



SOUP

Thai Basil Tomato	<i>tomato, coconut milk, Thai basil</i>	<i>ve, gf</i>	5 / 7
Chicken and Stars with Chamomile	<i>mire poix, hearty chicken broth, pasta</i>		5 / 7
MD Crab Soup	<i>mixed vegetables, bacon, cabbage, mustardy broth</i>	<i>gf</i>	7 / 9
SEASONAL SPECIAL Corn Chowder	<i>corn, poblano peppers, celery, onion, garlic, veggie stock</i>	<i>v, gf</i>	5 / 7

SALAD

Strawberry Arugula Summer	<i>almonds, brie cheese, cucumbers, tomatoes, smoked strawberry vinaigrette</i>	<i>v, gf, n</i>	10
Greens on Greens	<i>roasted sweet potato, pickled enoki mushrooms, toasted coconut flake, herbs de Provence vinaigrette</i>	<i>ve, g</i>	10
Out on the Ranch Salad	<i>house greens, cucumber, tomato, pickled onions & carrots, house made croutons, house made ranch dressing</i>	<i>v</i>	10

SALAD ADDITIONS

Shredded Cheese 1 Chickpea Salad ve 2 Chicken Salad 4 Roasted Chicken 4 House Smoked Salmon 6

HOUSE FAVORITES & SPECIALS

Sweet Potato, Kale & Roasted Tomato Frittata	<i>drizzled with roasted garlic mayo and served with a greens</i>	<i>gf, v</i>	9
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SANDWICH

Brie BLT	<i>arugula, roasted tomatoes, brie, herbs de Provence vinaigrette, multigrain</i>		10
Breakfast Classic Biscuit	<i>house made buttermilk biscuit, egg, melty cheese blend, roasted garlic mayo</i>	Add: bacon 2	11
Sriracha Chicken Sandwich	<i>melty cheese blend, super greens shred, sriracha mayo, house hots, toasted baguette</i>	whole / half	12 / 6.5
Shortrib Melt	<i>caramelized onions, cheddar, lettuce, black garlic mayo, hoagie roll</i>	whole / half	13 / 7
Vegan Chickpea Melt	<i>open face, vegan cheese, pickled carrots and onions, sourdough</i>	whole / half	9 / 5
The Grilled Cheese.	<i>a little of all the cheeses, herb-butter, sourdough</i>	Add: roasted tomato 1 bacon 2 cup of Thai Basil Tomato Soup 5	10
Double Down Grilled Cheese	<i>Yup. Two of The Grilled Cheese. with an extra layer of cheese in the middle. Get it.</i>	Add: roasted tomato 1 bacon 2 cup of Thai Basil Tomato Soup 5	12
Cross Street Grinder	<i>ham, peperoni, chicken, greens shred, house hots, roasted garlic mayo</i>	whole / half	13 / 7
Smoked Salmon Hoagie	<i>everything cream cheese, pickled onions, arugula, herbs de Provence vinaigrette</i>	whole / half	13 / 7
Garam Masala Chicken Salad Wrap	<i>warm spice blend, dates, arugula, celery, tamarind dressing</i>		11
Ham & Cheese Sandwich	<i>hand carved ham & the best cheese spread on a baguette (You might want to ask for it toasted!)</i>	whole / half	11 / 6

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gf – gluten-free, n – contains nuts, v – vegetarian, ve - vegan



SIDES

pints & quarts available for take out

Pasta Salad SoBo Classic	<i>arugula pesto, olives, red peppers, onions</i>	<i>ve</i>	3.5
Broccoli Salad	<i>carrots, currants, fontina, pickled onions, sunflower seeds</i>	<i>v, g</i>	4
Potato Salad SoBo Classic	<i>red bliss potatoes, green onions, celery, classic picnic dressing</i>	<i>v, g</i>	3.5

HOUSE MADE SPREADS

Everything Cream Cheese	<i>onion, poppy seed, sesame seed, roasted garlic, toasted fennel seed, chives</i>	<i>v, g</i>	6
French Onion Cheese Spread	<i>roasted sweet potato, pickled enoki mushrooms, toasted coconut flake, herbs de Provence vinaigrette</i>	<i>v, g</i>	6
Edamame Hummus	<i>ve, g</i>		7

