

Binghamton
restaurant
March 21 March 30
week

BURGER
Mondays
Bar & Grille

1st Course

House Wine

One glass of Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, or Riesling

Caesar Salad

Hearts of romaine, asiago cheese, garlic parmesan crouton, classic Caesar dressing

Crispy Pork Belly

Slow roasted pork belly, salsa verde, gremolata

Soup du Jour

Chef's choice, always made from scratch

2nd Course

All options are served with a side of house cut fries

Bacon Jam Burger - \$25

Smoked maple bacon jam, beef burger, pickled onions, house aioli, American cheese

Chicken & Waffles - \$25

House made waffle, buttermilk fried boneless chicken thigh, maple sriracha glaze

Italian Pork - \$25

Farm raised local pork burger, aioli, giardiniera, aged provolone, asiago, pop glaze

Tuna - \$25

6 oz Sushi grade Ahi tuna, served rare, lemongrass & ginger scented cabbage slaw, wasabi aioli

Falafel - \$25

Chickpea & herb fritter, lettuce, tomato, cucumber, pickled onion, herb yogurt sauce, grilled pita, house hot sauce

3rd Course - Desserts by Chroma Cafe & Bakery

Chocolate Cannoli Cupcake

Carrot Cake Cupcake with Cream Cheese Frosting

Tax and gratuity not included. No coupons or other discounts may be combined with Restaurant Week offer. Take-out available.

