

Binghamton RESTAURANT WEEK

OCT. 20-29



Restaurant Week Dinner Menu \$35

First Course

(Replace any Appetizer with a glass of house cabernet or pinot grigio)

Goat cheese bites (V)

Breaded goat cheese balls deep fried. Served with warm marinara sauce.

Salmon cake

Salmon pan seared pattie over a red pepper coulis sauce, and topped with lemon dill cream cheese.

Butternut Bisque (GF/VG)

Savory butternut squash, with coconut cream and spiced pumpkin seeds.

Parm truffle fries (V)

Crispy shoestring fries tossed with black truffle oil and parmesan cheese.

Second Course

Creamy basil pesto fettuccine

House-made chicken spiedies, roasted red peppers, sautéed kale, and sweet cherry tomatoes tossed with fettuccine in a creamy goat cheese pesto sauce.

Hot Honey Salmon (GF)

Pan seared chilean salmon glazed with house hot honey and served with butternut sage risotto.

Smash Burger

Smash pattie topped with red wine caramelized onions, sharp cheddar, and rum aioli-dressed red cabbage.

Buddha Bowl (VG)

A bed of wild rice and quinoa topped with fried kale, butternut squash, dried cranberries, pumpkin seeds, and brown sugar sage dressing.

Add: Grilled Spiced Chicken \$8/Tofu \$7/Salmon (7oz) \$17/Strip Steak (6oz) \$18

Grilled or Fried Shrimp \$12/Fried OG Chicken \$10

Third Course

Maddie's Tiramisu.

Cheesecake with raspberry glaze and white chocolate.

Salted caramel espresso bar (GF/DF)

Tiny Tini - Your choice of the Apple Doesn't Fall, Beetlejuice, or our classic Espresso Martini.

No Split-plates, Split-Checks or Substitutions.

Tax and gratuity not included.

Available for dine in only!

V=Vegetarian/VG=Vegan/GF=gluten free