MAIN
SERVED ALL DAY

NIBBLES & SHARES

Table Bread V
Grilled Focaccia, House Olives,
Garlic Herb Butter || 11

Chips & Dip V
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

Hot Honey Halloumi V
Fried Halloumi, Hot Honey, Mint,
Pickled Peaches || 13

Chef's Flatbread
Chef's Daily Creation || 16

Zucchini Involtini GF
Sliced Zucchini, Goat Cheese, Parmesan,
Mozzarella, Fresh Herbs, Bolognese || 14

Grilled Octopus GF
Harrisa, Fennel, Rocket Salad, Herbs || 22

Market Oysters* GF
Mignonette, Cocktail, Lemon || 6/Market 12/Market

Mussels
White Wine Cream Sauce, Garlic,
Shallots, Herbs, Grilled Sourdough || 18

Lamb Meatballs
Roast Seasoned Lamb Meatballs,
Chives, Tzatziki, Pita Chips || 13

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,
Spiced Pumpkin, Fig Balsamic Vinaigrette || 17

Greek Salad V GF
Iceberg Lettuce, Feta, Tomato, Chickpea,
Olives, Red Onions, Cucumber || 15

Chicken Berry Salad GF
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

Filet Mignon GF
Roasted Foraged Mushrooms, Garlic Herb Butter,
Smashed Herb Potatoes || 48

Steak Frites GFP
Chef's Rotating Cut of Beef, French Fries,
Choice of Chimichurri or Au Poivre || 38

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

Half Chicken GF
Green Garlic & Leek Salsa, Lemon Butter,
Garlic & Herb Smashed Potato || 28

Pork Tenderloin
Sweat Tea Brined, Garlic Mashed Potatoes,
Peach Chutney || 32

Braised Short Rib GF
Slow Braised Short Rib, Truffle Polenta,
Mushroom Cream Sauce || 32

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

Cacio e Pepe GFP
Homemade Spaghetti, Parmesan,
Cracked Black Pepper || 28

Grilled Cauliflower Steak V GF
Harissa, Whipped Feta, Spinach,
Wild Mushrooms, Pine Nuts || 26

Market Fish GFP
Truffle Risotto Cake, Marbled Beurre Blanc, Fig
Verjus, Microgreens || MKT

Pan Seared Diver Scallops GFP
Cauliflower Puree, Fennel Herb Salad,
Crispy Citrus Gremolata, Golden Raisins || 48

Grilled Branzino GFP
Chimichurri, Harrisa, Farro Tabbouleh,
Citrus Micro Salad || 37

Salmon Acqua Pazzas GF
Poached Atlantic Salmon, Shrimp,
Tomato Broth, Peppers, Herbs, Crostini || 32

ROOTS & SPUDS

24 Side Salad V GF
Iceberg, Arugula, Cucumber, Onion,
Tomato, Feta, House Vinaigrette || 8

French Fries
Fresh Straight Cut, Mediterranean
Spice Blend || 7

Truffle Parmesan French Fries
Parmesan, Black Pepper || 9

Garlic Mashed Potatoes V GF
Yukon Potatoes, Confit Garlic Butter, Cream || 9

Mac N Cheese V
Campanelle Pasta, Mozzarella, Parmesan || 11

French Onion Risotto GF
Brown Butter, Garlic, Shallots, White Wine,
Cognac, Beef Broth, Caramelized Onions || 9

Truffle Polenta V GF
Vegetable Stock, Stone-ground
Cornmeal, Truffle || 9

Brussel Sprouts
Balsamic Glaze, Bacon, Pickled Onions || 10

Roasted Vegetable Medley
Chef's Seasoning Blend, Zucchini, Cauliflower,
Fire Roasted Carrots || 8

Asparagus V GF
House Vinaigrette, Shaved Parmesan || 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 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

WiFi: 24MiddletonBistroGuest || PW: 24MiddletonGuest!

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 | 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 || 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 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

WiFi: 24MiddletonBistroGuest || PW: 24MiddletonGuest!

DESSERT

PLATES

Dark Chocolate Cake
Whipped Chocolate Crème, Vanilla Chantilly || 12

Classic Crème Brûlée GF
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
New York Style Cheesecake,
Seasonal Topping, 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 GFP Gluten Free Possible

10-25-26