Apple Horseradish Coleslaw
Pub fries
Sautéed Green Beans
Mixed Green Salad
Loaded Baked Potato
Side Caesar
Sweet potato fries

3.00
APPLE HORSE RADISH COLESLAW
PUB FRIES
SEASONED PUB FRIES
KETTLE CHIPS
BAKED POTATO
SAUTÉED GREEN BEANS
MIXED GREEN SALAD

4.00
LOADED BAKED POTATO
SIDE CAESAR
SWEET POTATO FRIES

APPETIZERS

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

CHAUGIE’S FRIED MOZZARELLA BITES
House-made fresh mozzarella fried until golden. Served with marinara. 8

SWEET POTATO FRIES WITH MAPLE DIPPING SAUCE
Sweet potato fries served with our homemade maple dipping sauce. 7

NACHOS
Tortilla chips, melted cheddar jack cheese, grilled salsa & chimichurri. 10

Add the following: Grilled or fried chicken 4; grilled steak* 5 and your choice of Buffalo, BBQ, or Sriracha BBQ Sauce.

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

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; shrimp 5; soy chicken 4; crab cakes (2) 5; house-made quinoa burger 3; goat cheese 2

CHIPOTLE BUFFALO CHICKEN
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 & mesculin 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 cakes (2) 5; goat cheese 2; house-made quinoa burger 3

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

SANDWICHES

Our sandwiches are served with your choice of one of the following: Apple Horseradish Coleslaw, Pub Fries, Kettle Chips, Baked Potato, Seasoned Pub Fries, Sautéed Green Beans or a Mixed Green Salad. Add a Loaded Baked Potato, Side Caesar or Sweet Potato Fries 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 a balsamic reduction & pesto mayonnnaise on sourdough. 10

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

ON THE SIDE

3.00
N. Y. STRIP STEAK*
10oz. steak, cooked to order, with choice of two sides. 16

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

BUTTERNUT RISOTTO
Roasted butternut squash, butternut cream, toasted walnuts, local maple syrup & local goat cheese. 13

THAI FRY
Rice noodles, onion, snow peas, red peppers, bean sprouts & scallions sautéed in a sweet & spicy stir fry sauce. 9

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

WE PROUDLY SERVE LOCALLY GROWN FOODS

Gluten Free Menu is available.
PASTAYOURWAY
Penne with your choice of sauce & topped with your favorites! 9

**CHOOS**E YOUR SAUCE:
- Pomodoro
- Pesto
- Parmesan Alfredo
- Cajun Alfredo
- Tomato Cream

**CHOOS**E YOUR TOPPING:
- Goat Cheese 2
- Tofu 2
- Grilled Chicken 4
- Fried Chicken 4
- Spicy Italian Sausage 4
- Beyond Meat™ Vegan Chicken Strips 4
- Shrimp 5
- Salmon 5
- Crab Cake (2) 5
- Fried Calamari 5

**SHOUL**D YOU **CHOOSE TO ADD:** 1 each
- Spinach
- Mushrooms
- Broccoli
- Bacon
- Tomatoes
- Caramelized Onions
- Shaved Pecorino

**HALFPOUNDBURGER**
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. 10

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food-borne illness.
***For a vegetarian substitute, try our house-made quinoa burger.

**CHEESE IT:** 1 each
- American
- Swiss
- Cabot Cheddar
- Gorgonzola
- Cabot Pepper Jack
- Mozzarella

**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
- BBQ
- Sriracha
- Sriracha BBQ
- Mayo
- Balsamic Reduction
- Avocado Mayo

**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

Thank You
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.