

PUB SNACKS

Fluno Fries\$6	Fluno Chips\$6
Sweet Potato Fries\$6	Onion Rings\$8
Tater Tots\$6	Cheese Curds\$10

TAVERN FARE

Street Corn Arancini\$10	Grilled Sweet Corn, Risotto, Cotija Cheese, Chipotle Lime Crema, Cilantro	
Beef Birria Flauta\$12	Chili Braised Beef, Babcock Brick Cheese, Flour Tortilla, Chipotle Lime Crema, Consommé	
Chicken Tenders\$12	Ranch, BBQ or Chef Bo's "Sweet Caroline-a" Mustard BBQ	
Chicken Wings\$14	BBQ, Buffalo or Chef Bo's "Sweet Caroline-a" Mustard BBQ	
Nachos\$10	Corn Tortilla Chips, Queso Blanco, Black Bean and Corn Salsa, Sour Cream, Jalapeño	
Add Chicken\$7	Add Shrimp\$8	Add Steak*\$9

SALADS

House Salad\$6/\$12	Romaine Lettuce, Tomato, Carrot, Red Onion, Cucumber, Crouton, House Vinaigrette	
Caesar Salad\$6/\$12	Romaine Lettuce, Crouton, BellaVitano Cheese, Caesar Dressing	
Summer Cobb Salad\$14	Romaine Lettuce, Tomato, Red Onion, Bacon, Egg, Grilled Sweet Corn, Bleu Cheese, Scallion, Ranch Dressing	
Add Chicken\$7	Add Shrimp\$8	Add Steak*\$9

*Smitty's Study Pub is now cashless. We accept debit/credit card payments only.
In accordance with UW Madison policies, Fluno Center staff is not permitted to accept tips. Staff wages have been adjusted appropriately.*



BURGERS & SANDWICHES

Served with your favorite Pub Snack, or Side Salad
\$2 upcharge for Onion Rings, \$4 upcharge for Cheese Curds
Gluten-free Bun Available Upon Request

Varsity Burger*	\$18
Half Pound Certified Angus Burger, Babcock Brick and Cheddar Cheese, Pickled Cucumber, Sesame Brioche Bun	
J.D.'s Reuben	\$18
Corned Beef, Baby Swiss, Sauerkraut and Thousand Island, Marble Rye	
Madison Cheesesteak	\$22
Shaved Strip Loin, Babcock Baby Swiss, Sautéed Mushrooms, Haystack Onions, Horseradish Sauce, French Roll	
Spicy Chicken Sandwich	\$18
Panko Crusted Chicken Cutlets or Grilled Chicken Breast, Pickled Cucumber, Shredded Lettuce & Chili Crisp Mayonnaise on a Sesame Brioche Bun	
Fluno Turkey Bacon Club	\$16
Cob Smoked Slab Bacon, Turkey, Lettuce, Tomato, Onion, Golden Peppercorn Aioli, Rustic Sourdough	
Clam Po' Boy	\$14
Fried Clam Strips, Shredded Lettuce, Tomato, Onion, Cajun Remoulade, French Roll	

ENTRÉES

Served with House Salad

Steak Frites (10 oz.)*	\$39
NY Strip Steak, Garlic Herb Butter, House-Cut Fluno Fries, Golden Peppercorn Aioli	
Seafood Gumbo	\$26
Shrimp, Crab, Bay Scallop, Andouille Sausage, Trinity Rice Pilaf	
Garden Risotto	\$16
Sweet Corn & Zucchini Risotto, BellaVitano Cheese, Sweet Pepper, Basil & Tomato Salad	
Add Chicken	\$7
Add Shrimp	\$8
Add Steak	\$9

DESSERTS

Chocolates by Brian	\$8
Four seasonal flavors made in-house by Chocolatier and Pastry Chef, Brian Koster	
Strawberry Semifreddo	\$8
Italian "Half Frozen" Ice Cream, Strawberry Coulis, Macerated Strawberries, Fresh Mint	
Tiramisu	\$10
Mascarpone Mousse, Kahlua-soaked Ladyfingers, Cocoa	

**Foods served in an undercooked condition may cause illness and will only be served upon the consumer's request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All weights are pre-cooked weights.*