

SPRING MENU

The Connector, in collaboration with Certified Master Chef Daryl L. Shular and the Shular Institute, proudly delivers a student-run restaurant and bar that champions diversity. Chef Shular and his team have created this menu for your enjoyment.

STARTERS AND SMALL PLATES

CONNECTOR WINGS (6)	10
Choice of Buffalo, Lemon Pepper, Chipotle, BBQ, or Pesto-Asiago. Served as a Mix of Flats and Drums <i>Substitutions are Not Available</i>	
CONNECTOR WINGS (6) with FRIES	13
Choice of Buffalo, Lemon Pepper, Chipotle, BBQ, or Pesto-Asiago, Asiago-Roasted Garlic Fries. Served as a Mix of Flats and Drums <i>Substitutions are Not Available</i>	
ROASTED GARLIC HUMMUS	9
Pepper Jam, Crispy Chickpeas, Arugula-Pesto, Toasted Flatbread	
CONFIT PORK RIBS	9
Red Cabbage Chow-Chow, Bourbon Gastrique, Coriander Aioli	
Ⓥ CHARRED WILD MUSHROOM FLATBREAD	10
Mozzarella Pearls, Crispy Shallots, Blackberry BBQ Sauce, Micro Herbs	
FLASH FRIED BRUSSELS SPROUTS	5
Roasted Barley, Dried Cranberries, Cider Gastrique	
HAND-CUT HOUSE TRUFFLE FRIES	5
Asiago Cheese, Truffle Oil, Fresh Herbs, Garlic	
FLASH FRIED COLOSSAL SHRIMP	8
Yellow Cornmeal, Charred Lemon-Remoulade, Red Chili-Garlic Sauce	

SALADS

ARUGULA-GRAPEFRUIT SALAD	8
Honey Walnuts, Crumbled Blue Cheese, Red Radishes, Citrus-Basil Vinaigrette	
CONNECTOR CLASSIC CAESAR SALAD	10
Rye Croutons, Parmesan Cheese, Buttermilk Caesar Dressing, Tabasco® Oil	
SALADS ADD-ONS:	
Roasted Salmon (6 oz.)	10
Roasted Shrimp (5)	8
Grilled Chicken Breast (6 oz.)	9
Ⓥ ² Roasted Mushroom Steak (6 oz.)	7

Ⓥ VEGETARIAN

Ⓥ² VEGAN

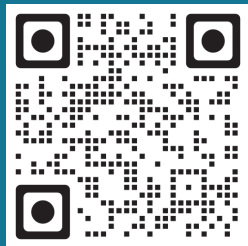
*Be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut and tree nut products, sesame products and other potential allergens in the food production areas of this facility.
Please direct any questions to the manager.*

Parties of 8 or more will have a 20% gratuity automatically applied to the total. We are unable to split checks for parties of 8 or more.

THE CONNECTOR FEATURES

Ⓥ JERK KING MUSHROOM YELLOW RICE BOWL	11
Charred Cabbage, Sweet Plantains, Black Bean Relish, Mango BBQ	
BLACKENED ATLANTIC SALMON	22
Roasted Fingerling Potatoes, Lemon-Chili Oil, Micro Herbs, Shaved Fennel	
BRICK PRESSED HARISSA CHICKEN	19
Coconut-Mango Black Rice, Hot-Honey Charred Cabbage	
CMC SMASH BURGER	15
Beef Patty, Arugula, Tomatoes, Cognac Onion Jam, Truffle Aioli, Asiago-Roasted Garlic Fries	
HOT-LANTA FRIED CHICKEN SANDWICH	14
Creamy Brussels Sprout Slaw, House Pickles, Honey-Tabasco Sauce, Asiago-Roasted Garlic Fries	





How was your experience?
We're listening.

