



Our Daily Bread Restaurant

Dining
Weddings ~ Catering
Banquet Facilities
Event Services



~ Lunch Menu ~

Monday – Tuesday: 11- 3, Wednesday - Friday: 11- 4 pm, Saturday: 12- 4 pm

Restaurant Hours

Monday – Tuesday: 7 am – 3 pm, Wednesday – Thursday: 7 am – 8 pm,
Friday - Saturday: 7 am – 9 pm, Sunday Brunch: 10 am – 1 pm / Sunday Dinner: 4 – 8 pm

www.OurDailyBreadRestaurant.com

Stay connected to events and specials. Follow us at www.FACEBOOK.com/OurDailyBreadRestaurant

~ Salads ~

All served with a freshly baked lunch roll and butter.

Add: sliced chicken breast - 3.75, Bay shrimp - 4.75, our marinated, grilled, chilled salmon - 5.75

McKenzie Caesar

Crisp Romaine tossed with Parmesan, herb croutons and our creamy Caesar dressing. 9.50

House Green Salad

Choose from one of our house dressings: Garlic Ranch, Bleu Cheese, Walnut Parmesan Vinaigrette, Honey Dijon Poppy, Thousand Island, or Cranberry Vinaigrette. 7.25/ 3.50

Featherbenders Cobb

A traditional Cobb salad with a Northwest flair! Our crisp mixed greens topped with diced tomatoes, a hard-boiled egg, blue cheese crumbles, bacon and a sliced breast of chicken marinated in our cranberry herb vinaigrette. Served with your choice of house dressings. 10.50

Spinach Salad

Baby spinach tossed with crisp apples, feta, hazelnuts, dried cranberries, and our sweet and tangy cranberry vinaigrette. 8.50

Shrimp Salad

Bay shrimp, celery, red onions and seasonings tossed with dressings served on our mixed greens salad and topped with tomato and cucumber slices. 9.50

Curry Chicken

Tender chicken tossed with apples, red onions, dried cranberries, red peppers, celery, a splash of curry, seasonings, mayo and a generous sprinkle of cashews and coconut. 8.50

~ Hot Sandwiches ~

Served with your choice of steak fries, coleslaw, our mixed greens salad, or a cup of soup.

Hummus Grill

House made hummus topped with grilled red onions, roasted red peppers, and tomatoes on Parmesan Herb bread. 8.75

Tuna Melt

A traditional tuna salad on Potato Rosemary bread with grilled onion, and melted cheddar cheese. 8.95

ODB Philly

Tender roasted and sliced roast beef served on our French roll with grilled peppers, onions and Swiss cheese. Served au jus. 13.50

BBQ Pork

Succulent marinated braised pork on a soft French roll with melted Jack cheese. 9.50

The Featherbenders Grill

Sliced turkey breast, Swiss, tomato, avocado, and bacon on a grilled French roll. 10.50

Chicken BLT

Tender grilled chicken breast topped with lettuce, tomato, mayo and bacon on freshly baked Parmesan Herb bread. 8.95

~ Foccacia Sandwiches ~

Served with your choice of steak fries, coleslaw, our mixed greens salad, or a cup of soup.

Cajun Grilled Turkey

Tender turkey grilled with Cajun seasonings topped with Cheddar Cheese, lettuce, tomato and Cajun Remoulade on our hand-made Foccacia bread - makes for a tantalizing and unique grilled sandwich delight! 10.50

Hot Ham and Gouda

Honey cured ham, lettuce, tomato, grilled on our hand-made Foccacia bread topped with Gouda cheese, grilled onions and sweet peppers-a tantalizing delight! 10.50

~ Tortilla Wraps ~

Add soup, salad, steak fries or coleslaw - 2.25

Curry Chicken Salad Wrap

Our popular curry salad wrapped in a flour tortilla with house greens. 7.75

Gourmet Veggie wrap

An array of crisp seasonal vegetables, shredded cheddar cheese, sunflower seeds, and cream cheese avocado and roasted garlic mousse wrapped in a fresh flour tortilla. 7.75

Black Bean and Rice wrap

A flour tortilla filled with our black bean spread, rice, peppers, onions, diced tomatoes, corn, and shredded cheddar cheese with sour cream and fresh salsa. 7.75

Thai wrap

Rice, sliced eggs, carrots, cabbage, and green onions wrapped in a flour tortilla with tiger sauce and our own peanut sauce. 6.95

Chicken Caesar Wrap

A tender grilled chicken breast, crisp romaine, Parmesan, diced tomatoes and our house Caesar dressing wrapped in a flour tortilla. 8.75

Our Daily Bread Restaurant specializes in hosting private *parties* here in our beautiful restaurant facility. We have multiple rooms and lovely outdoor accommodations that can be utilized for groups of 15 to 200! We are also your ideal caterer and offer offsite services for the location of your choice.

~ Soups ~

All served with a fresh baked roll and butter.
Our Soup du Jour or Alpine Chicken Borscht
Chicken Borscht is a thick chicken soup made of carrots, onions, celery, chicken, potatoes and our house seasonings.

Cup / Bowl 3.25 / 4.75

~ Cold Sandwiches ~

Whole 8.50 / Half 6.25

Served with your choice of steak fries, coleslaw, our mixed greens salad, or a cup of soup.

Substitute fresh fruit 2.75 ~ Add sliced cheese 1.00 ~ Add bacon or Avocado 1.50

Sweet Ham Sand

Honey cured ham, lettuce, tomato, and Dijon mustard on our Potato Rosemary bread.

