

* Binghamton * RESTAURANT WEEK *

APRIL 7-16



205 RW DINNER MENU

\$35/person (Choice of 1 appetizer, entrée and dessert)

APPETIZERS

Mango Habanero Cauliflower Bites V/VG/GF

Sweet and spicy cauliflower wings served with house-made vegan dill ranch.

Bang Bang Shrimp

Fried Shrimp, jalapeños, and onions tossed in sweet chili sauce.
Served with chipotle bang bang sauce.

Shrimp Tacos

Grilled shrimp, pineapple salsa, cabbage in fryer tortilla.

Chimichurri Steak Eggrolls

Fried wonton filled with mixed vegetables and island spiced beef,
served with sweet chimichurri dipping sauce.

Mocktail or a Teeny Tini

Enjoy your choice of one mocktail or one Teeny Tini from our Spring cocktail menu

ENTREES

Spring Garden Bowl VG/GF

Bright pickled tomatoes and radish with fresh cucumber, edamame, carrots, and scallions
over sweet basmati rice, topped with Asian guacamole, sesame seeds, and soy aioli.

Add: Grilled Chicken \$8/Tofu \$7/Salmon (7oz) \$16/

Filet (4oz) \$15/Grilled/Fried Shrimp \$9/Fried OG Chicken \$10

Salmon Cakes

Pan seared cakes filled with Chilean salmon, veggies, and spices over a bed of arugula,
tossed in house dressing and topped with spicy pineapple relish.

Marmalade Chicken Thighs GFO

Dry-rubbed with warm spices, grilled and tossed in orange marmalade,
served with blistered onions, peppers, and black truffle red bliss potatoes.

The OG Chicken Sandwich

Hand-breaded buttermilk fried chicken breast, house slaw, pickle and 205 sauce.
Sub Fries for: Side Salad +2. Caesar Salad + \$3.5, Mac & Cheese +\$7, GF Bun + \$5

DESSERT

Mini blueberry cheesecake

Lemon lavender teahouse Macarons (V)

NO Substitutions or split checks. Tax and Gratuity NOT included!
Available for dine in, only! V=Vegetarian/VG=Vegan/GF=Gluten Free