

Chuck & Augie's

~ A Gathering Place ~

GLUTEN FREE DINNER

APPETIZERS

NACHOS

Tortilla chips, melted cheddar jack cheese, grilled salsa & chimichurri. 10.
Add the following: grilled chicken 4; grilled steak* 5 & your choice of Buffalo, BBQ, or Sriracha BBQ sauce.

SHISHITO PEPPERS *NEW*

Chef's choice of seasonal preparation. 8

SALADS

ROMAINE & KALE CAESAR *NEW*

Romaine & steamed kale, tossed with shaved pecorino cheese & caesar dressing. 9
Add the following: tofu 2; grilled chicken 4; salmon 5; shrimp 5; house-made quinoa burger 3; goat cheese 2; Beyond Meat™ Vegan Chicken Strips 4; crab cake 5

HUSKY GARDEN

Romaine lettuce, tomatoes, bell peppers, red onion, cucumbers & carrots with your choice of dressing. 8
Add the following: tofu 2; grilled chicken 4; salmon 5; shrimp 5; house-made quinoa burger 3; goat cheese 2; Beyond Meat™ Vegan Chicken Strips 4; crab cake 5

CHIPOTLE BUFFALO CHICKEN *NEW*

Romaine, red peppers, carrots, tomatoes, cucumbers & gorgonzola tossed in a chipotle ranch dressing, finished with grilled chicken & Buffalo sauce. 12

GLUTEN FREE DRESSINGS: Caesar, Bleu Cheese, Sriracha Dressing, Balsamic Vinaigrette, Champagne Vinaigrette, Raspberry Vinaigrette, Ranch, Chipotle Ranch, UConn Honey Dijon, Oil & Vinegar, Fat Free Italian, Roasted Tomato Vinaigrette.

SANDWICHES

Our sandwiches are served with your choice of one of the following: Apple Horseradish Coleslaw, Kettle Chips, Mixed Green Salad, Green Beans or Baked Potato. *Loaded Baked Potato or Side Caesar Salad additional \$2*

BBQ CHICKEN MELT

Grilled chicken & BBQ sauce on toasted gluten free bread with caramelized onion, Cabot pepper jack cheese & Applewood smoked bacon. 10

VEGGIE MELT

Roasted portabella mushrooms, spinach, red onion, tomatoes, avocado & mozzarella. Finished with balsamic reduction, pesto & mayonnaise. Served on toasted gluten free bread. 10

T.B.L.T.

Turkey. Bacon. Lettuce. Tomato. with zesty avocado mayo served on toasted gluten free bread. 10

CHICKEN CAPRESE SANDWICH

Grilled chicken served on toasted gluten free bread with tomato jam, caramelized onions, mozzarella cheese, basil pesto & balsamic reduction. 10



ON THE SIDE

- 3.00 **APPLE HORSERADISH COLESLAW**
KETTLE CHIPS
BAKED POTATO
SAUTÉED GREEN BEANS
MIXED GREEN SALAD
- 4.00 **LOADED BAKED POTATO**
SIDE CAESAR

BEVERAGES

COKE, DIET COKE, SPRITE, ROOT BEER, ORANGE, GINGER ALE,
RASPBERRY ICED TEA, CRANAPPLE RASPBERRY JUICE,
LEMONADE, FRESHLY BREWED LIPTON TEA 2

FAIR TRADE COFFEE, HOT TEA, HOT CHOCOLATE 1.75
LATTÉ 3.75 CAPPUCCINO 3.75 ESPRESSO 1.50
FLOATS 3.95 MILKSHAKES 5.25

BEER & WINE

Beer & wine also available featuring local wines

ENTRÉES

N.Y. STRIP STEAK*

Grilled 10oz. steak with choice of two sides. 16

LIGHT & LOCAL *NEW*

Seared locally sourced white fish served over black bean succotash & tomato consommé, finished with chimichurri & served with toasted gluten free bread. 13

SPICY PEANUT STIR-FRY *NEW*

Sautéed onions, peppers, carrots, kale & sweet potatoes in a spicy peanut sauce, served over basmati rice. 9

Add the following: salmon 5; shrimp 5; grilled chicken 4; Beyond Meat™ Vegan Chicken Strips 4

RISOTTO *NEW*

Shiitake mushroom risotto with sautéed kale, finished with lemon beurre blanc, pecorino & lemon oil. 11

Add the following: salmon 5; shrimp 5; grilled chicken 4; Beyond Meat™ Vegan Chicken Strips 4

PASTA YOUR WAY

Gluten free penne with your choice of sauce & topped with your favorites! 9

CHOOSE YOUR SAUCE :

POMODORO | PESTO | PARMESAN ALFREDO | CAJUN ALFREDO
TOMATO CREAM

CHOOSE YOUR TOPPINGS :

GOAT CHEESE 2 | TOFU 2 | LONGHINI CHICKEN SAUSAGE *NEW* 4
GRILLED CHICKEN 4 | BEYOND MEAT™ VEGAN CHICKEN STRIPS 4
SHRIMP 5 | SALMON 5 | CRAB CAKE 5

SHOULD YOU CHOOSE TO ADD :

SPINACH 1 | MUSHROOMS 1 | BROCCOLI 1 | BACON 1 | TOMATOES 1
CAMELIZED ONIONS 1 | SHAVED PECORINO 1

HALF POUND BURGER ***

Hand formed Certified Angus Beef burger**, cooked to order, topped with lettuce & tomato. Served on a toasted gluten free roll with a pickle & your choice of a side. 10

***For a vegetarian substitute, try our house-made vegan quinoa burger.

CHEESE IT :

AMERICAN 1 | SWISS 1 | CABOT CHEDDAR 1 | GORGONZOLA 1 | CABOT PEPPER JACK 1 | MOZZARELLA 1

TOP IT :

KOSHER DILL PICKLES .50 | SLICED RED ONION .50 | BACON 1 | AVOCADO 1
ROASTED PORTABELLA 1 | CAMELIZED ONIONS 1 | PICKLED RED ONIONS 1 | EXTRA PATTY 3

SAUCE IT : .50

BUFFALO | BBQ | SRIRACHA | SRIRACHA BBQ | MAYO | BALSAMIC REDUCTION | AVOCADO MAYO

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food-borne illness.



Our recipes feature local bounty from Connecticut & the region, when available, all prepared by UConn's award winning Chefs. UConn's Spring Valley Student Farm supplies us with a variety of fresh seasonal produce.

Consider submitting a review at: GlutenFreeTravelSite.com

Thank You