

# Binghamton RESTAURANT WEEK

OCT. 20-29

Lunch \$18

SERVED TUE - SAT, 11<sup>30</sup>A - 3P

Choose one item from each course!



## First Course

### CARROT GINGER SOUP (v•gf)

### DOG HOUSE SALAD

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

### BEER OR WINE

glass of house chardonnay or cabernet, or a pint of lost dog pale ale

## Second Course

### THE CRISPY 'SHROOM

crispy oyster mushrooms, roasted tomato, arugula, house-made boursin cheese, rosemary horseradish sauce, on texas toast; side café fries or greens (gfo)  
upgrade to sweet potato fries or mac & cheese for \$2

### CHICKEN POT PIE HOT POCKET

layers of puff pastry, chicken, peas, carrots, potatoes, béchamel sauce

### FRENCH ONION SMASHBURGER

brisket burger topped with caramelized onions and gruyère cheese on a potato roll, side of café fries or mixed greens (gfo)  
upgrade to sweet potato fries or mac & cheese for \$2; add bacon! \$2

### RIGATONI ALA VODKA

our signature dish! garlic & tomatoes with cream, fresh basil, parmesan & romano cheeses (gfo: 1<sup>50</sup> • vo)

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

adds: chicken or tofu: 6; shrimp, salmon, tuna steak: 8; sirloin: 13

## Third Course

### THE GREAT PUMPKIN BLONDIE

### CHOCOLATE CHUNK COOKIE

### CAMPFIRE S'MORE ICE CREAM

graham ice cream with marshmallow ripple & chocolate chips

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

