

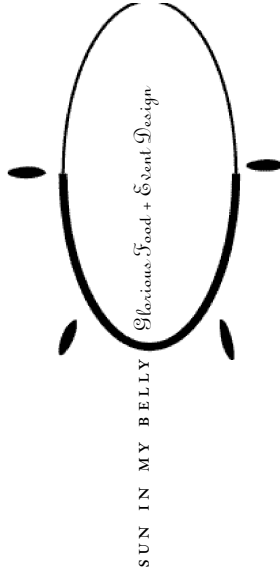
About Us

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.

... check out our
daily soup special ...

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
404.370.0866.FAX

hours of operation

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

WANT TO SAVE TIME? FAX YOUR ORDER DIRECTLY TO THE CAFE AT
404.370.0866 :: PREORDER FORMS ARE LOCATED AT THE CAFE OR ON
OUR WEBSITE, www.suninmybelly.com

FOR CATERING + EVENT DESIGN INFORMATION, CALL 404.370.0856
max leblanc EXECUTIVE DIRECTOR, OWNER
MAXLEBLANC@SUNINMYBELLY.COM
alison lueker EXECUTIVE CHEF, OWNER
ALISONLUEKER@SUNINMYBELLY.COM

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

- SCRAMBLED EGG PRESSED PANINI WITH HOOK CHEDDAR + BACON ON BRIOCHE \$ 7.95
SERVED WITH HASHED POTATOES
- 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 BOURBIN CHEESE + HONEY GLAZED BACON + BUTTERMILK BISCUIT \$ 7.95
- CHALLAH FRENCH TOAST STUFFED WITH HONEYED RICOTTA SERVED WITH FRESH BERRIES + MAPLE SYRUP \$ 8.95
- QUICHE OF THE DAY SERVED WITH SIDE ITEM (fresh fruit ~ \$1.00) \$ 8.95
- OMELETTE OF THE DAY SERVED WITH SIDE ITEM (fresh fruit ~ \$1.00) \$ 8.95
- VANILLA YOGURT PARFAIT WITH KINGSLAKE AND CRANE GRANOLA + FRESH BERRIES \$ 8.95
- SHRIMP AND GRITS SERVED WITH SAUSAGE + PARMESAN CROUTON \$10.95
- CLASSIC BLT ~ VINE RIPE TOMATOES + THICK CUT BACON + SCALLION MAYO SERVED WITH HASHED POTATOES \$ 7.95

a la carte breakfast items

- 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) \$ 1.00
- Housemade Biscuits (1) \$ 1.95
- Housemade Biscuits (2)

salads

- FANTE SE SALAD ~ BUTTER LETTUCE + RED CHILE PECANS + VALENCIA ORANGES + AVOCADO + JICAMA WITH ANCHO CHILE VINAIGRETTE s m=\$ 6.50 lrg=\$ 8.50
- VENUS SALAD ~ MIXED FIELD GREENS WITH ROASTED RED PEPPERS + ARTICHOKE HEARTS + CRUMBLED GOAT CHEESE + WALNUTS + BALSAMIC VINAIGRETTE sm=\$ 6.50 lrg=\$ 8.50
- THE GEISHA ~ BABY SPINACH + SLIVERED ALMONDS + MADARIN ORANGES + FRESH BLUEBERRIES + PICKLED RED ONION + GINGER VINAIGRETTE sm=\$ 6.50 lrg=\$ 8.50
- 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 CAPPUCCINO 1 SHOT=\$ 2.75 2 SHOT=\$ 3.30 3 SHOT=\$ 3.75
- MOCHA LATTE OR CAPPUCCINO 1 SHOT=\$ 3.10 2 SHOT=\$ 3.65 3 SHOT=\$ 4.10
- COFFEE sm=\$ 1.80 lrg=\$ 2.05
- CAFE AU LAIT sm=\$ 2.75 lrg=\$ 3.00
- MOCHA AU LAIT sm=\$ 3.10 lrg=\$ 3.35
- HOT CHOCOLATE sm=\$ 1.75 lrg=\$ 1.95
- TEA / LEMONADE / JUICES (Orange / Cranberry) sm=\$ 1.75 lrg=\$ 1.95
- CANNED BEVERAGES (Coke / Diet / Sprite / Gingerale) ONE SIZE=\$ 1.50

