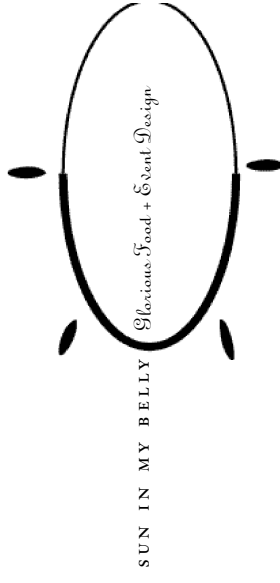


## About Us

SUN IN MY BELLY IS DEDICATED TO MAKING EVERY MOMENT AND EVERY MORSEL EXTRAORDINARY FOR OUR PATRONS. WHETHER YOU ARE SIPPING ENGLISH TEA IN OUR CAFÉ OR ORCHESTRATING A GRAND BALL FOR YOUR FAVORITE CHARITY YOU'LL FIND THAT SUN IN MY BELLY IS QUITE A PHENOMENA. BEAUTY IS IN THE DETAILS AND EACH AND EVERY ELEMENT OF AN AFFAIR IS EQUALLY IMPORTANT TO US. FROM THE TYPE OF LIGHTING TO THE WAY PETALS ARE LAID OUT ON THE DESSERT PLATE - THE SUN IN MY BELLY TEAM IS ATTENTIVE TO IT ALL.

ALISON LUEKER FOUNDED SUN IN MY BELLY IN 1996 AND IS THE EXECUTIVE CHEF AND CO-MASTERMIND BEHIND SUN IN MY BELLY CAFES AND CATERING. ALISON WANTED TO MAKE HER MARK BY CREATING AN EXCITING, VISUALLY DRIVEN, HAUTE CUISINE CATERING COMPANY FOR ATLANTA. SHE WAS ONE OF THE FIRST CHEFS IN TOWN TO CHAMPION SEASONALLY FRESH FARE THAT FEATURES AN ARTFUL FLAIR DISTINGUISHED BY INTRICATE, NATURE-DRIVEN THEMES THAT ARE WOVEN INTO ALL OF HER SIGNATURE DISHES. A TESTAMENT TO HER SUPERIOR CRAFT WAS WHEN SHE WAS QUICKLY SNATCHED UP BY THE HIGH MUSEUM AFTER THE HIGH-PROFILE OPENING OF MICHELANGELO'S "DRAWINGS OF THE BUONAROTI". ALISON WAS THEN APPOINTED EXCLUSIVE CATERER FOR THE MUSEUM'S DIRECTOR. REQUEST FOR HER SERVICE HAS TAKEN ALISON AND HER CREW ALL OVER THE CONTINENT AS WELL AS TO EUROPE FOR WEDDINGS, BUSINESS PRESENTATIONS AND SPECIAL FAMILY OCCASIONS. ALISON BEGAN HER LOVE AFFAIR WITH FINE FOOD WHILE STUDYING ART IN TURIN, ITALY. AFTER MAKING HER WAY BACK TO THE STATES SHE ATTENDED SANTA FE CULINARY AND THEN MOVED TO ATLANTA. SHE STARTED OFF HER CAREER AT THE BUCKHEAD DINER AS THEIR PASTRY CHEF. SHE WAS APPROACHED BY HORSERADISH GRILL AND WAS ASKED TO COME ON BOARD AND HELP THEM OPEN THEIR NEW RESTAURANT. SOON AFTER ALISON DECIDED TO GO OFF ON HER OWN TO CREATE THE KIND OF FOOD THAT FULFILLED HER PASSION FOR GORGEOUS, DELECTABLE AND UNIQUELY DECADENT CUISINE. MAX LeBLANC PARTNERED WITH ALISON IN 1998 AND TOGETHER THEY TOOK OVER A KIRKWOOD KITCHEN AND COMBINED FORCES TO TAKE SUN IN MY BELLY TO ANOTHER LEVEL. MAX'S BACKGROUND IN BOTH QUANTITATIVE BUSINESS ANALYSIS AND OPERATIONS AND MANAGEMENT HELPED WITH THE SUN IN MY BELLY EXPANSION. HE PUT HIMSELF TO WORK CREATING A SMOOTHLY RUN CATERING BUSINESS AND CAFE SERVICES. THE PARTNERS TOOK ON THE ATLANTA BOTANICAL GARDEN CAFÉ AS WELL AND USED IT TO HELP SHOWCASE THEIR GOURMET FARE.

