



GOURMET SOUP

THE QUEEN'S SOUP BOWL \$5.50 CUP \$3.00

A rich Cream of Chicken with wild rice soup. This is Atwood's Signature soup and if eaten in house the bowl size is served in a sour dough bowl

SOUP DU JOUR \$5.50 CUP \$3.00

Made fresh daily and served in a crock or sour dough bowl depending on thickness

SOUP DU JOUR LISTING

New Soups for September

BOWL \$5.50 CUP \$3.00

TUESDAY – CORN BEEF & CABBAGE W/ CORNBREAD

WEDNESDAY – FAJITA BEEF

THURSDAY – VEGETABLE

FRIDAY – LOADED POTATO

SATURDAY – CHICKEN AND DUMPLINGS



SIDE SALAD \$2.50

Fresh assorted dinner greens garnished with vegetables, served with choice of dressing.

House Balsamic Vinaigrette

Ranch

Fat Free Raspberry Vinaigrette

CLASSIC CAESAR SALAD \$6.95

Fresh romaine lettuce tossed with fresh parmesan cheese, croutons and a classic Caesar dressing

GRILLED CHICKEN WITH CAESAR \$8.95

ATWOOD'S SMOKED CHICKEN SALAD \$8.95

Our Signature pecan wood smoked chicken salad made fresh daily and served on a bed of dinner greens and garnished with fresh vegetables.

House Balsamic Vinaigrette

Ranch

Fat Free Raspberry Vinaigrette

SALAD OF THE MONTH (SEPTEMBER)

GREEK SALAD \$8.95

A bed of greens topped with gyro meat, olives, cucumbers, Penne pasta, Feta cheese, and tomatoes with a cool yogurt and dill dressing



Any signature Salad is available on either a Garlic Herb Wrap or a Tomato Basil Wrap

KIDS SANDWICHES All sandwiches are served with chips.

P B & J \$3.50

Fresh Jif peanut butter and Gourmet Jelly on your choice of white or wheat bread.

GRILLED CHEESE \$5.00

Your choice of American Provolone Swiss cheese on your choice of white or wheat bread then grilled to perfection.