~Summer Menu~

**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; grilled 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; grilled 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.

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**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

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**ON THE SIDE**

- **APPLE HORSERADISH COLESLAW**
- **PUB FRIES**
- **KETTLE CHIPS**
- **SAUTÉED GREEN BEANS**
- **MIXED GREEN SALAD** 3.00
- **SIDE CAESAR** 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**
- **FAIR TRADE COFFEE, HOT TEA, HOT CHOCOLATE** 1.75
  - **LATTÉ** 3.75
  - **CAPPUCCINO** 3.75
  - **ESPRESSO** 1.50
  - **FLOATS** 3.95
  - **MILKSHEAKES** 5.25

**Beer & Wine**

Beer & wine also available featuring local offerings.

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**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

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**ENTRÉE**

- **CHAUGIE’S BATTERED FISH & CHIPS**
  Local white fish lightly breaded & served with pub fries, apple horseradish coleslaw & tartar sauce. 13

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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 side. 10

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<tr>
<th>CHEESE IT</th>
<th>TOP IT</th>
<th>SAUCE IT</th>
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<tbody>
<tr>
<td>AMERICAN 1</td>
<td>BACON 1</td>
<td>BUFFALO .50</td>
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<tr>
<td>CABOT CHEDDAR 1</td>
<td>AVOCADO 1</td>
<td>BBQ .50</td>
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<tr>
<td>CABOT PEPPER JACK 1</td>
<td>CARAMELIZED ONIONS 1</td>
<td>SRIRACHA BBQ .50</td>
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**For a vegetarian substitute, try our house-made vegan quinoa burger.**

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

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**~A Gathering Place~**

**www.dining.uconn.edu/chuck-augies**

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.