



118 High Street, Belfast ME  
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## DAILY HOMEMADE SOUPS

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

### TUESDAY, APRIL 1st:

#### **Sweet Potato and Cumin Soup with Feta Yogurt (Vegan/GF)**

**\$8.50 16 oz \$4.75 8 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.

**VEGAN: ask for no Feta Yogurt.**

#### **Kale, Bean, and Italian Sausage Soup (GF)**

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

Sweet Italian sausage is browned in a soup pot; red onion, celery and garlic are added. After a brief sauté, diced carrots and potatoes are folded in, followed by homemade chicken broth, fennel, and Italian seasoning. After a long simmer, chopped savoy cabbage, lacinato kale, tomatoes, and cannellini beans are added. The soup is served with grated parmesan.

#### **Yellow Split Pea Soup (GF)**

**\$11.00 16 oz \$6.00 8 oz**

Split peas are combined with water, onions, and a meaty ham bone. The peas simmer until tender. Meanwhile, diced leeks and onions are sautéed in butter until softened, then added to the peas, along with freshly chopped chives and savory. The soup continues to simmer until the peas are falling apart.