



## Appetizers

### CHEESE & CHARCUTERIE (V, GF OPTION) 26

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

### MINI CHEESE & CHARCUTERIE (GF OPTION) 16

Choice of prosciutto or salami  
Choice of 1 seasonal cheese

### WARM CITRUS OLIVES (VG, GF) 8

### ROASTED ASPARAGUS (V, GF, VG OPTION) 9

Roasted asparagus with garlic, olive oil, and parmesan cheese

### CHICKEN PATE (GF OPTION) 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, GF OPTION) 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) 16

Romaine lettuce, grilled chicken breast, parmesan & Caesar dressing

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

### KINDA CAPRESE (V, VG OPTION) 15

Baby kale, cherry tomatoes, avocado, mozzarella, pesto, pine nuts, basil, balsamic

## Mac & Cheese

### CLASSIC MAC 12

Creamy mozzarella & cheddar  
add bacon bits +\$3

### VEGGIE MAC (V) 14

Creamy mozzarella & cheddar with mushrooms and asparagus

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

## Flatbreads

### MARGHERITA (V) 15

Garlic olive oil, cherry tomato, fresh basil & 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 (VG) 17

Margherita or Roasted Mushroom

## Sandwiches

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

Sub gluten free bread on any sandwich: \$3

### BLT 13

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

### AVOCADO TOAST (VG) 12

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

### PARK STREET PESTO GRILLED CHEESE (V) 13

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

### 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

### THE HMC 17

Mortadella, salami, ham, provolone, olive tapenade & cajun aioli

### LOX CROSTINI 15

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

### KID'S GRILLED CHEESE 8

## 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 BREAD/CRACKERS** 3

**EXTRA CROSTINI, CRACKERS OR PITA** 2



## HAPPY HOUR TUES-FRI

**3PM-6PM**

### DRINKS

**HOUSE WINE** 7

Red, White, or Sparkling

**CLASSIC MIMOSA** 7

**HOUSE MARGARITA** 10

**DAILY SANGRIA SPECIAL** 7

**\$1 OFF ALL DRAFT BEER**

### EATS

**CITRUS OLIVES** 6

**CHICKEN PATE** 10

**GOAT MOUSSE DUO** 10

**HUMMUS DUO** 10

## 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

**WI-FI**

Preachers Daughter  
Password: winesandgrinds

## BRUNCH ITEMS

**10AM-2PM**

**3 EGG OMELET** 17

Choice of side: side salad, potato salad, fruit, soup, or chips

Choose 1 cheese & 3 ingredients:

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

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

Served with sourdough toast and your choice of side: salad, potato salad, fruit, chips, or soup.

GF Toast +\$3  
+\$1.50 extra ingredient

**FRENCH TOAST** 16

Classic French toast on brioche served with fresh fruit & syrup

**WAFFLES** 12

2 mini waffles served with fresh fruit & syrup

## SWEETS

**\*ASK ABOUT OUR SEASONAL PASTRIES\***

**SEASONAL SCONE** 6

**SEASONAL BUNDT CAKE** 7

Ube or Guava

**SEASONAL VEGAN COOKIE** 6

**SEASONAL COOKIE** 5

**BOURBON BREAD PUDDING** 9

**VEGAN CHOCOLATE MOUSSE** 7

Avocado, dark chocolate, coconut cream

**STRAWBERRY NUTELLA CROISSANT** 8

Semifreddi's croissant, Nutella and fresh strawberries

**SEASONAL CAKE SLICE** 8