

BINGHAMTON
RESTAURANT
WEEK

MARCH 29-APRIL 7



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!

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 our truffle fries, ketchup and confit garlic mayo

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

Prosciutto Truffle Crepe
prosciutto di parma, spinach, havarti, swiss and white truffle oil,
served with our creamy yogurt crepes sauce

Feta Fig Walnut Salad
heritage greens, feta crumbles, candied walnuts and dried fig slices
tossed in our house red wine vinaigrette

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

