

# SÖL DAY MENU

CURATED BY CHEF COLE

## DIRTY RICE ARANCINI

Made with homemade fennel jam, pesto, citrus zest (Vegan)

## GUMBO Z' HERBES W/ SEASONAL GREENS

Served with steamed white rice (Vegan)

## CHICKEN & SHRIMP GUMBO

Made with locally and sustainable sourced proteins  
Served with steamed rice

## CHOPPED GREEN SALAD

Served with a mustard, maple vinaigrette (Vegan, GF)

## FRENCH VANILLA CREME BRÛLÉE

Served with seasonal fruit (Vegan)

## VANILLA CUSTARD & BERRY TARTLET

(Vegan, GF)

\*Menu items are  
subject to change

CHOOSE ONE

CHOOSE ONE