

## NIBBLES

### Tots & Caviar

Onion Dip, Caviar, Pommes Paillason || 22

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

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

### Whipped Ricotta

Brown Butter, Honey, Sage, Sourdough || 12

### Arancini Balls

Parmesan, Sweet Tomato Jam || 12

### Beef Tartare\*

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

### Grilled Octopus

Romesco, Fennel, Rocket Salad, Herbs || 22

### Ceviche\* **GF**

Red Snapper, Lime Coconut Vinaigrette,  
Charred Pineapple, Cilantro, Ash Oil || 17

### Oysters East & West\* **GF**

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

### Mussels

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

### Spread Trio **V VE**

Rotating Daily Dips & Spreads (Naan & Focaccia) || 16

### Table Bread

Herb Oil & Zatar Butter (Sourdough & Focaccia) || 6

## SOUPS & SALADS

### French Onion Soup

Beef Stock, Cognac, Caramelized Onion,  
Croutons, Gruyere || 8

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

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

### Burrata Salad **V**

Truffle Oil, Charred Corn, Tomatoes, Tomato  
Vinaigrette, Carrot Mango Hot Sauce, Basil,  
Radishes, Grilled Sourdough || 22

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

Figs, Farro, Herbs, Greens, Almonds, Hummus,  
Candied Pumpkin, Fig Balsamic Vinaigrette || 18

### Fattoush Salad **V VE GF**

Little Gem Greens, Mint, Pickled Shallot, Naan Chips,  
Cucumber, Tomato, Dill, Lemon Sumac || 15

### 24's Wedge Salad **GF**

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

### Additions

Steak	Shrimp	Chicken
10	8	6

## LAND

### Beef Filet **GF**

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

### Steak Frites

Flank Steak, French Fries, Au Poivre || 36

### Lamb Kofta

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

### Short Rib Ragu

Campanelle Pasta, Parmesan Espuma, Chives || 26

### 24 Burger

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

### Half Chicken **GF**

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

### Mushroom Risotto **V**

Brown Butter, Mushroom Blend, Shallots,  
Roasted Mushroom Consomme, Micros || 20

