

Binghamton
restaurant
March 21 March 30
week

FIRST COURSE

Giant Pretzel

House-made spent grain 12oz giant pretzel, served with beer cheese and stone-ground mustard

Brew-tine

Crispy DTBT fries, cheddar cheese curds, vegetarian gravy (add bacon +\$2)

Buffalo Tofu

Panko crusted tofu tossed in house-made buffalo sauce, served with vegan bleu cheese

Pesto Flatbread

Crisp flatbread topped with pesto and fresh mozzarella (add chicken +\$7)

SECOND COURSE

Brewers Burger

8oz locally sourced hand-pressed burger, caramelized onions, pepper jack cheese, bacon, lettuce, roasted garlic aioli (+\$2 fries)

Nashville Hot Chicken Sandwich

Crispy fried chicken tossed in Nashville hot sauce, topped sliced pickles, on a ciabatta (+\$2 fries)

BBQ Jackfruit Sandwich

Roasted BBQ jackfruit, grilled pineapple ring, vegan coleslaw, on a ciabatta (+\$2 fries)

Seasonal Salad

Mixed greens, mixed berry vinaigrette, fresh mozzarella, cherry tomatoes, grilled pineapple (add buffalo tofu +\$4, chicken +\$7, Shrimp +\$9)

THIRD COURSE

Cheesecake Mousse

A house-made cheesecake mousse with a graham cracker crust, topped with mixed berries

Shot of Espresso

Fresh pulled Batch Coffee Retro Espresso

Cookies & Ice Cream

House-made chocolate chip cookies with vanilla bean ice cream