**APPETIZERS**

**SOUP D'JOUR**
Chef's featured soups of the day. Cup $2.25 | Bowl $4.25

**UCONN BONELESS WINGS**
Crispy chicken tenders tossed with Buffalo, BBQ or sriracha BBQ sauce. Served with celery & ranch dressing. $10

**SWEET POTATO FRIES WITH MAPLE DIPPING SAUCE** *NEW*
Thick cut sweet potato fries served with our homemade maple dipping sauce. $7

**FRIED CALAMARI**
House-breaded calamari & banana peppers. Served with a side of sriracha mayo & marinara. $10

**SHISHITO PEPPERS** *NEW*
Chef's choice of seasonal preparation. $8

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**HALF POUND BURGER***
Hand formed Certified Angus Beef burger**, cooked to order. Served on a toasted potato roll with lettuce, tomato & a pickle with your choice of a side. $3.75

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

**CHEESE IT!**
AMERICAN 1 | SWISS 1 | CABOT CHEESE 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 | CARAMELIZED ONIONS 1 | PICKLED RED ONIONS 1 | EXTRA PATTY 3

**SAUCE IT!** .50
BUFFALO 1 | BBQ 1 | SRIRACHA 1 | SRIRACHA BBQ 1 | MAYO 1
BALANCED REDUCTION 1 | AVOCADO MAYO 1

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**ON THE SIDE**
APPLE HORSERADISH COLESLAW | PUB FRIES | SEASONED PUB FRIES | KETTLE CHIPS | SautéED GREEN BEANS | MIXED GREEN SALAD 3.00
SIDE CAESAR | SWEET POTATO FRIES 4.00

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**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
LATTE 3.75 | CAPPUCCINO 3.75 | ESPRESSO 1.50
FLOATS 3.95 | MILKSHAKES 5.25

**BEER & WINE**
Beer & wine also available featuring local offerings.

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**SALADS**

**MEDITERRANEAN SALMON**
Whole grain mustard encrusted salmon over an arugula, avocado, red onion, chickpea & feta salad with roasted tomatoes, cucumbers & lime curd. $13

**PISTACHIO CHICKEN**
Mixed greens, romaine lettuce & grapes tossed with raspberry vinaigrette. Finished with dried cranberries, pistachios & grilled chicken. $11

**ROMAINE & KALE CAESAR** *NEW*
Romaine & steamed kale, tossed with shaved pecorino cheese & caesar dressing. Finished with house-made croutons. $9
Add the following: tofu 2; fried calamari 4; grilled or fried chicken 4; salmon 5; shrimp 5; soy chicken 4; crab cake 5; house-made quinoa burger 3; goat cheese 2

**CHIPOTLE BUFFALO CHICKEN** *NEW*
Romaine, red peppers, carrots, tomatoes, cucumbers, gorgonzola tossed in a chipotle ranch dressing finished with chicken tenders & Buffalo sauce. $12

**CAPRESE CHICKEN**
Panko breaded chicken served over romaine & mesclun tossed with lemon oil, blistered tomatoes & pickled onion. Finished with house-made mozzarella & balsamic reduction. $11

**HUSKY GARDEN**
Romaine lettuce, tomatoes, bell peppers, red onion, cucumbers & carrots with your choice of dressing. $8
Add the following: tofu 2; fried calamari 4; grilled or fried chicken 4; salmon 5; shrimp 5; soy chicken 4; crab cake 5; house-made quinoa burger 3; goat cheese 2

**CRAB STUFFED AVOCADO**
Grilled avocado stuffed with our crab salad served over mesclun. Finished with pickled onions & sriracha dressing. $13

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

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**SANDWICHES**

Our sandwiches are served with your choice of one of the following: Apple Horsersadish Coleslaw, Pub Fries, Kettle Chips, Seasoned Pub Fries, Sautéed Green Beans or a Mixed Green Salad. Add a Side Caesar or Sweet Potato Fries for an additional 2.00

**SAUSAGE & PEPPERS** *NEW*
Local Longhini chicken sausage, pepper jam, caramelized balsamic onions & whole grain horseradish mustard in a toasted parmesan roll. $10

**BBQ CHICKEN MELT**
Fried chicken tenders & BBQ sauce on toasted Batard bread with caramelized onions, Cabot pepper jack cheese & Applewood smoked bacon. $10

**T.B.L.T.**
Turkey. Bacon. Lettuce. Tomato. with zesty avocado mayo on Texas toast. $10

**VEGGIE PANINI**
Roasted portabella mushrooms, spinach, red onion, tomatoes, avocado & mozzarella. Finished with balsamic reduction, pesto & mayonnaise on sourdough. $10

**CRAB CAKE SANDWICH** *NEW*
House-made crab cake, tomato jam, citrus sour cream & arugula. Served on a toasted kaiser roll. $11

**CHICKEN CAPRESE SANDWICH**
Grilled chicken served on toasted Batard bread with tomato jam, caramelized onions, mozzarella cheese, basil pesto & balsamic reduction. $10

**HALF SANDWICH, SOUP & SALAD** *NEW*
Your choice of a half crab salad sandwich with lettuce & tomato on toast 8-grain bread, T.B.L.T, or Veggie Panini served with a mixed green salad & bowl of soup. $11

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**ENTRÉES**

**LIGHT & LOCAL** *NEW*
Seared locally sourced white fish served over black bean succotash & tomato conssommé, finished with chimichurri & grilled Batard bread. $13

**CHUGGIE’S BATTERED FISH & CHIPS**
Local white fish lightly breaded & served with pub fries, apple horsersadish coleslaw & tartar sauce. $13

**RISOTTO** *NEW*
Shiitake mushroom risotto with sautéed kale, finished with lemon beure blanc, pecorino & lemon oil. $11
Add the following: salmon 5; shrimp 5; grilled chicken 4; soy chicken 4; Beyond Meat™ Vegan Chicken Strips 4

**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; soy chicken 4; Beyond Meat™ Vegan Chicken Strips 4

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*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.