## SEA

### Seafood Pasta

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

### Grilled Shrimp

Harissa Marinade, Tzatziki,  
Warm Bean & Farro Salad || 26

### Grilled Branzino

Chimichurri, Romesco, Citrus Micro Salad || 40

### Market Fish **GF**

Seared Seabass, Marbled bur Blanc,  
Fig & Citrus Verge, Sorrel, Flowers || 38

## SIDES

### French Fries

Fresh Straight Cut || 6

### Truffle Parmesan French Fries

Parmesan, Black Pepper || 8

### Broccoli **V**

Shaved Parmesan, Breadcrumbs, Lemon Zest,  
Garlic Vinaigrette || 8

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

Whipped Ricotta, Parley, Dill,  
Rosemary Chili Honey || 8

### Patatas Bravas **V**

Smoked Tomato, Lemon Aioli, Basil Oil || 8

### Risotto **V**

Parmesan, Butter || 10

### Brussels Sprouts **V**

Marmite Butter & Lardons, Pickled Shallots || 8

### Greek Salad **V GF**

Iceberg Lettuce, Feta, Tomato, Chickpea,  
Olives, Red Onions, Cucumber || 8

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

\*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

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### WHITE

**Astoria** | Prosecco || 9/36  
**V. Lafayette** | Champagne || 40  
**Jacquart** | Champagne || 114  
**Pazo Cilleiro** | Albarino | Spain || 60  
**Tomaiolo** | Pinot Grigio | Italy || 32  
**Oregon Route** | Pinot Gris | Oregon || 49  
**Mapreco** | Vinho Verde | Portugal || 8/32  
**Little Gazelle** | Sauvignon Blanc | South Africa || 8/32  
**Emmolo** | Sauvignon Blanc | California || 42  
**The Horologist** | Sauvignon Blanc | New Zealand || 40  
**Grand Fossil** | Sauvignon Blanc | Sancerre || 57  
**Dr Hans** | Riesling | Washington || 9/36  
**Clos Palet** | Vouvray || 12/48  
**Esprit** | White Rhône || 42  
**Simply Chard** | Chardonnay | Washington || 8/32  
**Domaine Yvon** | Chardonnay | Burgundy || 79  
**Mer Soleil Silver** | Unoaked Chardonnay  
Monterey County || 40  
**Olema Reserve** | Chardonnay | Sonoma || 58  
**Markham** | Chardonnay | Napa || 68  
**Manon** | Rosé | Provence || 49  
**Mapreco** | Rosé | Portugal || 9/36

### RED

**Frederic Esmonin Les Montevrieres**  
Pinot Noir | France || 9/36  
**Domaine Gilles Coporet-Fleurie La Madone**  
Pinot Noir | Burgundy || 54  
**The Wild Fighter** | Pinot Noir | Sonoma Coast || 64  
**Kosta Browne** | Pinot Noir | California || 140  
**CrossBarn** | Pinot Noir | California || 92  
**Evolution** | Pinot Noir | Oregon || 50  
**Ancient Peaks** | Merlot | California || 13/52  
**Catena** | Malbec | Mendoza || 10/40  
**Masseria Li Veli** | Zinfandel | Italy || 11/44  
**Barnard Griffin** | Syrah | Columbia Valley, CA || 56  
**Merum Inici Priorat** | Priorat | Spain || 96  
**Textbook** | Red Blend || 56  
**Chappellet** | Red Bend | Napa Valley || 168  
**75 Cab** | Cabernet | Sonoma || 12/48  
**Chateau de Fontenille** | Cabernet | Bordeaux || 51  
**Chateau Laplagnotte-Bellevue**  
Cabernet | Bordeaux || 131  
**Annabella** | Cabernet | Napa || 16/64  
**Caymus** | Cabernet | Napa || 140/ltr  
**Caymus Special Selection**  
Cabernet | Napa Valley || 350  
**Paul Hobbs** | Cabernet | Napa || 252  
**Mettler** | Petite Sirah | Lodi, CA || 15/60  
**Arnaldo Rivera Undicicomuni Barolo** | Barolo || 108

*Wine List Lovingly Curated by Lisa Reilly*

## COCKTAILS

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### CLASSIC

**Gin Tonica** || 16  
Tanqueray, Tonic, Shaved Cucumber, Lime,  
Peppercorns, Rosemary  
**Lemon Drop** || 16  
Absolut Citron, Lemon Oleo, Lemon Juice  
**Espresso Martini** || 16  
Espresso Infused Vodka, Kahlua,  
Simple Syrup, Espresso  
**Smoked Old Fashioned** || 16  
Four Roses, Simple Syrup, Angostura Bitters

### HOUSE

**Shake the Frost** || 19  
Dobel Cristilano, Lime, Serrano Powder,  
Agave, Sparkling Water  
**Cooper's Village** || 19  
Beam Black, Amaretto, Lemon Juice,  
Lime Juice, Cherry Syrup  
**Papa's Sorrel** || 16  
Pilar Blonde, Hibiscus Syrup, Lime Juice  
**Irish Afternoon** || 15  
Jasmine Infused Jameson, Simple Syrup  
**Lucky Stripe** || 14  
Zyr Vodka, Strawberries, Basil Leaves,  
Passionfruit Syrup, Foam  
**Miami Sunrise** || 15  
Vida 84, Orange Juice, Mango Puree, Grenadine  
**Mighty Grynner** || 14  
Mt. Gay, Sweet Vermuth, Campari  
**Spell Eyes** || 16  
Hendricks, St. Germaine, Cucumber Slices, Mint

### MOCKTAILS

**Club 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

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### 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  
**Michelob Ultra Zero** || 7