



~Gluten Free Lunch Menu~

Chuck & Augie's

~ A Gathering Place ~

APPETIZER

WHIPPED FETA & OLIVE TAPENADE *NEW*
Served with toasted gluten free bread strips. 9.00

CHUCK & Augie BURGER***

Hand formed Certified Angus Beef**, cooked to order & served on a toasted gluten free 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 : 1.00 each
AMERICAN | CABOT CHEDDAR | CABOT PEPPER JACK

TOP IT : 1.00 each
BACON | AVOCADO | ROASTED PORTABELLA

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

EXTRA : BURGER PATTY 5.00

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

EXTRAS

COLESLAW | KETTLE CHIPS | MIXED GREEN SALAD
SAUTÉED GREEN BEANS 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 2.14

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 featuring local offerings



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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 Buffalo-sauced 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 gluten free 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 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, Kettle Chips, Sautéed Green Beans or a Mixed Green Salad. Add a Side Caesar for an additional \$2.00

BBQ CHICKEN MELT

Grilled chicken breast & BBQ sauce on toasted gluten free 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 gluten free bread. 11.25

VEGGIE PANINI

Roasted portabella mushrooms, spinach, red onion, tomato, avocado & mozzarella. Finished with balsamic reduction, pesto & mayo on toasted gluten free bread. 11.25

LUMP CRAB SALAD ROLL *NEW*

Our house lump crab salad with shredded lettuce & mayo served on a gluten free roll, finished with pickled red onion. 13.50

GRILLED CHICKEN CAPRESE SANDWICH

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

ENTRÉES

RISOTTO

Shiitake 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