

Fall AND WINTER 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) 11.00
Choice of Sauce: Buffalo, Lemon Pepper, Honey Chipotle, BBQ, Nashville Hot.
Served as a mix of flats and drums

Add House Truffle Fries 3.25

BERBERE GULF SHRIMP AND GRITS 10.00
Jumbo Shrimp, Berbere Spice Tomato Coconut Broth, Georgia Pimiento Cheese Grits, Harissa Drizzle, Herb Oil, Crispy Shallots, Pickled Okra Ribbons

✓ **ROASTED GARLIC HUMMUS** 7.75
Sesame Tahini Cream, Toasted Flatbread, Quick Pickled Vegetables, Herb Salad

✓ **FLASH FRIED BRUSSELS SPROUTS** 5.50
Toasted Barley, Dried Cranberries, Bourbon Cider Gastrique

✓ **HOUSE TRUFFLE FRIES** 5.50
Parmesan Cheese, Truffle Oil, Herbs, Garlic

SALADS

CAROLINA APPLE AND HARVEST GRAIN 13.25
Farro, Sweet Potato, Dried Cranberries, Candied Pecans, Chai Honey Dijon Vinaigrette, White Wine, Manchego, Micro Arugula, Turmeric Golden Raisin Chutney, Sumac

CONNECTOR CLASSIC CAESAR 11.00
Buttermilk Caesar Dressing with Anchovy, Parmesan Cheese, Rye Croutons, Tabasco® Oil

SALAD ADD-ONS:

Salmon (6 oz.) 11.00
Choice of Pan Seared or Blackened

Sautéed Shrimp (6 pieces) 8.75

Chicken Breast (5 oz.) 10.00
Choice of Pan Seared or Fried

✓² **Roasted Mushroom** (5 oz.) 7.75

✓ **VEGETARIAN**

✓² **VEGAN**

*Please 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** 21.00
Angel Hair Pasta, Tomato Asiago Pesto, Parmesan Cheese, Spring Peas

CHERMOULA-KISSED SHENANDOAH VALLEY RIBEYE 32.00
14 oz. Ribeye, Moroccan Chermoula, Worcestershire Sauce, Braised Collard Greens, Black-Eyed Peas, Crispy Fingerling Potatoes, Harissa Butter, Pomegranate

MISO-GLAZED VIRGINIA STRIPED BASS 23.00
8 oz. Virginia Striped Bass, Sesame Soy Miso Glaze, Carolina Gold Saffron Rice, Fennel, Olive Tapenade, Warm Tomato Caper Chermoula Relish, Red Wine Vinegar, Crispy Capers, Fresh Dill, Lemon Zest Oil, Harissa Cream

LEMON AND HERB ROASTED CHICKEN BREAST 24.00
Free Range Airline Chicken Breast, Eggplant Caponata, Whipped Butter Bean Purée, Gremolata, Toasted Fennel Seed, Cold Pressed Olive Oil

BBQ BACON BURGER 16.50
Beef Patty, Bacon, Cheddar Cheese, Tomato, House Pickles, Crispy Onion Rings, Bourbon BBQ Sauce, Brioche Bun, House Truffle Fries

HOT-LANTA FRIED CHICKEN SANDWICH 18.75
Creamy Brussels Slaw, House Pickles, Honey Tabasco® Sauce, House Truffle Fries

DESSERTS

✓ **COOKIES AND CREAM** 5.50
Chocolate Chunk Cookie, French Vanilla Ice Cream, Creamy Caramel Sauce

✓² **ASSORTED SORBET** 4.50
Peach, Mango, Mixed Berry, Mint Leaf

CINNAMON ROLL BREAD PUDDING 6.50
Cinnamon Roll Bread Pudding, French Vanilla Ice Cream, Creamy Caramel Sauce, Bourbon Butter Icing