IT HAS BEEN SAID THAT WHEN **PICASSO** WAS ASKED WHAT IT WAS THAT COMPELLED HIM TO CREATE, HIS RESPONSE WAS THE **"sun in my belly"**



## contact information

SUN IN MY BELLY  
2161 COLLEGE AVENUE  
ATLANTA, GA 30317  
404.370.1088.CAFE  
404.370.0589.FAX

## hours of operation

MONDAY - SATURDAY 8AM-4PM  
SUNDAY 9AM-4PM

WANT TO SAVE TIME? FAX YOUR ORDER DIRECTLY TO THE CAFE AT 404-370-0859 :: PREORDER FORMS ARE LOCATED AT THE CAFE OR ON OUR WEBSITE, [www.suninmybelly.com](http://www.suninmybelly.com)

FOR CATERING + EVENT DESIGN INFORMATION, CALL 404-370-0856  
**max leblanc** EXECUTIVE DIRECTOR, OWNER  
**alison lueker** EXECUTIVE CHEF, OWNER  
INFO@SUNINMYBELLY.COM

**breakfast selections** (egg dishes made with certified organic cage free eggs)

- SCRAMBLED EGG PRESSED PANINI WITH HOOK CHEDDAR + BACON ON BRIOCHE SERVED WITH HASHED POTATOES \$ 7.95
- BAGEL WITH THINLY SLICED SMOKED SALMON + SHAVED RED ONIONS + BRINED CAPERS + CREAM CHEESE (add sliced avocado ~ \$1.50) \$ 8.95
- KIRKWOOD BREAKFAST ~ SOFTLY SCRAMBLED EGGS WITH HERBED BOURSIN CHEESE + HONEY GLAZED BACON + BUTTERMILK BISCUIT \$ 7.95
- CHALLAH FRENCH TOAST STUFFED WITH HONEYED RICOTTA SERVED WITH BANANAS FOSTER + MAPLE SYRUP \$ 8.95
- QUICHE OF THE DAY SERVED WITH SIDE ITEM (seasonal fresh fruit ~ \$1.00) \$ 8.95
- OMELETTE OF THE DAY SERVED WITH SIDE ITEM (seasonal fresh fruit ~ \$1.00) \$ 8.95
- VANILLA YOGURT PARFAIT + KINGSLAKE AND CRANE GRANOLA + SEASONAL FRUIT \$ 8.95
- SHRIMP AND GRITS SERVED WITH SAUSAGE + PARMESAN CROUTON \$10.95
- PBLT ~ PIMENTO CHEESE + FRIED GREEN TOMATO WITH THICK CUT BACON + SCALLION MAYO SERVED WITH HASHED POTATOES (add a fried sunny side egg ~ \$2.00 extra) \$ 8.95

**a la carte breakfast items**

- FRESH SEASONAL FRUIT (ambrosia salad ~ seasonal citrus + coconut + pineapple + mint) \$ 4.50
- TWO EGGS ANY STYLE (egg whites ~ \$1.75 extra) \$ 4.50
- THREE EGGS ANY STYLE \$ 5.50
- HONEY GLAZED OR PLAIN BACON / SAUSAGE / CHICKEN SAUSAGE \$ 3.00
- HASHED POTATOES / STONE GROUND GRITS / FRESH FRUIT (\$1.00 extra) \$ 3.00
- HOUSEMADE BISCUITS (1) \$ 1.00

**salads**

- ARTEMIS SALAD ~ SPINACH SALAD WITH ROASTED BUTTERNUT SQUASH + SHAVED FENNEL + CANDIED WALNUTS WITH SAGE VINAIGRETTE SM=\$ 6.50 LRG=\$ 8.50
- NICOISE SALAD ~ MIXED GREENS + MARINATED HARICOT SM=\$ 6.50 LRG=\$ 8.50
- VERTS + NEW POTATOES + GRAPE TOMATOES + PICKLED RED ONION + HARD COOKED EGG + CAPERS + WITH RED WINE VINAIGRETTE
- FRIED GREEN TOMATO STACK ~ FRESH ARUGULA + APPLEWOOD SM=\$ 6.50 LRG=\$ 8.50
- SMOKED TROUT + GOAT CHEESE WITH GREEN GODDESS DRESSING
- CLASSIC CAESAR SALAD ~ GARLIC CROUTONS + SHAVED PARMESAN SM=\$ 6.50 LRG=\$ 8.50
- ADD GRILLED CHICKEN \$ 3.00
- ADD GRILLED SALMON \$ 4.50

**beverages**

- ESPRESSO 1 SHOT=\$ 1.55 2 SHOT=\$ 1.80 3 SHOT=\$ 2.05
- LATTE OR CAPPUCINO 1 SHOT=\$ 2.75 2 SHOT=\$ 3.30 3 SHOT=\$ 3.75
- MOCHA LATTE OR CAPPUCINO 1 SHOT=\$ 3.10 2 SHOT=\$ 3.65 3 SHOT=\$ 4.10 SM=\$ 1.80 LRG=\$ 2.05
- COFFEE SM=\$ 2.75 LRG=\$ 3.00
- CAFE AU LAIT SM=\$ 3.10 LRG=\$ 3.35
- MOCHA AU LAIT SM=\$ 1.75 LRG=\$ 1.95
- HOT CHOCOLATE SM=\$ 1.75 LRG=\$ 1.95
- TEA / LEMONADE / JUICES (Orange / Cranberry) ONE SIZE=\$ 1.50
- CANNED BEVERAGES (Coke / Diet / Sprite / Gingerle)

