

Eddington's Soups

CHECK BOARD FOR DAILY SELECTION OF SOUPS

Broccoli Cheese: Garden Broccoli Buds, three cheeses, carrots, and onion in a creamy broth.

Blue Chip Chicken Tortilla Chili: Savory Southwestern-spiced broth, chicken pieces, topped with Pico de Gallo, Cheddar cheese and Blue Corn Chips. Arriba!

Chain Gang Chili: Red beans, ground beef, tomato pieces, green chilies, celery in a rich blend of Mexican spices. A chili you'd break parole for.

Chicken Pot Pie: Reminiscent of the same pot pie grandma would make. Chunks chicken, peas, carrot in a creamy chicken broth & crowned with a heap of homemade pie crust.

Chicken Wild Rice: Lot's of premium North Country long grain wild rice drowned a rich creamy broth, chunks of chicken, carrots, onion and celery. Eddington's most popular soup and "that's saying something!"

Emily's Potato Chowder: Chunks of potato, chicken, green bell peppers, bacon and cheese in a rich creamy broth. Emily's friend's favorite soup.

Italian Lil Bambino: Shredded chicken, onion, celery, green peppers, mushrooms, classic Italian spices, and a touch of parmesan. You'll say, "Mamma mia...give me more!"

Jackie's Jumpin Jumbalaya: Italian sausage, tomato, shrimp, green pepper, wonderful Creole spices all in a spicy jumpin tomato broth. It will warm you through and through.

Kloski Chicken Noodle: Thick Kloski egg noodles, carrot, celery, onion, parsley, chunks of chicken in rich slightly peppery chicken broth. It's perfect to chase away any cold.

Leslie's Tomato Basil: A traditional favorite with a little kick! This classic contains celery, fresh red peppers, long grain rice and a touch of cream. Roasted pine nuts and tomato chunks bathe with all the rest in this delightful tomato soup.

Sir Arthurs Clam Chowder: New England clams, potatoes, celery, bacon all swimming in a white cream broth. The owner's great, great grandfather living in Salem, Massachusetts passed down this recipe.

Smoke House Ham & Split Pea: Handfuls of hand smashed split peas, smoked ham, and aromatic spices. Most prefer this to Anderson's Pea Soup Restaurant in California.

USS Navy Bean: A barge full of Navy beans, diced ham, carrot, onion and celery in a rich ham broth. The Admiral's favorite soup!

White Chicken Chili: White beans, chicken, green pepper, garlic, Swiss cheese, a little bit of cream and spicy Southwestern spices. Ola!

Wisconsin Cheddar Cheese: Parmesan, cheddar and American cheeses in a creamy sauce loaded with chopped carrot and onion.

Seasonal Soups . . .

Beef eater Stew (seasonal): Chunks of stew meat, carrots, potato, and tomato pieces in thicken stew sauce. Great winter comfort food.

Creamy Chicken Dumpling (seasonal): Spaetzl dumplings, onion, carrot, chicken swimming in a rich creamy slightly Cajun spiced broth. A different kind of creamy dumpling soup. Wonderful!

Creamy Chunk Chicken (seasonal): Chicken, parsley, carrot celery awash in gorgeous chicken cream broth. One of Eddington's originals.

Eve's Garden Vegetable (seasonal): From the original garden we add potatoes, carrots, onion, celery, cabbage, corn, green beans and peas, to a generous serving of ground beef, and 7 spices. This hearty soup, is not only healthy, but will leave you satisfied. Adam's favorite!

Smokey the Bean (seasonal): Two sausages, Pinto and Kidney beans, diced ham, garlic and rice in lightly smoked broth. A Southern favorite! Smokey the Bear's best friend.

Sunday Dinner (seasonal): Creamy mashed potatoes smothered with a lush beef broth filled with green beans, onion, and tomato pieces. It's hard to stay in Church, knowing your Sunday Dinner is waiting for you.

Vegetarian Tomato Harvest (seasonal): A hearty vegetarian soup loaded with good for you things. The goodness includes celery, onion, carrot, red pepper, cauliflower, zucchini and mushrooms. Parmesan cheese tops off this harvest of flavor!