


THE SOUTHERN GOURMET
Where Southern Meets Gourmet

SOGO SPECIALS

Feb. 4th – 8th / Café Open 11 – 3 / Our Scratch Made Specials are Served Daily: 11-2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
ORANGE BOURBON CHICKEN	STUFFED PEPPERS	CREAMY CHICKEN & BACON LASAGNA	WILD BILLS SOUTHWEST CHICKEN	PORK TENDERLOIN PICATTA
Country Green Beans	Brussels Sprouts with Bacon & Cream	Grilled Vegetables	Firecracker Mac & Cheese	Buttermilk Mashed Potatoes
Roasted Rosemary Potatoes	Squash Casserole	String Beans & Tomatoes	Beer Barrel Lima Beans	Squash & Tomatoes
Braised Cabbage	Sautéed Peas & Carrots with Fresh Herb Butter	Buttered Fresh Carrots	Fiesta Corn	Sugar & Spice Apples

Entrée, any Two Sides & Bread...\$8.75 Entrée Only: 4.99 Side Dish: 2.99
 Served with a Yeast Roll or a Cheddar Corn Muffin
 Vegetarian Plate: Choose any Three Side Dishes & Bread...7.49

Cold Side Options:
 Potato Salad, Cranberry Almond Cole Slaw, Pasta Salad,
 Seasonal Fruit Salad or House Salad
Dessert of the Month: Red Velvet & White Velvet Layer Cake
Chicken Salad du Jour: Curry Chicken Salad
Pasta Salad: Picnic Pasta Salad
Homemade Soups Everyday!

These weekly menu items can also be found in our Grab & Go Case for a healthy heat at home dinner along with our Homemade Soups, Market Salads & Quiche.



Celebrate Life in our beautiful garden venue!
 Visit our website thesoutherngourmet.net for information.