

SPRING & SUMMER 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 Sauce: Buffalo, Lemon Pepper, Honey Chipotle, BBQ, Nashville Hot. Served as a Mix of Flats
Substitutions are Not Available
- CONNECTOR WINGS (6) with FRIES** 13
Choice of Sauce: Buffalo, Lemon Pepper, Honey Chipotle, BBQ, Nashville Hot. Served as a Mix of Flats and Drums with House Asiago Truffle Frie
Substitutions are Not Available
- Ⓟ **VEGETABLE DUMPLINGS** 8
Choice of Steamed or Fried
Gyoza with Edamame and Sesame Oil, Tuile Wafer, Pickled Squash Medley, Red Pepper Marmalade, Citrus Honey Yuzu Sauce
- Ⓟ **ROASTED GARLIC HUMMUS** 7
Tahini Cream, Toasted Flatbread, Quick Pickled Vegetables, Herb Salad
- Ⓟ **FLASH FRIED BRUSSELS SPROUTS** 5
Toasted Barley, Dried Cranberries, Bourbon Cider Gastrique
- Ⓟ **HOUSE ASIAGO TRUFFLE FRIES** 5
Asiago Cheese, Truffle Oil, Herbs, Garlic

SALADS

- Ⓟ **CITRUS BEET AND CUCUMBER SALAD** 12
Citrus Beets, Cucumbers, Spinach, Goat Cheese, Toasted Almonds, Spiced Honey Yogurt Dressing, Mint
- CONNECTOR CLASSIC CAESAR SALAD** 10
Buttermilk Caesar Dressing with Anchovy, Parmesan Cheese, Rye Croutons, Tabasco® Oil
- SALADS ADD-ONS:**
- Salmon (6 oz.)** 10
Choice of Pan Seared or Blackened
- Roasted Shrimp (5)** 8
- Chicken Breast (6 oz.)** 9
Choice of Pan Seared or Fried
- Ⓟ² **Roasted Mushroom** 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

- Ⓟ **LEMON ROASTED OYSTER MUSHROOM PASTA** 19
Angel Hair Pasta, Tomato Asiago Pesto, Parmesan Cheese, Spring Peas
- CHARGRILLED HANGER STEAK** 24
Chimichurri, Yukon Steak Fries, Chipotle Horseradish Aioli
- CHICKEN TANDOORI** 22
Raita, Spiced Coconut Rice, Naan Bread
- CREAMY SHRIMP ROLL** 13
Shrimp, Lemon Fennel Aioli, Toasted Brioche, Crispy Old Bay Fries
- BBQ BACON BURGER** 15
Beef Patty, Bacon, Cheddar Cheese, Tomato, House Pickles, Crispy Onion Rings, Bourbon BBQ Sauce, House Asiago Truffle Fries
- HOT-LANTA FRIED CHICKEN SANDWICH** 17
Creamy Brussels Slaw, House Pickles, Honey Tabasco® Sauce, House Asiago Truffle Fries

DESSERTS

- COOKIES AND CREAM** 5
Chocolate Chunk Cookie, French Vanilla Ice Cream, Creamy Caramel Sauce
- Ⓟ² **ASSORTED SORBET** 4
Peach, Mango, Mixed Berry, Mint Leaf
- CINNAMON ROLL BREAD PUDDING** 6
Cinnamon Roll Bread Pudding, French Vanilla Ice Cream, Bourbon Butter Icing

