

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

DAILY HOMEMADE SOUPS

Add a slice of Borealis Bread for \$1.00

TUESDAY SOUPS:

Vegetable Stew with White Beans (Vegan/GF) \$9.00 16 oz \$5.00 8 oz

Cannellini beans are cooked in water with bay leaves, oregano and thyme. Meanwhile, onions, garlic, fennel, yellow and orange peppers, and toasted ground fennel seeds are sauteed in olive oil. White wine is added and cooks until evaporated. The beans and their broth, fire-roasted tomatoes, and diced zucchini are stirred into the soup, and everything cooks until tender. Fresh oregano and thyme, and chopped kalamata olives are added at the end.

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. Homemade parmesan broth is added, along with chopped kale, diced potatoes, and tomatoes. Garlic and fresh rosemary are added last. The soup is garnished with freshly grated parmesan and parsley pesto.

Korean Ginger Chicken Soup (GF) \$10.00 16 oz \$5.50 8 oz

A favorite in every Korean home, this restorative soup has fresh ginger, chicken, shiitake mushrooms, Napa cabbage, scallions, and carrots. It is served over rice with pickled garlic, pickled jalapenos and sesame oil.