

Bistro on Union Street Specials - Wed, Sept 25th

Boneless Wings tossed with house Spicy Jamaican Style Jerk Sauce \$9.99

National Cooking Day Local Catch \$12

Pan Roasted Fresh Pollock over Ratatouille Red Quinoa, Char-Broiled Heirloom Tomato Broth, Shiitake Mushroom Garnish

All veggies grown organically at Spring Valley Student Farm. Storrs-
Local Fish caught off the shores of Massachusetts

Pan Roast Fresh Pollock Sandwich \$12

Fresh Massachusetts Pollock, Heirloom Tomato, Lettuce, House Tartar Sauce
Choice of Side

Local Sausage & Peppers Sandwich \$12

Longhini Mildly Hot Italian Sausage, Gruyere, Sautéed Peppers & Onions, Telera Roll
Choice of side

Local Short Rib Brisket Burger \$15

6oz Hand Formed Patty from Four Mile River Farm, Old Lyme, CT, Bacon Aioli,
Melted Cheddar
Choice of side.

Teriyaki Burger \$9.99

Teriyaki Glazed Bistro Burger topped with Sesame Slaw
Choice of side.

Sandwich/Burger sides: chips, shoestring fries, sautéed green beans, petite house salad

LOCAL ROUTES:

ALL SPECIALS ARE CRAFTED WITH ORGANIC & LOCALLY GROWN PRODUCE BY
UCONN SPRING VALLEY STUDENT FARM

ONIONS IN FRENCH ONION SOUP ORGANIC & LOCALLY GROWN BY UCONN
SPRING VALLEY STUDENT FARM

Table Flowers courtesy of Spring Valley Student Farm