

**BINGHAMTON
RESTAURANT
WEEK** SEPTEMBER 10-19

**THREE COURSES.
FIXED PRICE.**

BURGER

Mondays

Bar & Grille

1st Course

Risotto

Truffle scented, sweet peas, grated cheese

Poutine

House cut french fries, cheese curd, house gravy

Guinness Chili

Chef's secret recipe

Soup Du Jour

Chef's choice, always made from scratch

2nd Course

All options are served with a side of our house cut french fries

The Classic - \$20

8 oz beef, applewood bacon, aged cheddar, lettuce, tomato, onion, house aioli

Chorizo Burger - \$20

Local farm raised, house made chorizo burger, house aioli, chimichurri, pickled onions, pickled chilies

Inferno Burger - \$20

Chipotle spiked beef, Cajun bacon, pepper jack cheese, lettuce, tomato, mango habanero ketchup

Spicy Italian Sandwich - \$20

Sweet & hot soppressata, Italian cheese blend, cherry pepper aioli, giardiniera, pressed hoagie roll

Beyond Burger - \$20

Plant based burger, lettuce, tomato, onion, aioli, American cheese

Pork Chop - \$30

Local farm raised organic bone-in chop, house garlic butter

3rd Course

Bread Pudding

Fuji apple, bourbon raisin, caramel, whipped cream

Panna Cotta

Spiced pumpkin custard, maple, coconut pecan graham crumble

Tax and gratuity not included. No coupons or other discounts may be combined with Restaurant Week offer. Take-out available.

PROCEEDS TO BENEFIT LUMA

