



## SAMPLE & SAVOR THE STATE'S LOCAL FLAVOR

Monday, September 19th - Friday, September 23rd

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### SOUPS (GLUTEN FREE AVAILABLE)

#### Chilled Beet Soup with Basil Ice 2.25

- Beets & Basil from UConn Spring Valley Student Farm, Storrs, CT
- Cream from Mountain Dairy, Storrs, CT

#### Cheddar Chicken Chili with Corn Bread "Croutons" 2.25 Cup/4.25 Bowl

- Chicken from GourmAvian Farms, Bolton CT
- Vegetables & Herbs from UConn Spring Valley Student Farm, Storrs, CT
- Cheese from Cato Corner Farm, Colchester, CT

### SALAD (GLUTEN FREE AVAILABLE)

#### Locally Harvested Tomato Salad 8

- Farm Greens, Tomatoes, & Herbs from UConn Spring Valley Student Farm, Storrs, CT

### SANDWICH (GLUTEN FREE AVAILABLE)

#### Rustic Berkshire Ham & Cheese 12

- Ham from Green Valley Farm, Eastford, CT
- Cheese from Cato Corner Farm, Colchester, CT
- Bread from UConn "Not Just Desserts" Bakery, Storrs, CT

### ENTRÉE

#### Chef Kyle's House-Made Fettuccini Primavera 13

- Eggs from Farmer's Cow, Lebanon, CT
- Vegetables from Spring Valley Student Farm, Storrs, CT
- Cheese from Beltane Farm, Lebanon, CT

### DESSERT

#### Apple Crisp a la Mode 7

- Apples from Deercrest Farm, Glastonbury, CT
- Ice Cream from UConn Dairy Bar, Storrs, CT
- Granola from UConn "Not Just Desserts" Bakery, Storrs, CT
- Cream from Mountain Dairy, Storrs, CT