



FACT SHEET

Address: 314 Carroll Street, NW, Washington, DC 20012
Website: www.thesoupergirl.com
Phone: 202.609.7177
Twitter: [@thesoupergirl](https://twitter.com/thesoupergirl)
Facebook: <https://www.facebook.com/pages/Soupergirl/35387288780>

Date Established: November 6, 2008

Founder: Sara Polon
Chief Anxiety Officer: Marilyn Polon aka Soupermom

About: Soupergirl is DC's very own local soup company. Inspired by Michael Pollan's *Omnivore's Dilemma*, Soupergirl is bringing delicious and healthy eating to Washingtonians one bowl of soup at a time. Soupergirl's soups are a fusion of modern flavors and old fashioned cooking techniques that highlight seasonal, fresh ingredients from local farmers. Each batch is cooked slowly, from scratch and with love. All soups are vegan and certified kosher, a nod to founder Sara Polon's Jewish upbringing.

The creation of Soupergirl's soups is a team effort between Sara and her mom, Marilyn Polon. In addition to cooking and overseeing the day-to-day business operations, Sara works directly with the local farmers who provide the seasonal produce featured in the soups and salads. She also provides the comedic levity that makes its way into all aspects of Soupergirl. In the test kitchen, Soupermom creates the recipes and transforms the farm fresh ingredients into the unique and distinctive selections that make up the evolving and entertaining menu.

Soups: Soupergirl's menu changes daily based on whatever is in season. Some of her creative offerings include: *Souperpapa's Papa Ai Pomodoro Soup* with tomatoes, basil, garlic and olive oil; *Sing a Song About Watermelon Gazpacho* with watermelon, tomato, cucumber and jalapeno; *"Cream" of Asparagus* made with vegan-friendly cashew cream; *Harper Lee's Quinoa Vegetable Soup* with chunks of zucchini, red bell peppers, carrots, green beans, quinoa and basil; *Jamaican Me CrazySweet Potato Soup* with sweet potatoes, coconut milk, and dark rum just to name a few.

Farmers: Soupergirl partners with local farmers that follow responsible and sustainable growing methods including the Farm at Sunnyside, Next Step Produce, Spring Valley Farm & Orchard, Garner's Produce, and Tuscarora Organic Growers Co-op.

Socially Responsible SouperGirl: All biodegradable scraps and compostable soup/salad containers are deposited in the compost bins which Soupergirl shares with fellow residents of the conservation minded building in which the store is located. Natural daylight fills the store through the expansive windows encouraging energy conservation in the restaurant. Soupergirl employs graduates from DC Central Kitchen's Culinary Job Training program and the Marriot Foundation's Bridges program. Proximity to Metro

and several bike racks close to the store encourage alternative modes of transportation. Soupergirl also has a delivery bag recycling program in place with customers.

Design: Store features an open, industrial inspired design. Earth tones of brown and green are accented with touches of red, designed to invoke feelings of soup inspired warmth. Dark wood tables and light green chairs made from 111 recycled Coke bottles ([Emeco's 111 Navy Chair](#)), encourage neighborhood residents to linger over big bowls of soup, savoring every spoonful. A view of the open, industrial inspired kitchen pulls guests into the Soupergirl experience, encouraging them to watch the cooking process – from the peeling of the local carrots to the seasoning of the final product. A red, wooden window counter with street-side views of Carroll Street is perfect for individual enjoyment of soup and salad. A story board above the cash register tells customers of Soupergirl's core values - Fresh. Local. Good.

How it Works: There are 3 ways to get Soupergirl soups and salads.

- Eat in the store or pick up on your way home
- Order [online](#) and have soup delivered to your door or to any one of Soupergirl's convenient pick up locations. Order by Thursday to receive your soup the following week. Delivery available for orders above \$14.50.
- Stop by the [FRESHFARM Markets HHS Farmers Market](#) on Wednesdays from 11 a.m. – 2 p.m. May - October. Address is 200 Independence Avenue S.W., Washington, DC 20024.

Price range: **Delivery/Pick Up Service - Soups:** \$6.85 pint; \$12.85 quart. **Salad:** \$6.15 pint; \$12.35 quart. There is a delivery fee of \$1.85 plus tax. Delivery available for orders above \$14.50.

In-store – Soups: \$4.25 cup; \$6.75 bowl; \$9.75 souper bowl; \$6.75 cup sampler. **Salad:** 8 oz small \$4; \$6.00 pint, \$12.00 quart. **Soup & salad combo:** \$10.

Store Hours: Monday – Thursday 11:00 a.m. - 8:00 p.m.
Friday 11:00 a.m. – 2:30 p.m.
Sunday: 11:00 am – 7:00 pm
Closed on Saturday

Soupscriptions: Receive weekly soup/salad deliveries with a [Soupscription](#). Delivery fee is a one-time charge.

Option One: The Soupscription
\$95 - Receive one quart of each soup and pita chips each week for a month

Option Two: The Junior Soupscription
\$70 - Receive one quart of chunky soup and one pint of pureed soup each week for a month.

Option Three: The Soup-Salad-Scriptio
\$115 - Receive the standard Soupscription (one quart of each soup) and pint of salad each week for a month.

Option Four: The Megasoupscription
\$135 - Receive a quart of each soup and a quart of salad each week for a month.

Give the Gift of Soup: Virtual [gift certificates](#) also available in any denomination.

Awards/Accolades: Winner of the DC Affinity Lab/[William James Foundation](#) 2009 Socially Responsible Business Plan competition

As seen on *Emeril Green*, April 2010