**Zucchini Roasted Garlic Soup**
Green zucchini, slow roasted, with caramelized onions, garlic and leeks. Finished with a touch of fresh cream and fragrant herbs.

(Local sources: Spring Valley Student Farm, Storrs: zucchini, garlic, onion, leeks | Stearns Family Farm, Mountain Dairy, Storrs: milk/cream)
Bowl $4.99

**Summer Squash Ribbons & House Made Ricotta Salad**
Yellow summer squash ribbons on a bed of mesclun greens accented with pickled onions, radishes, house made ricotta and herbed olive oil.

(Local source: Spring Valley Student Farm, Storrs: summer squash, herbs, onions, radishes)
$6.99

**Short Rib Brisket Burger**
A 6oz short rib brisket burger basted with red wine butter and layered with charred mushrooms and onions and freshly shaved Bella Bantam cheese on a potato roll.

Choice of side: green beans, petite salad, shoestring fries, gaufrette chips

(Local sources: Four Mile River Farm, Old Lyme: short rib brisket beef | Arethusa Farm, Litchfield: Bella Bantam cheese
Spring Valley Student Farm, Storrs: onions | Stearns Family Farm, Mountain Dairy, Storrs: cream for house made butter)
$15

**House Made Pasta Cavatelli**
Our house made cavetelli pasta tossed with a mildly hot Italian sausage, wilted Swiss chard, red and green peppers, charred cherry tomatoes, finished with a touch of fresh basil and a sprinkle of pecorino cheese.

(Local sources: Longhini Sausage Co, New Haven: sausage | Spring Valley Student Farm, Storrs: Swiss chard, cherry tomatoes, peppers, onion, garlic)
$13

**Summer Peach Panna Cotta**
Cold Italian custard made with sweet peaches and thickened cream served over a peach preserve with fresh mint.

(Local sources: Blue Hills Orchard, Wallingford: peaches | Spring Valley Student Farm, Storrs: mint
Stearns Family Farm, Mountain Dairy, Storrs: milk/cream)
$4.99

Eat YOUR CONNECTICUT GROWN Out
Chef Sean Hawkins