

BINGHAMTON RESTAURANT WEEK

SEPTEMBER 13 – SEPTEMBER 22, 2022

FIRST COURSE

Upward Brewing Draft
lager, ipa OR pilsner

Wine Glass
chardonnay, bubbly OR cabernet

Shirley Temple
served with a maraschino cherry and cocktail umbrella!



SECOND COURSE

Steak Frites
6oz grilled sirloin with house made herb butter, served with fries, ketchup and confit garlic mayo

Red Pepper Eggplant Whip and Gournay Crepe
signature shop crepe filled with our savory house made red pepper eggplant whip and garlic and shallot gournay cheese served with our creamy yogurt crepe sauce

BBQ Pulled Pork Sandwich
slow roasted bbq pulled pork shoulder on brioche with house pickle, served with cabbage slaw and fries

Chicken Feta Olive Salad
heritage greens, oven roasted chicken breast, feta crumbles, mediterranean whole olives, sweet tomatoes, cucumber and red onion, tossed in our house red wine vinaigrette

THIRD COURSE

NY Style Cheesecake
finished with house made cocoa and strawberry sauces

Iced Irish Coffee
intelligentsia cold brew, bailey's irish cream and whipped cream

**WE KINDLY DECLINE
RESTAURANT WEEK
MODIFICATIONS**

