted Peanuts,
Milk Chocolate, Caramel, Brownie Cake || 12

Seasonal Cheesecake

Crustless Soufflé-Style, Lemon Curd,
Whipped Cream || 14

Seasonal Sorbet

Raspberry Sorbet, Lime Zest || 9

COFFEE & COCKTAILS

Cappuccino || 6

Double Espresso || 4.50

Latte || 6

Top off with Jameson, Kahlua, Tequila || 2.5

Pineapple Upside Down Martini || 15

Pineapple Infused Vodka,
Vanilla Liquor, Cherry Juice

Salted Caramel White Russian || 16

Espresso Vodka, Evil Bean Coffee Liquor,
Salted Caramel, Cream

Oreo Espresso Martini || 16

Chocolate Vodka, Vanilla Liqueur,
Espresso, Cold Foam

WiFi: 24MiddletonBistroGuest || PW: 24MiddletonGuest!

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