



BINGHAMTON restaurant week

eat
BING



lunch

served tue-sat, noon-3p

\$18

choose one item from each course

first course

alphabet soup (v•gfo)

dog house salad

heritage greens, tomatoes, cucumbers, red onion, & garbanzo beans with choice of dressing (v•gf)
dressing choices: balsamic vinaigrette, herb buttermilk ranch, mango-ginger vinaigrette, tangy honey mustard, chili-lime vinaigrette

beer or wine

glass of j.w. morris chardonnay or cabernet, or a pint of lost dog pale ale

second course

peanut chicken (or tofu) spring roll bowl

your choice of peanut chicken or organic grilled peanut tofu, shredded romaine, cabbage, rainbow carrots, scallion, cilantro, peppers, & chopped peanuts with rice vermicelli in a peanut sauce, with crispy wontons (gfo•vo)

italian beef sandwich

braised shredded beef sirloin, giardiniera, and provolone on a hoagie roll, with café fries or mixed greens (gfo: 1⁵⁰)
upgrade to sweet potato fries or mac & cheese for \$2

quiche

spinach, asparagus, broccoli, and swiss cheese in a buttery puffed pastry crust, with a side of café fries or mixed greens
upgrade to sweet potato fries or mac & cheese for \$2

rigatoni ala vodka

our signature dish! garlic & tomatoes flamed in vodka, with cream, fresh basil, & grated cheese. (gfo: 1⁵⁰ • vo)

try it "old school" w/ a pinch of cayenne pepper!

add chicken or tofu: \$6, add shrimp, salmon, or tuna steak: \$7

third course

black raspberry ice cream

reese's peanut butter cup cookie

banana pudding with vanilla wafer crumble

please ask your server for vegan or gluten-free options, and inform us of any allergies when ordering!

price does not include tax, gratuity, or beverages

no take-away, substitutions or splitting of meals

