

NIBBLES

Table Bread
Focaccia with Herb Oil & Zatar Butter || 8

Spread Trio **V** **VE**
Rotating Daily Dips & Spreads (Naan & Focaccia) || 16

Osetra & Truffle Pomme
Onion Dip, Caviar, Truffle Chips || 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

Tuna Carpaccio
Tuna, Charred Pineapple, Pineapple Ponzu,
Chili Crisp, Yuzu Foam || 17

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

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

SOUPS & SALADS

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

24's Wedge Salad **GF**
Iceberg Lettuce, Tomatoes, Red Onion, Blue Cheese
Crumbs, Bacon & Blue Cheese Dressing || 15

Roasted Pumpkin Salad **V** **VE**
Figs, Farro, Herbs, Greens, Almonds, Hummus,
Candied Pumpkin, Fig Balsamic Vinaigrette || 16

Greek Salad **V** **GF**
Iceberg Lettuce, Feta, Tomato, Chickpea,
Olives, Red Onions, Cucumber || 12

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

Beet Salad **V** **VE** **GF**
Roasted Beets, Charred Spring Onions, Cucumber,
Lemon Tahini Dressing, Seed Glass, Micros || 15

Fattoush Salad **V** **VE**
Little Gem Greens, Mint, Pickled Shallot, Naan Chips,
Cucumber, Tomato, Dill, Lemon Sumac || 15

Additions		
Steak	Shrimp	Chicken
12	10	8

LAND

Filet Mignon **GF**
Roasted Foraged Mushrooms, Smoked
Carrot Butter, Potatoes Confit || 48

24 Burger
Smoked Gruyere, Caramelized Onion, Garlic Spread
Aioli, Crispy Onion, Brioche Bun, French Fries || 20

Steak Frites
Flank Steak, French Fries, Choice of Au Poivre
or Chimichurri || 38

Short Rib Ragù
Campanelle Pasta, Parmesan Espuma, Chives || 27

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

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

Mushroom Risotto **V** **GF**
Brown Butter, Mushroom Blend, Shallots,
Roasted Mushroom Consomme, Micros || 24

SEA

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

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

Grilled Branzino
Chimichurri, Romesco, Farro Tabbouleh,
Citrus Micro Salad || 40

Market Fish **GF**
Seared Sea Bass, Truffle Risotto Cake, Marbled
Beurre Blanc, Fig & Citrus Verge, Sorrel, Flowers || 38

SIDES

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

Truffle Parmesan French Fries
Parmesan, Black Pepper || 11

Patatas Bravas **V**
Smoked Tomato, Lemon Aioli, Basil Oil || 8

Risotto **V** **GF**
Parmesan, Butter || 12

Broccolini **V** **GF**
Shaved Parmesan, Lemon Zest, Garlic Vinaigrette || 8

Fire-Roasted Carrots **V** **GF**
Whipped Ricotta, Parsley, Dill,
Rosemary Chili Honey || 10

Brussel Sprouts
Balsamic Glaze, Lardons, Pickled Shallots || 10

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 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.

1-5-26



WINE

HOUSE

Chardonnay, Pinot Grigio, Pinot Noir,
Cabernet Sauvignon | California || 8

WHITE

Astoria | Prosecco || 9/36

V. Lafayette | Champagne || 40

Jacquart | Champagne || 114

Pazo Cilleiro | Albarino | Spain || 60

Tomaiole | 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 || 10/40

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-Morgan
Gamay | 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

The Altruist by Markham | 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, WSET Level 3 Wines Certified

COCKTAILS

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
Silver Rum, 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 Vermouth, 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

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