BRUNCH

SERVED 11AM-3PM

NIBBLES & SHARES

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

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

ENTREES FROM LAND & SEA

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 || 24

Steak & Eggs
Flank Steak, Fried Egg, Breakfast Potatoes || 29

Short Rib Omelet
Slow Braised Short Rib, Provolone Cheese,
Breakfast Potatoes, Sourdough Toast || 16

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

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

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

Grilled Branzino GFP
Chimichurri, Romesco, Farro Tabbouleh,
Citrus Micro Salad || 28

Grilled Shrimp
Harissa Marinade, Tzatziki,
Warm Bean & Farro Salad || 22

Margarita Flatbread
Heirloom Tomatoes, Fresh Mozzarella,
Fresh Basil, Balsamic Glaze || 14

Steak Flatbread
Baharat Steak, Harissa, Mozzarella,
Chimichurri || 16

Truffle Mushroom Flatbread
Truffle Béchamel Sauce, Roasted
Mushrooms, Mozzarella || 16

ROOTS & SPUDS

French Fries
Fresh Straight Cut,
Mediterranean Spice Blend || 9

Truffle Parmesan French Fries
Parmesan, Black Pepper || 11

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

Maple Bacon
Crispy, Candied Maple Bacon || 12

Breakfast Sausage Links || 6

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

10-25-26

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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