

# BING'S

— food & drink —

FORTY200 EAST MADISON

4200 E. Madison Street, Seattle, WA 98112 . 206.323.8623  
www.bingsseattle.com

## Small Plates

**Deep Fried Cheese 7**  
Beer Battered, Wisconsin Cheddar Curds, Sriracha Mayo

**Brussel Sprouts 8**  
Honey Sriracha, Cumin, Cilantro

**Sautéed Broccolini 7**  
Garlic, Shallots, Housemade Breadcrumbs

**Mac & Cheese 8**  
Sauce Mornay, White Cheddar, Housemade Breadcrumbs

**Beer Battered Fish & Chips 9**  
Hook & Line Caught True Cod, Fries, Remoulade  
(add more fish for \$2 each)

**Nacho Chorizo 8**  
Spicy Chorizo, Chipotle Cheddar, Pickled Red Fresno Peppers,  
Roasted Tomatoes, House Guacamole & Salsa

**Short Rib & Gnocchi 10**  
Certified Angus Beef Short Rib, Red Wine Jus,  
Housemade Gnocchi, Grana

**Brisket Sliders 9**  
Painted Hills Beef, Rotating BBQ Sauce, Coleslaw,  
Pickled Red Onion, Macrina Herb Roll

**Fish Tacos 9**  
Spice Rubbed Cod, Latin Slaw, Chipotle-Lime Mayo

## Greens

Add Draper Valley Chicken +\$4 / \*Marinated Flat Iron Steak +\$8  
\*True Cod +\$7

**Wild Arugula & Endive 10**  
Arugula, Endive, Pistachios, Manchego, Red Onion,  
Blood Orange Vinaigrette

**Mt Baker 10**  
Mixed greens, Quinoa, Honey Roasted Pecans,  
Dried Cranberries, Goat Cheese, Tahini Vinaigrette

**\*Kale Caesar 9**  
Parmesan Bowl, Agro-Dolce Onions,  
Roasted Shallot Caesar Dressing, House Croutons

**The Wedge 8**  
Iceberg Lettuce, Egg, Hempler's Bacon, Tomato, Avocado,  
Gorgonzola Dressing

**House Greens 6**  
Mixed Greens, Red Onion, White Balsamic Vinaigrette

**Soup of the Day** Cup 4 / Bowl 5

**Lunch Special** Monday–Friday 11:30am–2:30pm  
½ BLAT, Bacon Grilled Cheese or \*Prime Rib Sandwich (+\$3)  
paired with a Cup of Soup or Small House Greens **\$9** *(Dine In Only)*

## Family Style Fried Chicken Dinner

**Every Sunday Night from 4:30pm–close**  
½ Draper Valley Chicken, Mashed Potatoes, White Pepper Gravy,  
Coleslaw, Honey Sriracha \$22

## Entrees

**\*Pork Chop 17**  
Sweet Potato Polenta, Creamed Kale, Jalapeno-Apple Sauce

**Braised Lamb Shank 18**  
Creamy Polenta, Arugula Salad, Red Wine Jus

**\*Flat Iron Steak 18**  
Marinated Flat Iron Steak, Roasted Sweet Potatoes, Chimichurri

**Baby Back Ribs 16**  
Spicy Rub, Rotating BBQ Sauce, Coleslaw, Fries

**Porcini Orecchiette 17**  
Shiitake Mushrooms, Baby Carrots, Porcini Jus, Grana

**Spaghetti & Meatballs 14**  
Pork Belly Meatballs, San Marzano Tomato Sauce, Grana

**Burgers** *Gluten Free Buns available for +\$1*  
8 oz Painted Hills Natural Ground Beef, Substitute a **Housemade Turkey**  
or **Veggie Patty** on a Macrina Bun. *Served with Fries or House Salad*

**\*Signature Burger 12**  
Hempler's Bacon, Melting Brie, Gouda & White Cheddar Blend,  
Pickled Red Onion, Tomato Jam, Greens

**\*Mushroom Gruyere 12**  
Mushrooms, Onions, Gruyere

**Sandwiches** *Served with Fries or House Salad*

**Fried Chicken 13**  
Draper Valley Chicken Thigh, Guacamole, Cilantro, Pickled Red Onion,  
Honey Sriracha, Macrina Bun

**Sweet Potato 11**  
Roasted Sweet Potatoes, Chimichurri, Goat Cheese,  
Caramelized Onions, Arugula, Macrina Franchise

**Meatball 12**  
Pork Belly Meatballs, San Marzano Tomato Sauce, Grana,  
Macrina Herb Roll

**BLAT 11**  
Hempler's Bacon, Lettuce, Avocado, Tomato, Lemon Aioli,  
Macrina Whole Wheat

**Reuben 12**  
Housemade Pastrami, Sauerkraut, Remoulade, Swiss Cheese,  
Macrina Rye

**House Roasted Turkey 11**  
Red Onion, Roasted Tomatoes, Arugula, Chipotle Cheddar,  
Sriracha Mayo, Macrina Franchise

**\*Prime Rib 17**  
Hand Carved Prime Rib, Au Jus, Macrina Franchise

**Bacon Grilled Cheese 10**  
Hempler's Bacon, White Cheddar, Lemon Aioli, Macrina Sourdough

**Pulled Pork 11**  
White Marble Farms Pork, Rotating BBQ Sauce, Coleslaw, Macrina Bun

**Open Faced True Cod 14**  
Celery Root Remoulade, Mixed Greens, Macrina Sourdough

**Cuban 12**  
Pulled Pork, Black Forest Ham, Caramelized Onions,  
Pepperocini, Swiss, Cilantro-Lime Mayo, Macrina Franchise

**Happy Hour - Daily** 3pm–6pm / 9pm–close  
**\$2** - Two Beers Trailhead ISA Cans, Olympia Tall Boys *or* PBR bottles  
**50% off all** - Small Plates, Draft Beer, House Wine, Well Drinks  
*(Dine in only & no modifications please)*

\*Consuming raw or undercooked meat, seafood, poultry or eggs  
may result in you getting sick. Very very sick.  
**18% gratuity will be added to parties of 6 or more**