



BRUNCH MENU

10am to 2pm

Sweet

FRENCH TOAST 16

Classic French toast on brioche served with fresh fruit and syrup

WAFFLES 12

Waffles topped with fresh fruit

STRAWBERRY & NUTELLA CROISSANT

Nutella & fresh strawberries

MINI BUNDT CAKE

Guava or Ube

SEASONAL SCONE 6

Savory Scone \$6.50

GF Scone \$7.50

ASK ABOUT OUR WEEKLY PASTRY SPECIALS

Salads

BUDDHA BOWL 17.

Quinoa, arugula, cherry tomatoes, asparagus, mushroom, beets, avocado, pepitas & balsamic glaze

BEET & ARUGULA (V, VG OPTION) 14

Roasted red beets, arugula, goat cheese, navel oranges, pepitas & balsamic dressing

CHICKEN CAESAR (V, VG OPTION) 15

Romaine lettuce, grilled chicken breast, parmesan & Caesar dressing

*Sub vegan chicken , cheese and vinaigrette +\$5

PD CHOPPED SALAD (V, VG OPTION)

15

Baby kale, arugula, butter lettuce, salami, provolone, Granny Smith apples, pepperoncini, Kalamata olive croutons, citrus-garlic vinaigrette

*Sub vegan chicken, cheese, & vinaigrette +\$5

Sips

MIMOSA 7

Classic Orange

SPECIALTY MIMOSA 8

Grapefruit, Mango, Guava, Pineapple, Cranberry

SANGRIA 8

BLOODY MARY 12

ESPRESSO MARTINI 16

THE PREACHER'S DAUGHTER

WINE BAR & CAFE

**Comes with a choice of side salad,
potato salad, fruit, soup or chips**

Eggs

3 EGG OMELET 17

Choose 1 cheese & 3 ingredients:

Cheese: goat, provolone, white, cheddar, mozzarella, cheddar, blue

Ingredients: bacon, chorizo, ham, prosciutto, lox, avocado, red onion, cherry tomato, mushroom, asparagus

Served with Sourdough Toast

GF Toast +\$3

+\$1.50 extra ingredient

Savory

BACON, EGG & CHEESE CROISSANT 12

BLT CROISSANT 12

Bacon, lettuce, & tomato with Cajun Aioli

FARMER'S DAUGHTER CROISSANT 15

Turkey, sharp white cheddar, Granny Smith apples, onion-thyme jam, butter lettuce, whole grain mustard

*Sub vegan chicken +\$5

*Sub vegan cheese +\$3

DIRTY TURKEY 15

Turkey, mushroom, thyme, dates, sun-dried tomato puree, provolone & white cheddar

*Sub prosciutto \$2

CROQUE MONSIEUR

Brioche bread, ham, provolone, bechamel sauce
15

CROQUE MADAME

Brioche bread, fried egg, ham, provolone, bechamel sauce

LOX CROSTINI 14

Toasted crostini, smoked salmon, cream cheese, tomato, cucumber, pickle onions, capers

AVOCADO TOAST (V) 12

Mashed avocado, pickled red onion, capers, cherry tomato & argugula

KIDS GRILLED CHEESE 8.00

Provolone & white cheddar on Sourdough bread with chips



Appetizers

CHEESE & CHARCUTERIE 26

Prosciutto, salami, 3 cheese variety served with cornichons, dried fruit, fresh fruit, whole grain mustard and toasted crostini

MINI CHEESE & CHARCUTERIE 16

Choice of prosciutto or salami
Choice of 1 seasonal cheese

WARM CITRUS OLIVES (VG, GF) 8

ROASTED ASPARAGUS (V, VG OPTION)

Roasted asparagus with garlic, olive oil, and parmesan cheese

CHICKEN PATE 12

Creamy chicken liver slowly cooked with red wine and herbs, topped with pink Himalayan salt served with toasted crostini

HUMMUS DUO (VG, GF OPTION) 12

Seasonal hummus served with toasted pita

GOAT MOUSSE DUO (V) 13

Sun-dried tomato & kale pesto goat cheese mousse served with toasted crostini (Pesto is nut-free)

Salad

BUDDHA BOWL (VG) 17

Quinoa, arugula, cherry tomatoes, asparagus, mushroom, beets, avocado, pepitas & balsamic glaze

BEET & ARUGULA (V, VG OPTION) 14

Roasted red beets, arugula, goat cheese, navel oranges, pepitas & balsamic dressing

CHICKEN CAESAR (V, VG OPTION) 15

Romaine lettuce, grilled chicken breast, parmesan & Caesar dressing

*Sub vegan chicken, cheese and vinaigrette +\$5

PD SALAD (V, VG OPTION) 15

Baby kale, arugula, butter lettuce, salami, provolone, Granny Smith apples, pepperoncini, Kalamata olive croutons, citrus-garlic vinaigrette

