

~Summer Menu~

Chuck & Augie's

~ A Gathering Place ~



SALADS

MEDITERRANEAN SALMON

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

ROMAINE & KALE CAESAR

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; house-made quinoa burger 3; Beyond Meat™ Vegan Chicken Strips 4*

CHIPOTLE BUFFALO CHICKEN

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

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; house-made quinoa burger 3; Beyond Meat™ Vegan Chicken Strips 4*

SALAD DRESSINGS: Caesar, Bleu Cheese, Balsamic Vinaigrette, UConn Honey Dijon, Ranch, Chipotle Ranch, Oil & Vinegar, or Roasted Tomato Vinaigrette.

SANDWICHES

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

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

GRILLED 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

Your choice of a half T.B.L.T. or Veggie Panini served with a mixed green salad & bowl of soup. 11

ENTRÉE

CHAUGIE'S BATTERED FISH & CHIPS

Local white fish lightly breaded & served with pub fries, apple horseradish coleslaw & tartar sauce. 13

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 side. 10

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

CHEESE IT : AMERICAN 1 | CABOT CHEDDAR 1 | CABOT PEPPER JACK 1

TOP IT : BACON 1 | AVOCADO 1 | CARAMELIZED ONIONS 1 | EXTRA PATTY 3

SAUCE IT : BUFFALO .50 | BBQ .50 | SRIRACHA BBQ .50

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

APPETIZERS

SOUP DU JOUR

Chefs' featured soup of the day. Cup 2.25 | Bowl 4.25

CLAM CHOWDER 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

FRIED CALAMARI

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

ON THE SIDE

APPLE HORSERADISH COLESLAW | PUB FRIES

KETTLE CHIPS | SAUTÉED GREEN BEANS

MIXED GREEN SALAD 3.00

SIDE CAESAR 4.00

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.