

NIBBLES & SHARES

Table Bread **V**

Grilled Focaccia, House Olives, Za'atar Butter || 11

Chips & Dip

Onion Dip, Truffle Chips || 12

Whipped Feta **V**

Pink Peppercorns, Leek Salsa, Rosemary Honey, Grilled Naan || 12

Arancini Balls **V**

Parmesan, Sweet Tomato Jam || 12

Beet Salad **V VE GF**

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

Chef's Flatbread

Chef's Daily Creation || 16

Grilled Octopus

Romesco, Fennel, Rocket Salad, Herbs || 22

Oysters East & West* **GF**

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

Mussels

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

Beef Tartare*

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

Snow Crab Claws

5oz Snow Crab Claws, Grilled Lemon, Chef Bri's Dipping Sauce || 40

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**

Figs, 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

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

Protein Add Ons

Steak || 13 Shrimp || 11 Chicken || 8

ENTREES FROM LAND & SEA

Filet Mignon **GF**

Roasted Foraged Mushrooms, Garlic Herb Butter, Smashed Herb Potatoes || 48

24 Burger

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

Steak Frites

Au Poivre, French Fries, Herb Fennel Salad || 38

Roast 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

Short Rib Ragù

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

Grilled Branzino

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

Market Fish

Truffle Risotto Cake, Marbled Beurre Blanc || MKT

Grilled Shrimp

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

Fisherman's Pie

White Fish, Mussels, Béchamel, Mozzarella, Peas, Carrots, Potatoes || 28

ROOTS & SPUDS

French Fries

Fresh Straight Cut, Mediterranean Spice Blend || 7

Truffle Parmesan French Fries

Parmesan, Black Pepper || 9

Risotto **V GF**

Parmesan, Butter || 12

Warm Potato Salad

Bacon, Dijon Dressing, Onion, Parsley || 10

Brussel Sprouts

Balsamic Glaze, Lardons, Pickled Shallots || 10

Fire-Roasted Carrots **V GF**

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

Asparagus **V GF**

Shaved Parmesan, Lemon Zest || 9

Sauteed Spinach & Peas **V GF**

Sautéed Spinach, Peas, Shallots, White Wine || 8

Mac N Cheese **V**

Campanelle Pasta, Mozzarella, Parmesan, Butter, Cream || 11

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 || 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 || 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, 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

PLATES

Key Lime Pie

Graham Crumble, Florida Key Lime Curd,
Whipped Cream || 12

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

Seasonal Cheesecake

Crustless Soufflé-Style, Berry Compote,
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 || \$8

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!

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