

# LUNCH

## STARTERS

**TOMATO CAPRESE BRUSCHETTA 10**  
fresh mozzarella, aged balsamic, wood stone pizza bread

**BAKED GRUYERE DIP 13**  
warm bacon, onion, grilled baguette

**HOUSE-MADE PORK BELLY MEATBALLS 15**  
house bbq sauce, pickled onion, jalapeño

**TEMPURA FRIED CALAMARI 13**  
warm tomato herb sauce

## SOUPS + SALADS

**GF GRILLED TOMATO BISQUE 9**  
crème fraiche, fresh basil

**GF SOUP OF THE DAY 8**  
daily chef inspiration

**GF 024 HOUSE SALAD 9.5**  
spring greens, fennel fronds, cucumber, blue cheese, candied pecans

**WESTSIDE CLASSIC CAESAR 10**  
baby romaine, white anchovies, black pepper-parmesan crisp

## WOOD STONE FLATBREADS + PIZZAS

**CHICKEN + AVOCADO FLATBREAD 12.5**  
bacon, cotija, micro cilantro, chili oil

**PEAR + GORGONZOLA FLATBREAD 10.5**  
caramelized onion, black pepper honey

**024 HOUSE MARGHERITA 14.5**  
roma, house mozzarella, fresh basil, olive oil

**HOUSE-MADE ANDOUILLE + CRIMINI MUSHROOM 15.5**  
smoked gouda, white sauce

## HAND-CRAFT SANDWICHES

Served with salt + pepper fries

**GF 024 TRIPLE DECKER CLUB 12**  
Nueske's ham + turkey, Swiss, mayo, lettuce, tomato

**GF FRESH HERBED GRILLED CHICKEN 12**  
white cheddar, arugula, tomato, lemon vinaigrette

**GRILLED BEEF TENDERLOIN 14.5**  
gruyere, romaine, horseradish crème

**44 FARMS ALL NATURAL BEEF BURGER 13.5**  
applewood bacon, lettuce, tomato, onion, choice of cheese

**SHINER BBQ HOUSE PULLED PORK 12.5**  
fresh broccoli slaw, pepper jack

## SPECIALTY ENTREES

**10oz HAND CUT 44 FARMS NY STRIP 32**  
house andouille + fingerling potato hash, dried chili tallow

**PAN ROASTED CHICKEN BREAST 22.5**  
artichoke, heirloom tomato, asparagus, white wine pan sauce

**GF LEMON THYME GRILLED NORWEGIAN SALMON 24**  
red quinoa, sugar snap peas, walnut gremolata

**PAN SEARED JUMBO LUMP CRAB CAKES 18.5**  
shaved fennel, watercress, sauce creole



Located in the heart of Memorial City, 024 Grille is uniquely named after its 77024 zip code. Fresh produce, organic ingredients, pasture-raised meats from local area farms are crafted to create our chef-inspired recipes. Indulge in this farm to table menu that represents the evolution of American cuisine.

18% gratuity is added to parties of 6 or more. Items are cooked to order and may be served raw or uncooked. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

**GF** - Gluten Free Items