



## SOUP

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

## SALAD

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

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

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

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

## HOUSE MADE SPREADS

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

## BEVERAGES

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

## BREADS & PASTRIES

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

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