Daily Features FRIDAY MAY 10, 2024

Bowl \$5.50 Pint \$7.50 Quart \$13.50 Substitute any side with a bowl of soup +\$3

Everyday: Classic French Onion Chef's Special: New England Clam Chowder

Bowl \$8.50, +\$5.00 to sub as side choice Soup of the Day: F.L. Seafood Chowder

SANDWICH

\$12/includes beverage

Project Manager Melt- Blackened chicken, Swiss cheese, fresh spinach, peppadews (sweet peppers) and pesto mayo hot pressed on Cuban bread. Your choice of side.

SALAD \$12/includes beverage

Cheesesteak Salad- Fresh spinach, sauteed roast beef and roasted mushrooms, crispy fried onions, white cheddar cheese, crostini (toast points) served with warm bacon dressing Trust us y'all - this salad is incredible.

GRAB N GO & DESSERTS COLD CASE



Unstuffed Pepper Soup (3 quarts)
Brunswick Stew (1 quart)
Chicken Tortilla Soup (1 quart)
Pint \$5 Quart \$10

DESSERTS

Chocolate Chip Cookies \$3/each Ghirardelli Triple Chocolate Brownie \$4/each Lemon Bars \$4/each

Tres Leches (3 Milk Cake) \$5/slice

 A traditional Latin American dessert of white cake soaked in 3 milks with whipped topping and fresh berries

BEVERAGE ADDITIONS

Sugar Free Syrups Available

Mango, Peach, Strawberry, Blackberry

Try them over our freshly brewed Iced Tea:-)

Monthly Soup Calendar

05.



MAY



2024

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
28	29	30	Beef Queso Soup	Arroz Con Pollo Sopa	Black Bean Chili (V)	04
05	Portobello Brie Bisque	⁰⁷ Chicken Tortilla Soup	OB Unstuffed Pepper Soup	⁰⁹ Bill's Brunswick Stew	¹⁰ New England Clam Chowder	11
12	Wisconsin Beer Cheese Chowder	14 Santa Fe Chicken Chili	¹⁵ All American Cheeseburger Soup	¹⁶ Thai Coconut Curry Chicken Soup	¹⁷ Chicken Pot Pie Soup w/Biscuits	18
19	²⁰ Tomato Spinach +Feta Bisque	²¹ Creamy Chicken Poblano Soup	15 Bean & Ham Soup	23 Beef Stroganoff Soup	²⁴ Italian Sausage Lasagna	25
26	CLOSED Memorial Day	²⁸ Liv's Chicken N Dumplings	²⁹ Cauliflower & Leek Chowder	30 Creamy Reuben Soup	³¹ । रिश्लामी Wedding Soup	01

As it gets warmer outside we will be making less amounts of each soup, if you know you want a quart or more- PLEASE lets us know the day before so we can prepare accordingly.