~Summer Menu~

**SALADS**

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

- **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

- **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 5.00; house-made quinoa burger 4.00

  **SALAD DRESSINGS:**
  - Caesar, Bleu Cheese, Balsamic Vinaigrette, Honey Dijon, Ranch, Chipotle Ranch, Oil & Vinegar, Roasted Tomato Vinaigrette

**SANDWICHES**

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

- **T.B.L.T. CLUB**
  Turkey, bacon, lettuce & tomato double decker with avocado mayo on toasted 8-grain bread. 11.25

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

- **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

**ENTRÉE**

- **CHAUGIE’S LOCAL FISH & CHIPS**
  Local whitefish catch of the day, lightly breaded & fried, served with pub fries, coleslaw & tartar sauce. 13.99

**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 sriracha BBQ sauce. Served with celery & ranch dressing. 10.00

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

**EXTRAS**

- **COLESLAW | PUB FRIES | KETTLE CHIPS**

- **SAUTÉED GREEN BEANS | MIXED GREEN SALAD**
  3.00

- **SIDE CAESAR**
  4.00

**BEVERAGES**

- **COKE, DIET COKE, SPRITE, ROOT BEER, ORANGE, GINGER ALE, RASPBERRY ICED TEA, LEMONADE**
  2.14

- **FAIR TRADE COFFEE**, **HOT TEA, HOT CHOCOLATE**
  - Latte 3.75 | Cappuccino 3.75 | Espresso 1.50

- **FLOATS**
  4.50

- **MILKSHAKES**
  6.00

- **BEER & WINE**
  Beer & wine featuring local offerings

**CHUCK & Augie 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

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- **CHEESE IT:**
  - AMERICAN 1.00 | CABOT CHEDDAR 1.00 | CABOT PEPPER JACK 1.00

- **TOP IT:**
  - BACON 1.00 | GUACAMOLE 1.00 | ROASTED PORTABELLA 1.00

- **SAUCE IT:**
  - BUFFALO 0.50 | BBQ 0.50 | SRIRACHA BBQ 0.50

- **EXTRA:**
  - BURGER PATTY 5.00

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

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Our recipes feature local bounty, when available, from Connecticut & the region, all prepared by UConn’s award winning Chefs. UConn’s Spring Valley Student Farm supplies us with a variety of fresh seasonal produce.

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