**bakery items**

- CHOCOLATE BROWNIES \$ 2.25
- ASSORTED FRESHLY BAKED COOKIES \$ 1.95
- FRESH BAGELS + CREAM CHEESE \$ 2.50
- WHOLE CAKES + DESSERTS AVAILABLE WITH 48 HOURS NOTICE (\$28.95 ~ \$34.95)
- PLEASE ASK YOUR SERVER FOR DETAILS

**starters**

- FRIDA KALHO QUESADILLA ~ BLUE CORN TORTILLA WITH ADOBO SPICED PORK TENDERLOIN + ROASTED CORN + PICKLED RED ONION + RED PEPPERS + \$ 8.95
- ALISON'S FAMOUS MEATLOAF SLIDERS WITH HORSERADISH CHEDDAR + SUN DRIED TOMATO MAYO + SPICY MUSTARD ON HERB FOCACCIA \$ 9.95
- ANTIPASTO STARTER ~ SELECTION OF CURED MEATS + SALAMI + WITH LEMON ZESTED ARTICHOKE HEARTS + ROSEMARY SCENTED OLIVES + IMPORTED AND DOMESTIC CHEESES \$10.95
- CUMIN SPIKED HUMMUS SERVED WITH CRISPY LAVOSHE \$ 8.95
- FRESH MINI BAGUETTE OR LAVOSHE \$ 1.50
- DAILY SOUP SPECIALS 80z.=\$ 3.00 160z.=\$ 5.00 320z.=\$ 9.00
- KINGSLAKE + CRANE GRANOLA (at front counter) 80z.=\$ 4.00 160z.=\$ 7.00 320z.=\$13.00

**sandwiches**

- (all sandwiches come with choice of side ~ chips, side caesar, side item, or cup of soup)
- (add side salad, plain bacon, honey glazed bacon, or avocado for extra \$1.50)
- TOASTED TUSCAN PANINNI ~ TURKEY + FONTINA CHEESE WITH GARLIC AIOLI ON SOURDOUGH \$ 8.95
- PORTOBELLA MELT ~ LARGE PORTOBELLA MUSHROOM WITH PESTO MARINADE + FRESH MOZZARELLA + ARUGULA ON WHOLE WHEAT \$ 8.95
- THE DAGWOOD ~ TRIPLE DECKER HAM + TURKEY + ROAST BEEF WITH SWISS + FONTINA + MIXED GREENS + SUNDRIED TOMATO MAYO + SPICY DIJON ON SOURDOUGH \$ 8.95
- PBLT ~ PIMENTO CHEESE + FRIED GREEN TOMATO WITH THICK CUT BACON + SCALLION MAYO SERVED WITH HASHED POTATOES (add a fried sunny side egg ~ \$2.00 extra) \$ 8.95
- BEST PIMENTO CHEESE WITH MIXED GREENS ON WHEAT BREAD \$ 8.95
- DILLED TUNA SALAD SANDWICH WITH CUCUMBERS + RED ONIONS ON WHEAT \$ 8.95
- TRUFFLED CHICKEN SALAD ~ TENDER POACHED CHICKEN WITH ROASTED GARLIC AIOLI + SAUTEED LEEKS AND DRIED ORGANIC CRANBERRIES \$8.95
- ALMONDS SERVED ON PUMPERNICKLE
- GRILLED CHICKEN SANDWICH WITH SCALLION AIOLI + MIXED FIELD GREENS + GOUDA CHEESE ON HERB FOCACCIA \$ 8.95
- ROAST BEEF WITH HORSERADISH CHEDDAR + SUN DRIED TOMATO MAYO + SPICY MUSTARD + MICRO GREENS ON COUNTRY BREAD \$ 8.95
- TUNA MELT WITH SWISS CHEESE + PICKLED RED ONIONS ON BRIOCHE \$ 8.95

**lunch side items** (80z ~ \$3.00 160z ~ \$5.00 320z ~ \$9.00)

- ORZO PASTA SALAD WITH BASIL PESTO + SUNDRIED TOMATOES + TOASTED PINE NUTS \$ 3.00
- ROASTED BEET COUSCOUS + GOAT CHEESE + ORANGE & CUMIN VINAIGRETTE \$ 3.00
- BLACK LENTIL SALAD WITH ROASTED MIREPOIX (CARROT + CELERY + ONION) DRIED CRANBERRIES WITH WHOLE GRAIN MUSTARD VINAIGRETTE \$ 3.00
- SOUTHERN MAC + CHEESE \$ 3.00

**children's selections**

- (served with peppertidge farm goldfish crackers, seasonal treat, and juice box)
- PEANUT BUTTER + JELLY SANDWICH ON BRIOCHE \$ 5.95
- CHICKEN TENDERS (served with honey mustard or barbecue sauce) \$ 5.95
- GRILLED CHEESE SANDWICH \$ 5.95
- 18% Gratuity applied to Parties of 6 or More