bakery items

- CHOCOLATE CHUNK BROWNIES \$ 2.25
- ASSORTED FRESHLY BAKED COOKIES \$ 1.50
- ASSORTED DANISH \$ 1.95
- FRESH BAGELS \$ 1.95
- CREAM CHEESE \$ 0.35

starters

- 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 w/it choice of side ~ chips, side caesar, side salad, side item, or cup of soup)
- (add plain bacon, honey glazed bacon, or avocado for \$1.50)
- BEST PIMENTO CHEESE WITH MIXED GREENS ON WHEAT BREAD \$ 8.95
- NAPOLEON COMPLEX ~ PRESSED BRIE + PROSCUITTO WITH RED ONION + FIG JAM SERVED ON FOCACCIA \$ 8.95
- ROSE PISTOLLA ~ HOT PRESSED HAM SANDWICH WITH PEPPER JACK + CHIPOLTE MAYO + ROASTED RED PEPPERS + DIJON SERVED ON BRIOCHE \$ 8.95
- DILLED TUNA SALAD SANDWICH WITH CUCUMBERS + RED ONIONS ON WHEAT \$ 8.95
- CURRIED CHICKEN SALAD ~ TENDER POACHED CHICKEN WITH CURRANTS + ALMONDS SERVED ON PUMPERNICKLE \$ 8.95
- GRILLED CHICKEN SANDWICH WITH SCALLION AIOLI + MIXED FIELD GREENS + GOUDA CHEESE ON HERB FOCACCIA \$ 8.95
- MEATLOAF SANDWICH WITH HORSERADISH CHEDDAR + SUN DRIED TOMATO MAYO \$ 8.95
- MICRO GREENS ON SOUR DOUGH BREAD
- MLT ~ VINE RIPE TOMATOES + BUFFALO MOZZARELLA + PESTO MAYO + FIELD GREENS ON HERB FOCACCIA \$ 8.95
- TUSCAN SANDWICH ~ SMOKED TURKEY + DILLED HAVARTI + MICROGREENS + HERB MAYO ON SOURDOUGH \$ 8.95
- ROAST BEEF WITH HORSERADISH CHEDDAR + SUN DRIED TOMATO MAYO + 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 WITH SUNDRIED TOMATOES + BASIL PESTO + PINE NUTS \$ 3.00
- RED POTATO SALAD WITH CARAMELIZED SWEET ONIONS + CLEMSON BLUE CHEESE + BACON + MUSTARD VINAIGRETTE \$ 3.00
- EDAMAME + CARROT SALAD WITH SCALLIONS + BLACK SESAME SEEDS + SESAME VINAIGRETTE \$ 3.00
- SOUTHERN MAC + CHEESE

seasonal meals (\$8.95 ~ \$14.95)

specialty desserts (\$2.95 ~ \$4.95)

- SEASONAL MEALS AND SPECIALTY DESSERTS ARE ON DISPLAY IN OUR FRONT DELI CASE. EACH MEAL COMES WITH FRESH BREAD + HERB WHIPPED BUTTER
- THESE ITEMS ARE CHANGED OUT SEASONALLY AND ARE AVAILABLE TO TAKE HOME OR ENJOY HERE AT SUN IN MY BELLY
- WHOLE CAKES + DESSERTS AVAILABLE WITH 48 HOURS NOTICE (\$28.95 ~ \$34.95)
- PLEASE ASK YOUR SERVER FOR DETAILS

children's selections

- (served with pepperridge farm goldfish crackers, seasonal treat, and juice box)
- PEANUT BUTTER + JELLY SANDWICH ON BRIOCHE \$ 5.95
- CHICKEN TENDERS (served with honey mustard or barbeque sauce) \$ 5.95
- GRILLED CHEESE SANDWICH \$ 5.95