

Binghamton
restaurant
March 21 March 30
week

FIRST COURSE

Upward Brewing Draft
lager, ipa OR black pilsner

Wine Glass
rosé, bubbly OR pinot noir

Shirley Temple
served with a maraschino cherry and
cocktail umbrella!

Garlic Hummus
served with oven toasted flatbread

THIRD COURSE

NY Style Cheesecake
finished with house made cocoa and
strawberry sauces

Iced Irish Coffee
intelligentsia cold brew, bailey's irish
cream and whipped cream

SECOND COURSE

Double Smash Burger
two smashed burger patties, stacked with american cheese,
caramelized onions, pickles and our shop burger sauce on
brioche, served with fries and ketchup

Veggie Burger
garden burger patty with american cheese, shredded
iceberg, tomato, red onion, pickles and our shop burger
sauce on brioche, served fries and ketchup

Red Pepper Gournay Crepe
red pepper eggplant whip, havarti and gurnay cheeses
served with our creamy yogurt crepe sauce

Feta Fig Walnut Salad
heritage greens, feta crumbles, candied walnuts, dried fig
slices and house red wine vinaigrette
-add chicken 4-

**WE KINDLY DECLINE
RESTAURANT WEEK
MODIFICATIONS**



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