

WCNY connect | card

SAMPLE RESTAURANT WRITE-UP



To promote your restaurant, we will need the following information. Visit wcny.org/connect-card-partners to complete this info online.

← 1-4 GREAT photos

Red Penny Café

← Restaurant full name

★ **2-for-1 entrée, dine-in only.**

📍 432 Lodi Boulevard
West Syracuse, NY 13000

☎ 315-555-5678

🌐 www.atlasbowl.com

📖 Directions

🕒 Mon. - Thur. Noon to 10:00 p.m.
Fri. & Sat. Noon to Midnight

← Address

← Phone

← Hours

← Engaging description that captures the essence of your restaurant. 75-100 words

Sample offerings from your menu. Food or drink, but preferably your signature dishes, customer favorites, or representative of the kind of food you usually serve. 4 - 6 items with descriptions up to 30 words each.

WCNY staff will be happy to work with you to arrange for photography or assist with copywriting. Our goal is to make your restaurant a standout, must-visit, choice for our members and their friends and to help you grow your business!

← Average Entree Price

\$\$\$ Located in the historic Salt District atop Lodi Hill, Red Penny offers an eclectic lunch and dinner menu that reflects the cultural traditions of the two owners: Peruvian recipes handed down to Maria Gonzalez-Perez, and American country classics from co-owner Betsy Field's family farm in Monroe. Patrons call the fusion of their styles "inspired comfort food." The menu changes monthly, featuring seasonally available local ingredients. The restaurant is located in the historic Baker Foundry Building and the dining room offers charming views of busy street life. Reservations, though not required, are strongly encouraged on weekends.

From the Menu

Anisettini

Vodka martini with anisette, a twist of Meyer lemon, and a splash of house-made bitters

Shrimp stuffed grapefruit

A hollowed grapefruit shell holds thin slices of ruby grapefruit, avocado, and shrimp ceviche in a light coconut-cilantro dressing.

Mari's Best Chimi

A crisp flour tortilla surrounds a spicy chicken molé filling served on a bed of creamy, chive-y, fava bean puree and a drizzle of Mari's famous hot sauce.

Sunday Pork and Beans

Boneless, country ribs and navy beans braised in dry Marsala wine with sundried tomatoes, garlic and ancho peppers served on soft polenta.

Coffee Crème Caramel

Rich, satiny, coffee-infused custard with a dark, semi-sweet caramel sauce.

\$\$\$ Less than \$10

\$\$\$ \$10 - \$30

\$\$\$ \$30 +