



118 High Street, Belfast ME
(207) 930-0304
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DAILY HOMEMADE SOUPS

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

MONDAY AND TUESDAY:

Lentil Soup with Broccoli Raab (Vegan/GF)

\$9.00 16 oz \$5.00 8 oz

Diced onions, carrots, celery, and garlic are sautéed in olive oil. Green lentils, tomato paste, bay leaf, and water are stirred in and brought to a simmer. When the lentils are tender, lemon zest is stirred into the soup. It is topped with steamed broccoli raab.

Split Pea Soup (Vegan/GF)

\$8.50 16 oz \$4.75 8 oz

Onions, leeks, and garlic are sautéed in olive oil until wilted. Carrots, thyme, and smoked paprika are stirred in. Green split peas and lots of water are added, and the soup simmers for a long time. It is seasoned with lemon juice.

Chicken and Rice Soup (GF)

\$11.00 16 oz \$6.00 8 oz

"This soup may not be beautiful, but it sure is good." Onions, celery, carrots, parsley, a whole organic chicken, and a cup of brown rice are thrown into a pot with water, and simmer until the chicken is tender. The chicken is removed; the meat is shredded and returned to the pot.

Comforting, and delicious!

A Hungarian Stew \$14.00

Sliced onions are slowly cooked in olive oil until soft, pale and gold. Diced hot chilies and ground paprika are stirred in. Cubes of beef are browned on all sides. The onions are returned to the pot with flour, dried porcini mushrooms and their soaking liquid, diced red peppers, plum tomatoes, white wine, and caraway seeds. When it comes to a bubbling simmer, the pot is transferred to the oven and baked at a low temperature, undisturbed, for an hour and a half.

Sour cream is stirred into the stew, and it is served on a bed of noodles.