



**118 High Street, Belfast ME**  
**(207) 930-0304**  
Order online at [dailysoupbelfast.com](http://dailysoupbelfast.com)

## **DAILY HOMEMADE SOUPS**

*Add a slice of Borealis Bread for \$1.00*

### **MONDAY AND TUESDAY SOUPS:**

#### **Italian Harvest Vegetable Soup (Vegan/GF)**

**\$9.00** 16 oz **\$5.00** 8 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, San Marzano tomatoes, corn, fennel, oregano, thyme, and rosemary are added, and simmer for a long while. Diced zucchini and fresh spinach are added.

#### **Lentil-Parmesan Minestrone (Vegetarian/GF)**

**\$10.00** 16 oz **\$5.50** 8 oz

Brown lentils are simmered with parmesan rinds and thyme. Onions, celery, and carrots are sautéed in olive oil. Chopped kale, cabbage, potatoes, and tomatoes are simmered in. Roasted garlic and fresh rosemary are added last. It is garnished with parsley pesto.

#### **Chicken and Rice Soup (GF)**

**\$12.00** 16 oz **\$6.50** 8 oz

“This soup may not be beautiful, but it sure is good.” Onions, celery, carrots, parsley, a whole 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!