*Sub vegan chicken, cheese, & vinaigrette +\$5

Mac & Cheese

CLASSIC MAC 12

creamy mozzarella & cheddar mac & cheese
add bacon bits +\$3

VEGGIE MAC (V) 14

creamy mozzarella & cheddar with mushrooms and asparagus

Flatbreads

MARGHERITA FLATBREAD (V) 15

Garlic olive oil, cherry tomato, fresh basil and mozzarella cheese with balsamic glaze

ROASTED MUSHROOM (V) 15

Garlic roasted mushrooms, pickled red onions, arugula & blue cheese

PROSCIUTTO & ARUGULA 16

Garlic olive oil, prosciutto, arugula, pickled red onions & mozzarella cheese

BACON PESTO 16

Diced bacon, cherry tomatoes, goat cheese & basil
(Pesto is nut-free)

VEGAN FLATBREAD (VG) 17

Margherita or Roasted Mushroom

Sandwich

Comes with a choice of side salad, potato salad, fruit, soup or chips

AVOCADO TOAST (VG) 12

Semifreddi's sourdough bread with mashed avocado, arugula, pickle red onions & cherry tomato

PARK STREET PESTO GRILLED CHEESE (V)

Semifreddi's sourdough bread, kale pesto, sharp white cheddar, provolone, onion-thyme jam (Pesto is nut-free)
12

BLT SANDWICH OR CROISSANT 13

Bacon, lettuce, & tomato with Cajun Aioli on your choice of Semifreddi's sourdough or a croissant

FARMER'S DAUGHTER (V, VG OPTION) 15

Turkey, sharp white cheddar, Granny Smith apples, onion-thyme jam, butter lettuce, whole grain mustard

*Sub vegan chicken +\$5

*Sub vegan cheese +\$3

DIRTY TURKEY CROISSANT 15

Turkey, mushrooms, thyme, dates, sun-dried tomato puree, provolone & white cheddar

*Sub prosciutto \$2

PROSCIUTTO & FIG 16

Sliced prosciutto, figs, melted brie, and arugula

HAWAIIAN CHICKEN 16

Chicken, provolone, pineapple, Cajun aioli & arugula

LOX CROSTINI 14

Toasted crostini, smoked salmon, cream cheese, tomato, cucumber, pickled red onions, capers

KID'S GRILLED CHEESE 8

V-Vegetarian * VG-Vegan * GF-Gluten Free
A 20% Gratuity will be added to parties of 6+

Sides

POTATO CHIPS 3

POTATO SALAD OR FRUIT SALAD 4

SALAD 6

Arugula, kale, croutons w/ garlic citrus vinaigrette

SOUP 5

Bowl +\$3

ADD GRILLED CHICKEN OR VEGAN CHICKEN 5

SUB/ADD SALAMI OR TURKEY 3

SUB/ADD VEGAN CHEESE OR GF CRACKERS/BREAD 3

EXTRA CROSTINI, CRACKERS OR PITA 2

Swag & Stuff

PREACHER'S DAUGHTER GIFT CARDS

T-SHIRTS 30

HOODIES & ZIP-UPS 60

COFFEE MUGS (12OZ) 15

COFFEE MUGS (16OZ) 17

12OZ SIGNAL ROASTERS ESPRESSO BEANS 16

DIVINELY PLANTED HOUSEPLANTS

LOCAL ART

New artist featured every other month



HAPPY HOUR TUES-FRI

3PM-6PM

EATS

CITRUS OLIVES 6

CHICKEN PATE 10

GOAT MOUSSE DUO 10

HUMMUS DUO 10

DRINKS

HOUSE WINE 7

Red, White, or Sparkling

CLASSIC MIMOSA 7

HOUSE MARGARITA 10

DAILY SANGRIA SPECIAL 6

\$1 OFF ALL DRAFT BEER

Events

TRIVIA NIGHT

Hosted by Kirkland Melton

PAINT & SIP NIGHTS

Last Tuesday of the month and select Saturdays

LIVE MUSIC

Saturday and Sunday afternoons

LOCAL ART

New artist featured every other month

PLEASE VISIT OUR WEBSITE FOR MORE EVENT
DETAILS

www.preacheresdaughteralameda.com

Sweets

SEASONAL SCONE 6

SEASONAL GLUTEN FREE SCONE 7

SEASONAL BUNDT CAKE 7

Ube or Guava

JUMBO CHOCOLATE CHIP COOKIE 5

JUMBO MATCHA NUTELLA COOKIE 6

BOURBON BREAD PUDDING 9

VEGAN CHOCOLATE MOUSSE 7

Avocado, dark chocolate, coconut cream

STRAWBERRY NUTELLA CROISSANT 8

Semifreddi's croissant, Nutella and fresh strawberries

HOLY CONCHA CREAM CHEESE DANISH 7

SEASONAL CAKE SLICE 8

WI-FI

Preachers Daughter

Password: winesandgrinds