

APPETIZERS

SOUP DU JOUR

Chefs' 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

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. 10

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

CHEESE IT:

AMERICAN 1 | SWISS 1 | CABOT CHEDDAR 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 | BBQ | SRIRACHA | SRIRACHA BBQ | MAYO
 BALSAMIC REDUCTION | AVOCADO MAYO

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

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 offerings.



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 & 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 cake 5; house-made quinoa burger 3; goat cheese 2*

CRAB STUFFED AVOCADO

Grilled avocados stuffed with our crab salad served over mesculin. 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.

SANDWICHES

Our sandwiches are served with your choice of one of the following: Apple Horseradish 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 toasted 8-grain bread, T.B.L.T, or Veggie Panini served with a mixed green salad & bowl of soup. 11

ENTRÉES

LIGHT & LOCAL *NEW*

Seared locally sourced white fish served over black bean succotash & tomato consommé, finished with chimichurri & grilled Batard bread. 13

CHAUGIE'S BATTERED FISH & CHIPS

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

RISOTTO *NEW*

Shiitake mushroom risotto with sautéed kale, finished with lemon beurre 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*

*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.

