

SUN IN MY BELLY'S NEIGHBORHOOD CAFE IN HISTORIC KIRKWOOD

Guest Information Name <input type="text"/> Address <input type="text"/> City <input type="text"/> State <input type="text"/> Zip <input type="text"/> Phone <input type="text"/> E-mail <input type="text"/>		Credit Card Information Type of Card Visa <input type="checkbox"/> MasterCard <input type="checkbox"/> AmExp <input type="checkbox"/> Card Number <input type="text"/> Expiration Date Month <input type="text"/> Year <input type="text"/> Name on Card <input type="text"/> Billing Address Address <input type="text"/> City <input type="text"/> State <input type="text"/> Zip <input type="text"/>	
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starters

	QUANTITY	SUBTOTAL
Antipasto Starter includes selection of Cured Meats + Salami + Lemon Zested Artichoke Hearts + Rosemary Scented Olives Imported and Domestic Cheeses	\$7.95	<input type="text"/>
Cumin Spiked Hummus served with Crispy Lavoshe	\$7.95	<input type="text"/>
Fresh Whole Baguette	\$2.50	<input type="text"/>
Fresh Mini Baguette or Lavoshe	\$1.50	<input type="text"/>
Daily Soup Specials	\$2.50	<input type="text"/>

salads

Fante Se Salad with Butter Lettuce + Red Chile Pecans + Valencia Oranges + Avocado + Jicama with Ancho Chile Vinaigrette	\$7.50	<input type="text"/>
Venus Salad: Field Greens with Roasted Red Peppers + Artichoke Hearts + Crumbled Goat Cheese + Walnuts + Balsamic Vinaigrette	\$7.50	<input type="text"/>
Salad Lorraine: Baby Spinach + Fresh Strawberrys + Fresh Cracked Pepper + Honeyed Walnuts + Blue Cheese Dressing	\$7.50	<input type="text"/>
Classic Ceasar Salad + Garlic Croutons + Shaved Parmesan with Ceasar Dressing	\$7.50	<input type="text"/>
- Add Grilled Chicken \$2.00 <input type="text"/>		
- Add Grilled Salmon \$3.50 <input type="text"/>		
Orzo Pasta Salad with Cucumber + Grape Tomato + Kalamata Olive Vinaigrette	\$7.50	<input type="text"/>

sandwiches

All Sandwiches come with choice of Side Item or Chips or Side Caesar

Hot Cuban Ham Sandwich with Swiss Cheese + Pickled Mayo + Dijon Mustard on Brioche	\$7.95	<input type="text"/>
Dilled Tuna Salad Sandwich with Cucumbers + Red Onions served on Wheat Bread	\$7.95	<input type="text"/>
Grilled Chicken Sandwich with Scallion Aoili + Mixed Field Greens + Gouda Chees on Herb Foccacia	\$7.95	<input type="text"/>
- Add Sliced Avocado \$1.50 <input type="text"/>		
- Add Bacon \$1.50 <input type="text"/>		
Balsamic Grilled Vegetables with Goat Cheese + Arugula Pesto + Field Greens on Foccacia	\$7.95	<input type="text"/>
Cobb Sandwich with Smoked Turkey + Swiss + Bacon + Microgreens + Avocado Spread + Herb Mayo on Sourdough	\$7.95	<input type="text"/>
Roast Beef with Horseradish Cheddar + Sun Dried Tomato Mayonnaise + Micro Greens on Country Bread	\$7.95	<input type="text"/>
Tuna Melt with Swiss Cheese + Pickled Red Onions on Brioche	\$7.95	<input type="text"/>
Beefsteak Tomato + Fresh Mozzarella + Mixed Greens + Pesto Mayo on Foccacia	\$7.95	<input type="text"/>
The Best Pimento Cheese with Field Greens on Wheat Bread	\$7.95	<input type="text"/>

side items

	QUANTITY	SUBTOTAL
Orzo Pasta Salad with Creamy Sun Dried Tomato Vinaigrette + Kalamata Olives + Scallions + Goat Cheese	<input type="text"/>	<input type="text"/>
Red Potato Salad with Caramelized Sweet Onions + Clemson Blue Cheese + Bacon + Mustard Vinaigrette	<input type="text"/>	<input type="text"/>
Western Black Bean Salad with Sweet Peppers + Green Chiles + Cilantro + Jalapeno Vinaigrette	<input type="text"/>	<input type="text"/>
Southern Mac + Cheese	<input type="text"/>	<input type="text"/>

seasonal meals

Served with Fresh breads + Herb Whipped Butter

Smoked Chicken and Mascarpone Ravioli with Yellow Tomato Marinara + Crumbled Goat Cheese	<input type="text"/>	<input type="text"/>
Balsamic Glazed Tenderloin of Beef with Red Potatoes + Caramelized Onions + Horseradish Sauce + Grilled Asparagus	<input type="text"/>	<input type="text"/>
Mushroom Ravioli tossed in a light Tarragon Cream Sauce + Asparagus Spears + Asiago Cheese Traditional Meatloaf with Roasted Garlic Mashed Potatoes + Seasonal Vegetables Saute	<input type="text"/>	<input type="text"/>
Barbequed Atlantic Salmon with Peach Chutney with Red Baby Bliss Potatoes with Thyme + Grilled Asparagus with Dijon Dill Vinaigrette	<input type="text"/>	<input type="text"/>
Adobe Spiced Pork Tenderloin with Goat Cheese Spiked Mashed Potatoes + Haricot Vert Salad with Pine Nuts	<input type="text"/>	<input type="text"/>
Herb Roasted Chicken Breast with Red Potatoes + Caramelized Onions + Seasonal Vegetable Saute Crawfish Ravioli with Yellow Tomato Buerre Blanc	<input type="text"/>	<input type="text"/>
Crawfish Ravioli with Yellow Tomato Buerre Blanc	<input type="text"/>	<input type="text"/>

children's selection

Served with Pepperidge Farm Goldfish + Seasonal Treat + Apple / Fruit Juice Box

Peanut Butter & Jelly Sandwich served on Wheat	<input type="text"/>	<input type="text"/>
Chicken Tenders with Honey Mustard Sauce	<input type="text"/>	<input type="text"/>
Grilled Cheese Sandwich	<input type="text"/>	<input type="text"/>

desserts

Chocolate Chunk Brownies	<input type="text"/>	<input type="text"/>
Assorted Freshly Baked Cookies	<input type="text"/>	<input type="text"/>
Specialty Desserts :: Gingerbread Pound Cake / Lemon Bars / Pecan Tarts	<input type="text"/>	<input type="text"/>

All food items include plasticware + napkins.
All meals serve 1 guest unless noted otherwise.
No substitutions allowed.

If you have any questions or comments, please contact
Sun in my Belly at 404.370.1088 or
neighborhoodcafe@suninmybelly.com

TOTAL

FAX ORDER TO :: 404.370.1268

Once we process your order, we will contact you via phone/
email to confirm your order.