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**APPETIZERS**

**SOUP DU JOUR**  
Chefs’ featured soup of the day.  Cup 3.49 | Bowl 5.49

**CLAM CHOWDER**  
Cup 3.49 | Bowl 5.49

**UCONN BONELESS WINGS**  
Fried chicken tenders tossed with Buffalo, BBQ or siracha BBQ sauce. Served with celery & ranch dressing.  10.00

**FRIED CALAMARI**  
House-breaded calamari & banana peppers. Served with a side of marinara.  11.00

**WHIPPED FETA & OLIVE TAPENADE**  
“NEW” Served with toasted Batard bread strips.  9.00

**CHUCK & Augie’s BURGER***

Hand formed Certified Angus Beef**, cooked to order & served on a toasted potato roll with lettuce, tomato & a pickle with your choice of a side.  10.99

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

**CHEESE IT!**

American | Cabot Cheddar | Cabot Pepper Jack

**TOP IT:**

1.00 each  
Bacon | Avocado | Roasted Portabella

**SAUCE IT!**

Buffalo | BBQ | Sriracha | Sriracha BBQ

**EXTRA:**

Burger Patty  5.00

**EXTRAS**

Coleslaw | Pub Fries | Kettle Chips
Sauteed Green Beans | Mixed Green Salad  3.00
Side Caesar | Sweet Potato Fries  4.00

**BEVERAGES**

Coke, Diet Coke, Sprite, Root Beer, Orange, Ginger Ale, Raspberry Iced Tea, Cranapple Raspberry Juice, Lemonade, Freshly Brewed Lipton Tea  2.14

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 featuring local offerings.

**SALADS**

**MEDITERRANEAN SALMON**  SERVED WITH EXTRA ARUGULA

Whole grain mustard encrusted salmon filet over an arugula, avocado, red onion, chickpea & feta salad with roasted tomato, cucumber & lime curd.  14.49

**PISTACHIO CHICKEN**

Mixed greens, romaine lettuce & grapes tossed with raspberry vinaigrette. Finished with dried cranberries, pistachios & grilled chicken.  12.49

**CHIPOTLE BUFFALO CHICKEN**

Romaine lettuce, red pepper, carrot, tomato, cucumber & gorgonzola cheese tossed in a chipotle ranch dressing finished with your choice of Buffalo-sauced fried chicken tenders or grilled chicken breast.  12.00

**AVOCADO & CRAB SALAD**  SERVED WITH EXTRA SALAD GREENS & HALF CRAB STUFFED AVOCADO

Half avocado stuffed with our house lump crab salad served over mesclun greens. Finished with pickled red onion & sriracha dressing.  12.99

**ROMAINE CAESAR**

Crisp romaine lettuce tossed with shredded Italian cheese & Caesar dressing, finished with croutons.  9.99

**HUSKY GARDEN**

Romaine lettuce, tomato, bell pepper, red onion, cucumber & carrot with your choice of dressing on the side.  8.99

**TOP YOUR CAESAR OR HUSKY SALAD WITH THE FOLLOWING:**

Grilled or fried chicken 4.00; Beyond Meat™ vegan chicken strips 4.00; pan-seared salmon or shrimp 5.00; house-made quinoa burger 4.00

**SALAD DRESSINGS:**

Caesar, Bleu Cheese, Balsamic Vinaigrette, Champagne Vinaigrette, Raspberry Vinaigrette, Honey Dijon, Ranch, Chipotle Ranch, Sriracha Dressing, Oil & Vinegar, Roasted Tomato Vinaigrette

**SANDWICHES**

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

**BBQ CHICKEN MELT**

Fried chicken tenders & BBQ sauce on toasted Batard bread with Cabot pepper jack cheese & Applewood smoked bacon.  11.25

**THE GREEK TURKEY**  “NEW”

Roasted turkey breast, tomato, cucumber, feta, Kalamata olive spread & mayo on toasted 8-grain bread.  11.25

**VEGGIE PANINI**

Roasted portabella mushrooms, spinach, red onion, tomato, avocado & mozzarella. Finished with balsamic reduction, pesto & mayo on 8-grain bread.  11.25

**LUMP CRAB SALAD ROLL**  “NEW”  
Our house lump crab salad with shredded lettuce & mayo served on a grilled brioche roll, finished with pickled red onion.  13.50

**GRILLED CHICKEN CAPRESE SANDWICH**

Grilled chicken breast served on toasted Batard bread with tomato jam, mozzarella cheese, basil pesto & balsamic reduction.  11.99

**HALF SANDWICH, SOUP & SALAD**

Your choice of a half roasted turkey breast sandwich with lettuce, tomato & mayo or half Veggie Panini served with a mixed green salad & bowl of soup.  11.99

**ENTRÉES**

**CHUCK’S LOCAL FISH & CHIPS**

Local whitefish catch of the day, lightly breaded & fried, served with pub fries, coleslaw & tartar sauce.  13.99

**RISOTTO**

Shitake mushroom risotto with sautéed kale, finished with lemon beurre blanc, shredded Italian cheese & lemon oil.  11.99

**SPICY PEANUT STIR-FRY**

Sautéed onion, pepper, carrot, kale & sweet potato in a spicy peanut sauce, served over basmati rice.  10.99

**ADD THE FOLLOWING TO YOUR RISOTTO OR SPICY PEANUT STIR FRY:**

Grilled chicken breast 4.00; pan-seared salmon or shrimp 5.00; Beyond Meat™ vegan chicken strips 4.00

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Consistent with the Department of Dining Services’ “No Tipping Policy,” gratuities at Chuck & Augie’s Restaurant are not accepted.