

Binghamton
restaurant
March 21 March 30
week



205 Dry Restaurant Week

\$35/person

Choice of Appetizer, Entrée, and dessert.

FIRST COURSE

Red Wine, White Wine, or Bubbly

Choose from Mondavi Cabernet, Avissi Prosecco, or Sauvignon blanc.

Buffalo Cauliflower Bites GF, VG

Spicy cauliflower served with a house-made dill ranch.

Shrimp and Grits

Grilled herb shrimp with a Cajun cream sauce, over cheesy gouda grits.

SECOND COURSE

OG Chicken Sandwich

Hand breaded, buttermilk fried chicken breast, house slaw, pickle and 205 sauce.

Herb Crusted Seabass

Served with a mint cucumber salad, and red pepper coulis vinaigrette.

Vegan Pad Thai GFV

Rice noodle, bean sprouts, scrambled egg in a black bean chili sauce, topped with peanuts and cilantro.

Add chicken \$8/Add Tofu \$6/Add Salmon or Filet \$12

THIRD COURSE

Fried Vanilla Cheesecake

Served with caramel sauce.

Mango Mousse GF, VG

Served with a strawberry glaze and tajin spice.

V=Vegetarian VG=Vegan VA=Vegan available GF=Gluten Free

No split checks, tax and gratuity not included.

No substitutions. Parties of 8 or more will receive an additional 18% gratuity.

