



- LUNCH & DINNER -

Please ask about our weekly specials

APPETIZERS + SHARED PLATES	SANDWICHES
<p>Cheese & Charcuterie 26 Chef's choice: 2 types of meat & 3 kinds of cheese served with cornichons, dried fruit, mustard, and crostini</p> <p>Mini Cheese & Charcuterie 15 Chef's choice: meat & cheese served with cornichons, dried fruit, mustard, and crostini</p> <p>Warm Citrus Olives (VG, GF) 8</p> <p>Roasted Asparagus (V, VG option) 9 Roasted asparagus with garlic, olive oil, and parmesan cheese</p> <p>Chicken Pâté 12 Creamy chicken liver slowly cooked with red wine and herbs, and topped with pink Himalayan salt served with crostini's</p> <p>Hummus Duo (VG, GF) 12 Seasonal hummus served with crostini (Pesto is nut-free)</p> <p>Goat Mousse Duo (V) 13 Sun-dried tomato & kale pesto goat cheese mousse served with crostini (Pesto is nut-free)</p> <p>GF Crackers/Bread or Vegan Cheese +\$3</p>	<p>Sandwiches come with choice of chips, salad, potato salad, fruit, or soup</p> <p>Avocado Toast (VG) 12 Semifreddi's sourdough bread with mashed avocado, arugula, pickled red onion & cherry tomatoes</p> <p>Park Street Pesto Grilled Cheese (V) 12 Kale pesto, sharp white cheddar, provolone, onion-thyme jam on Semifreddi's sourdough (Pesto is nut-free)</p> <p>The Farmer's Daughter (V, VG option) 15 Turkey, sharp white cheddar, Granny Smith apples, onion-thyme jam, butter lettuce, whole grain mustard on Semifreddi's Francese roll *Sub vegan chicken +\$5</p> <p>The Dirty Turkey 15 Semifreddi's croissant sandwich with turkey, mushroom, thyme, date spread, sun-dried tomato pureé, provolone, & white cheddar *Sub prosciutto +\$2</p> <p>Prosciutto & Fig Sandwich 16 Sliced prosciutto, homemade fig jam, baked brie, and butter lettuce</p> <p>Lox Crostini (GF option) 14 Toasted crostini with smoked salmon, cream cheese, tomato, cucumber, and pickled onions Choice of side salad, potato salad, or soup</p> <p>Hawaiian Chicken Sandwich 16 Chicken, provolone, pineapple, cajun aioli, and arugula on Semifreddi's Francese roll Sub GF Crackers/Bread or Vegan Cheese +\$3 Add Bacon or Avocado + \$3</p>
SALADS	CHEF'S SPECIALS
<p>Beet & Arugula Salad (V, VG option) 14 Slow roasted beets, arugula, navel orange, pepitas, goat cheese, and balsamic vinaigrette</p> <p>PD Chopped Salad (V, VG option) 15 Baby kale, arugula, butter lettuce, salami, provolone, Granny Smith apples, pepperoncini, Semifreddi's Kalamata olive croutons, citrus-garlic vinaigrette *Sub salami for turkey / vegan option</p> <p>Chicken Caesar Salad (VG option) 15 Romaine lettuce, grilled chicken breast, parmesan cheese and Caesar dressing *Sub vegan chicken, cheese, and citrus vinaigrette +\$5</p>	<p>Mac & Cheese (V) 11 Creamy mozzarella & cheddar mac & cheese Bacon bits + \$3</p> <p>Buddha Bowl (VG) 17 Quinoa, cherry tomatoes, asparagus, avocado, mushroom, arugula, beets, pepitas and balsamic glaze</p>
FLATBREADS	SIDES
<p>Margherita Flatbread (V) 15 Naan flatbread with garlic olive oil, cherry tomatoes, fresh basil and mozzarella</p> <p>Roasted Mushrooms Flatbread (V) 15 Naan flatbread with garlic roasted mushrooms, pickled red onions, arugula, & blue cheese</p> <p>Prosciutto Flatbread 16 Naan flatbread with garlic olive oil, prosciutto, arugula, pickled red onions & mozzarella</p> <p>Bacon & Pesto Flatbread 16 Naan flatbread with pesto, diced bacon, cherry tomatoes, goat cheese, & basil (Pesto is nut-free)</p> <p>Vegan Flatbread (VG) 17 Margherita or Roasted Mushroom flatbread</p>	<p>Potato Chips 3</p> <p>Potato Salad or Fruit Salad 4</p> <p>Salad 6 w/ housemade garlic citrus vinaigrette</p> <p>Cup of Soup 5 *Bowl +2</p> <p>Sub/Add Ham, Salami or Turkey 3</p> <p>Sub/Add Vegan Chicken 5</p> <p>Sub/Add Vegan Cheese or GF Crackers 3</p> <p>Extra Crostini, Crackers, or Pita 2</p>



- SPECIALS -

BRUNCH AVAILABLE UNTIL 2:00 PM

Brioche French Toast (V) 16
Classic French toast on brioche served with fresh fruit

Brunch items below come with choice of chips, salad, potato salad, fruit, or cup of soup

Bacon, Egg & Cheese Croissant Sandwich 15

BLT Croissant 12
Bacon, lettuce, and tomato on a croissant 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

3 Egg Omelet or Scramble 17
Choose 1 cheese and 3 ingredients:

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

Ingredients: bacon, chorizo, ham, prosciutto, avocado, red onions, cherry tomato, mushrooms, asparagus

+\$1.50 for extra ingredient

PASTRIES & DESSERTS

Seasonal Sweet Scone 6

Seasonal Savory Scone 6.50

Seasonal Bun 7

Seasonal Cake Slice

Mini Bundt Cakes 7
Ube or Guava

Jumbo Chocolate Chip Cookie 5

Bourbon Bread Pudding 9

Strawberry & Nutella Croissant 8

Chocolate Mousse (VG) 7

Maple Bacon Baked Donut 4

HAPPY HOUR MON-FRI 3PM - 6PM

House Red Wine 7

House White Wine 7

House Sparkling 7

Classic Mimosa 7

House Margarita 10

Sangria 6

\$1 Off All Draft Beer

Citrus Olives 6

Chicken Paté 10

Goat Mousse Duo 10

Hummus Duo 10

PREACHER'S DAUGHTER EVENTS

See website for event details
www.preachersdaughteralameda.com

Trivia Night
Every Thursday at 6:30 pm

Paint Night
Last Tuesday of the month

Live Music
Saturday & Sunday afternoons

FEATURED ITEMS FOR SALE

Preacher's Daughter Gift Cards

Signal Roasters Coffee Beans

Divinely Planted Houseplants

Preacher's Daughter Sweatshirts & T-shirts

Local Art