Roast Beef

Slow roasted and sliced tender beef, tomato, lettuce with mayo and horseradish sauce on a freshly baked soft French roll.

The Cold Turkey

House sliced roasted turkey breast, tomato, mayo and lettuce served on our Fresh Wheat bread.

Tuna Salad Sand

A traditional tuna salad on our Potato Rosemary bread with red onions, lettuce and pickle.

~ Burgers ~

Our burger patties are handmade with Oregon Natural beef* and served with onions, tomato, lettuce, mayo, and pickles on our house made roll with steak fries. Add sliced cheese...1.00 Add bacon...1.75

*Substitute a grilled chicken breast or Gardenburger - 1.00

Traditional Daily Burger 8.50

Bacon Cheeseburger 10.50

Bleu Burger

Topped with Bleu Cheese crumbles, sautéed mushrooms, and grilled onions. 10.50

Northwest Delights

Topped with Swiss, avocado, and mushrooms. 10.95

Cajun BBQ Bacon

Our tangy BBQ sauce and tasty Cajun seasoning, jack cheese and bacon. 10.95

Patty Melt

Served on fresh wheat bread with cheddar cheese and grilled onions and steak fries. 9.25

~ Hot Fare ~

Quiche

A traditional creamy French custard baked with Tim's own seasoning and flakey crust. Served with coleslaw. Ask your server about our Quiche du Jour. 7.50

Fish and Chips (4)

Generous portion of lightly battered and fried tender cod fillets. Served with tartar sauce, steak fries and coleslaw and garnished with a lemon wedge. 11.50

Small Fish and Chips (2)

Served with tartar sauce, a lemon wedge, and your choice of steak fries or coleslaw. 7.50

Alsea Crab Cakes

Our blend of Northwest crab, seasoned, breaded, and browned to your sheer delight. Served with Cajun Remoulade, steak fries and coleslaw and garnished with a lemon wedge. 13.50

McKenzie Omelet ~ 3-egg

Stuffed with mushrooms, onions, bacon, tomato, and cheddar cheese. Served with avocado, black olives and steak fries. Served with salsa and sour cream upon request. 10.95

Siuslaw Omelet ~ 3-egg

Diced ham, onions, green peppers, and Swiss cheese. Served with steak fries. 8.50

The Long Tom Omelet ~ 3-egg

Spinach, peppers, onions, mushrooms, and Jack cheese. Served with steak fries. 8.50

~ Beverages ~

Equator Coffee - Organic, freshly roasted, free trade - Italian Blend or Espresso Decaf 2.25

Tea Lady Teas – Organic, loose-leaf tea

Black Teas: Earl Grey, English Breakfast, Chai Lady, Spice Market, Darjeeling

Herbal Teas: Chamomile, Fruit, Lemon-Ginger, Mint

Other Teas: Lucky Dragon (Green), Green-Jasmine, Green- Peach, Oolong, Silver Needle (White Tea)

Individual pot of tea 2.75
Pot of tea for two 5.00

Milk	1.75/2.75	Soy Milk	2.50/3.50	Chocolate Milk	2.00/3.00
Kemper Bottled Soda (Orange Cream, Vanilla Cream or Ginger ale)				2.95	
Orange, Cranberry, Tomato, Apple, Pineapple, Grapefruit juice					1.95/3.95
Lemonade	2.25	Strawberry, Peach, or Marionberry Lemonade (no re-fills)			2.75
Freshly Brewed Ice Tea	2.25	Flavored Ice Tea (no re-fills)			2.75
Sodas (Pepsi, Diet Pepsi, Sierra Mist, and Root Beer)	2.25				
Fruit Spritzers – Sierra Mist topped with Strawberry, Peach, or Marionberry puree (no re-fills)					2.75

~ Cocktails ~

MIMOSAS - 3.00/5.50

Traditional Mimosa.

Hibiscus - Try your Mimosa with Cranberry

Lilosa - The Pink Grapefruit variety

Peach Mimosa -Traditional Mimosa layered with peach puree - 3.50/6.00

BELLINIS - 3.00/5.50

Traditional - Sparkling Wine + Peach Puree

Marion berry - The very berry Oregon variety

Rossini -The Strawberry variety

Orange Breeze Martini - Mandarin Absolut, fresh Lemon and Orange Juice, and Triple Sec shaken and served up with an orange. 7.50

Gin Fizz - Lime infused gin, served on the rocks with Sierra Mist. 5.50

Peach Breeze -Vodka, Peach Schnapps, Grapefruit/Cran. Juice 6.50

Bloody Mary -Tomato Juice, our own spicy house mix and Vodka 5.50

Bloody Maria - Try this HOT favorite of Jalapeño and Pepper infused Tequila, Tomato juice, and our own spicy house mix. 6.50

Screwdriver - Orange Juice and Vodka 5.50

Tequila Sunrise - Orange Juice, Tequila, and Grenadine 5.50

Salty Dog - Grapefruit Juice and Gin 5.50

Keoke Coffee - Kahlua, Brandy, Dark Crème De Cocoa and Coffee. 6.50

Lemon Zinger Toddy - Lemon-Ginger Tea, Brandy, Honey. 5.50

Snuggler - Peppermint Schnapps and Hot Cocoa. 5.50

Irish Maiden Coffee - Jameson, Irish Cream and Coffee topped with Whipped Cream and Peppermint Schnapps. 6.50

With an eye towards conservation, we serve water on a request basis.

An automatic 20% gratuity may be added to parties of 8 or more.