



118 High Street, Belfast ME
(207) 930-0304
Order online at dailysoupbelfast.com

DAILY HOMEMADE SOUPS

Add a slice of artisan bread from Universal Bread Bakers in Waterville, ME for \$1.00

FRIDAY AND SATURDAY:

Italian Harvest Vegetable Soup (Vegan/GF) \$8.50 16 oz

Chopped celery, carrots, and large sweet onions are sautéed in oil until the edges start to turn golden brown. Garlic, and red and yellow pepper slices are stirred in and cook until fragrant. Water, fire-roasted tomatoes, corn, fennel, oregano, thyme, and rosemary are added, and simmer for a long while. Diced zucchini and fresh spinach are added.

Winter Squash and Chicken Stew (GF) \$10.00 16 oz

Chicken thighs are browned in olive oil, removed from the pot, shredded and set aside. Diced onions and garlic are added to the pan and cook until softened. Curry powder, ground cumin, and cinnamon are stirred in and cook until fragrant. The chicken thighs are returned to the pan, along with diced winter squash, potatoes, tomatoes, and homemade chicken broth. The stew simmers until the chicken and potatoes are cooked through, and is served with a sprinkle of cilantro leaves.

SUNDAY AND MONDAY:

Sweet Potato and Cumin Soup with Feta Yogurt (Vegan/GF) \$8.50 16 oz

Onions, garlic, cumin, and chili flakes are sautéed together with sweet potatoes until softened and very fragrant. Homemade vegetable broth is added and the soup simmers until the sweet potatoes are meltingly tender. It is then pureed and seasoned. It is served with a dollop of feta yogurt and cilantro.

Kale, Bean, and Italian Sausage Soup (GF) \$10.00 16 oz

Sweet Italian sausage from Goose River Farm is browned in a soup pot; onions, celery and garlic are added. After a brief sauté, homemade chicken broth, diced potatoes, carrots, fennel, and Italian seasonings are added. After a long simmer, diced green cabbage, lacinato kale, tomatoes, and cannellini beans are stirred in. The soup simmers until tender, and it is served with grated parmesan and fresh basil.