



BINGHAMTON

restaurant week

eat
BING



\$35/person

(Choice of 1 appetizer, entrée, and dessert)

FIRST COURSE

Red, White, Rosé

Mondavi Cabernet (CA), Ryan Williams Riesling (NY), or Marius Still Rosé (IT)

Corpse Reviver No. 2

Gin, Lillet Blanc, Lemon, Cointreau, absinthe spray.

Buffalo Cauliflower Bites (VG)

Spicy Cauliflower served with house-made vegan dill ranch.

Basil Pesto Burrata (V)

Fresh burrata topped with basil pesto, olive oil, balsamic glaze, and blistered tomatoes.
Served with grilled crostini.

Yuzu need this Crostini (V)

Toasted crostini topped with whipped herb goat cheese, yuzu marmalade, chili crisp, greens.

SECOND COURSE

OG Chicken Sandwich

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

Substitute: Side Salad +\$2, Caesar Salad +\$3.5, Mac & Cheese +\$7, GF Bun +\$5

Hot Honey Salmon

Pan seared farro island salmon glazed in hot honey, served over creamy butternut squash risotto, garnished with chopped chives.

Spring Vegetable Bowl (V/VG)

Asparagus, chickpeas, green peas, red onions, feta cheese over warm farro grains.
Topped with lemon tarragon vinaigrette and fresh mint.

Add Chicken +\$8, Tofu +\$6, Salmon or Filet +\$12, Grilled Shrimp +\$8

THIRD COURSE

Sorbet (V)

Peach nectar yuzu sorbet.

Margarita Lime Bar

Made with tequila, need we say more?

Espresso Martini

Seagrams vodka, Kahlua, simple syrup, coconut liqueur, cream, espresso.

NO substitutions or split checks, tax and gratuity NOT included!

Available for dine in, only!

V= Vegetarian/ VG=Vegan/GF=Gluten Free