BEVERAGES

Spring Water	1.5	House Red Wine – Rioja	6	Monument City 51 Rye IPA	5
La Croix Sparkling	1.5	House Rosé Wine – Malbec	6	<i>6.5% ABV</i>	
<i>lime or grapefruit</i>		House White Wine – Blend	6	Miller Lite Can 16 oz	3
Honest Iced Tea	2.5	Prosecco Splits	8	Truly Hard Seltzer	4
<i>lemon or peach</i>				<i>lime, blueberry & acai</i>	
Coke, Diet Coke	1.5			<i>raspberry-lime or wild berry</i>	

BREADS & PASTRIES

French Baguette	3.5	Chocolate Chip Cookie	1.5	Blueberry Muffin	<i>gf</i>	3.5	
Rustic Mini Baguette	2.5	Peanut Butter Cookie	<i>gf, ve</i>	2	Morning Glory Muffin	<i>n</i>	2.5
Gluten Free Baguette	4.5	Kitchen Sink Cookie	2	Classic Buttermilk Biscuit		3.5	
Rosemary Boule	6	Carrot Cupcake	3.5	Cinnamon-Sugar Biscuit		3.5	
Pumpnickel Boule	6	Tres Leches Cake Bites	3	Eclairs		3	
Whole Wheat Ficelle (4)	3.5	Flourless Chocolate Cake	<i>gf</i>				
		Fruit Tart	6				
		French Macaroons	<i>5 assorted</i>				
			9				

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BRUNCH

Saturday & Sunday 9 am – 2 pm

HOUSE FAVORITES

Get Beefy <i>crispy tater tots, melty cheese blend, rich beef gravy, poached eggs, green onions</i> gf	9
For The Love of Sausage <i>crispy tater tots, house made sausage gravy, scrambled eggs, green onions</i> gf	9
Early Riser <i>sweet potato, kale, corn, chick peas, poached eggs, coconut crema</i> v, gf	9
Biscuits & Sausage Gravy <i>scrambled eggs</i>	11
Strawberry Stuffed Challa French Toast	12
<i>Cream cheese, strawberries, strawberry sauce</i> v	<i>gluten free bread available +2</i>
Sweet Potato, Kale & Roasted Tomato Frittata	9
<i>drizzled with roasted garlic mayo and served with a greens</i> v, gf	

BREAKFAST SANDWICHES

gluten free bread available +2

Brie BLT <i>arugula, roasted tomatoes, brie, herbs de Provence vinaigrette, multigrain</i>	10
Breakfast Classic Biscuit v	11
<i>house made buttermilk biscuit, egg, melty cheese blend, roasted garlic mayo</i>	<i>Add: bacon, ham or sausage + 2</i>
The Breakfast Wrap	11
<i>bacon or sausage, melty cheese blend, scrambled eggs, crispy tots, green onion, sriracha mayo</i>	
Croque Monsieur	11
<i>melty cheese blend, ham, Dijon mustard on sourdough bread</i>	

PASTRIES

Blueberry Muffin gf	3.5	Cinnamon-Sugar Biscuit	3.5
Morning Glory Muffin n	2.5	Classic Buttermilk Biscuit	3.5
Pumpkin Muffin	2.5	Apple Turnover	3.5

BEVERAGES

Spring Water	1.5	Mimosa	6	Key Brewing Octoberfest	5
La Croix Sparkling	1.5	Bloody Mary	7	Monument City 51 Rye IPA	5
<i>lime or grapefruit</i>		House Red Wine – Rioja	6	Miller Lite Can 16 oz	4
Honest Iced Tea	2.5	House Rosé Wine – Pinot Noir	6	Truly Hard Seltzer	4
<i>lemon or peach</i>		House Rosé Wine – Malbec	6	<i>black cherry, blueberry-acai</i>	
Coke, Diet Coke	1.5	House White Wine – Blend	6	<i>raspberry-lime or wild berry</i>	
Apple Juice	4	Prosecco Splits	8		

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