

BINGHAMTON
RESTAURANT
WEEK

MARCH 29-APRIL 7



\$25/person

(Choice of 1 appetizer, entrée and dessert)

FIRST COURSE

Wilson's Water

Seagrams vodka, earl grey simple syrup, lemon, orange bitters.

Ramble

Plymouth gin, simple syrup, lemon, muddled raspberries.

Buffalo Cauliflower Bites (Vegan)

Spicy cauliflower served with house-made dill ranch.

Risotto Fritter & Lox

Creamy herb risotto with smoked salmon and tarragon aioli.

SECOND COURSE

OG Chicken Sandwich

Hand-breaded, buttermilk fried chicken breast, house slaw, pickle and 205 sauce. Served with fries.

Cajun Creamy Pasta

Grilled shrimp, scallops, and chicken with andouille sausage, spicy peppers and onions, in a Cajun cream sauce, over penne pasta.

Bahn Mi Wrap (Vegan)

Korean BBQ Jackfruit in a flour tortilla, stuffed with greens, pickled vegetables, serrano and sracha mayonnaise.

THIRD COURSE

Rose's Razzberry Crème Brulee

Vanilla bean custard over a raspberry compote.

House Macaroons (Vegan)

Coconut cookies toasted and served with a chocolate drizzle.

NO Substitutions or split checks, tax & gratuity not included!

Available for dine-in, only.

Open Tuesday-Saturdays @ 5pm!

