

BINGHAMTON RESTAURANT WEEK SEPTEMBER 10-19

**THREE COURSES.
FIXED PRICE.**



LUNCH - 3 Courses @ \$12*

11:30am – 4pm

one

Glass Of

Our House Chardonnay, Cabernet Sauvignon, or pint of our Lost Dog Pale Ale

Our Delicious Housemade Soups of the Day

Dog House Salad - *gf/v*

mixed greens, tomatoes, cucumbers, red onion, & garbanzo beans.

two

Rigatoni ala Vodka - *gfo/vo*

our signature dish. garlic & tomatoes flamed in vodka, w/cream, fresh basil, grated cheese. Try it "old school" w/ a pinch of cayenne pepper. Add chicken or tofu + \$4, or shrimp + \$5

Fall Harvest Bowl w/Chicken or Tempeh - *gfo/vo*

roasted butternut squash, carrots, sweet potatoes, brussels sprouts, fennel, red onion, brown rice, dried cranberries, scallions, wheatberries, Tamari glazed chicken or organic tempeh, with Maple-Dijon drizzle

City Chopped Cheese - *gfo*

pan-fried grassfed beef, onions, chili spices, American cheese, French bread, mustard steak sauce. choice of side: café fries, side salad or mac-n-cheese. Sweet potato fries + \$1

Grilled Cauliflower Crust Flatbread - *vo*

grape tomatoes, artichoke hearts, fresh baby spinach, garlic, olive oil, fresh mozzarella.

VEGAN OPTION: Vegan Mozzarella. Cheese from Parlor City Vegan

choice of side: café fries, side salad or mac-n-cheese. Sweet potato fries + \$1

three

Pumpkin Cupcake
with whipped cream

~ Chocolate Chunk Cookie

~ Raspberry Bars

ask your server about our vegan or gluten free dessert

gf = gluten free, gfo = gluten free option (may incur an additional charge) v=vegan, v/o=vegan option, vg = vegetarian

*** does not include tax, gratuity, or beverages**

PROCEEDS TO BENEFIT LUMA



No substitutions, splitting of meals, or take out of Restaurant Week Menu. Thank you.