

* Binghamton * RESTAURANT WEEK *

APRIL 7-16



Lunch
SERVED TUE - SAT. 11³⁰A - 3P
\$18

Choose one item from each course!

First Course

ROASTED CARROT & GINGER SOUP

pepita garnish (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, mango-ginger vinaigrette, tangy honey mustard, dijon rice wine vinaigrette

BEER OR WINE

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

Second Course

BBQ SMASH CHEESEBURGER

shortrib & sirloin beef blend, with smoked gouda, bbq sauce, caramelized onions, lettuce, & tomato on a potato roll; side café fries or greens (gfo)
upgrade to sweet potato fries or mac & cheese for \$2; add bacon! \$2

BRAISED CHICKEN N' CORNBREAD SKILLET

flavorful shredded chicken or cauliflower, piled atop a cheesy cornbread skillet, with melty monteray jack & cheddar cheeses, pico de gallo, sour cream (gf•vo)

SPRING VEGGIE RAMEN STIR FRY

asparagus, zucchini, peppers, broccoli, peas, carrots, & green onion, garlic ginger tamari sauce with ramen noodles (gfo•v)

RIGATONI ALA VODKA

our signature dish! garlic & tomatoes with cream, fresh basil, parmesan & romano cheeses (gfo: 1⁵⁰ • 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

RAINBOW RICE KRISPIE (gf)

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*



3 Delicious Courses
ONE FIXED PRICE

