



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

Add a slice of Borealis Bread for \$1.00

THURSDAY AND FRIDAY 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, fire-roasted tomatoes, corn, fennel, oregano, thyme, and rosemary are added, and simmer for a long while. Diced zucchini and fresh spinach are added.

Cream of Mushroom Soup

\$12.00 16 oz \$6.50 8 oz

Sliced crimini, shiitake, and oyster mushrooms are sautéed in olive oil until browned. Diced shallots, leeks, and garlic are sautéed in butter until soft. Wine is added, and cooks until evaporated. Flour is stirred into the vegetables and when evenly coated, homemade chicken broth, cream, and whole milk are added and brought to a simmer. Bay leaves, thyme sprigs, and the mushrooms are stirred in, along with their accumulated juices. The soup simmers until thickened.

A Hungarian Stew \$14.00

Sliced onions are 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, and added to the onions. Flour is sprinkled over, then dried porcini mushrooms and their soaking liquid, diced red peppers, plum tomatoes, white wine, and caraway seeds are added. The stew is transferred to the oven and cooks undisturbed, for a long while. Sour cream is stirred in, and it is served over noodles.