

Our Daily Bread

DINNER

Monday – Thursday: 4 – 8 pm

Friday – Saturday: 4 – 9 pm

Sunday: 4 – 8 pm

Housed in a beautifully renovated country church, Our Daily Bread is a full service northwest dining experience featuring delicious regional cuisine and fine local wines and microbrews. Family owned and run, we pride ourselves on the fine quality of our meals produced by our small, but talented staff. Made from scratch whenever possible, our unique entrees, delicious soups, beautiful salads, delicious desserts and fresh sandwiches are a treat for all of the senses.

Central to many Southern Willamette Valley vineyards and fifty minutes from Florence, Our Daily Bread Restaurant serves as a destination point for any excursion. Our facility boasts five dining areas suitable for any occasion as well as full service catering.

Restaurant Hours

Monday-Thursday 7 am – 8 pm, Friday - Saturday: 7 am – 9 pm

Sunday Brunch: 10 am – 1 pm / Sunday Dinner: 4 – 8 pm

P.O. Box 602, 88170 Territorial Rd., Veneta, Or 97487 ~ (541) 935-4921

www.OurDailyBreadRestaurant.com

Starters

Fresh Bread Basket with Butter 2.95

Add a Bistro Topper or Dipping Oil

- Fresh garlic, olive oil, balsamic vinegar – 2.95
- Pesto with olive oil, balsamic vinegar – 2.95
- House hummus with warm olive oil – 5.95
- Fresh tomatoes, basil, Parmesan, olive oil and garlic – 5.95

Dinner Salad 3.25

House dressings: Garlic Ranch, Blue Cheese, Walnut Parmesan Vinaigrette, Honey Dijon Poppyseed, Thousand Island, or signature Cranberry Vinaigrette

Dinner Caesar Salad 5.50

Fresh Romaine tossed with Parmesan, herb croutons and house Caesar dressing.

Dinner Spinach Salad 4.50

Baby spinach, dried cranberries, hazelnuts, and our signature Cranberry Vinaigrette.

Cup or Bowl of Soup 2.95 / 4.50

Sautéed Mushrooms 7.95

Northwest button mushrooms sautéed with fresh garlic, onions, and white wine. Served with fresh sliced bread.

Smoked Salmon Dip 7.95

Marinated and baked salmon seasoned and blended with cream cheese served with fresh bread.

Onion Rings 6.25

Thick slices of onion dipped in batter and deep-fried to a golden brown. Served with our house ranch.

Oyster Shooters 2.50

A shot to the heart! Down a shot glass filled with an oyster and cocktail sauce, and garnished with a lemon wedge

Pastas

Served with garlic toast

Add sliced chicken breast - 3.50 Add Bay shrimp - 4.50 Add smoked salmon - 5.50

Substitute a whole wheat spaghetti - 1.00

Pomodoro* 10.95

Fettuccine pasta tossed with tomatoes, fresh basil and minced garlic, olive oil, red wine, and garnished with grated Parmesan.

Marinara * 8.95

Fettuccine pasta topped with our rich, house marinara.

Substitute our tasty meat sauce made with all-natural ground beef 1.50

Chicken Alfredo 12.95

Our house Alfredo sauce tossed with fettuccine pasta and topped with a grilled chicken breast.

Chicken Florentine 13.95

Sliced chicken breast sautéed with spinach, garlic and onion and tossed in a creamy pesto sauce with feta cheese and fettuccine pasta.

Salmon Pappardelle 14.95

Our own marinated and baked salmon fillet flaked into a lightly seasoned white wine cream sauce with mushrooms and green onions and tossed with fettuccine pasta.

Shrimp Fettuccine 13.95

Bay Shrimp tossed with a lightly seasoned white wine cream sauce, mushrooms and green onions and tossed with fettuccine pasta.

Foccacias

All made on our house foccacia and topped with our signature sauces and Mozzarella cheese.

BBQ Chicken and Bacon 10.95

Topped with tender chicken breast simmered in our tangy BBQ sauce, red onions and bacon.

Italian 9.95

Topped with our tasty meat sauce, mushrooms, green peppers and onions.

Greek Delight* 10.50

Sundried tomato, olives, spinach, green peppers, feta and red onions on pesto and olive oil rubbed foccacia.

***Vegan Option – No Feta*

Three Cheese Heaven* 7.95

Our house marinara topped with Parmesan, Mozzarella, and Romano.

Northwest Flair

~ House Specialties ~

Chicken McKenzie 13.95

Tenderized chicken breast stuffed with dried cranberries, hazelnuts, spinach, and feta cheese and roasted to a golden brown. Served with our wild rice blend and fresh seasonal vegetables and topped with white wine Beurre Blanc.

Featherbenders Special Prime Rib Petite 6 oz - 13.50 / 10 oz -19.50

Tender Prime Rib slow roasted with our special seasoning. Served au jus with horseradish sauce, roasted garlic rustic mashed potatoes and fresh seasonal vegetables.

Cajun Prime Rib Petite 6 oz – 15.50 / 10 oz -21.50

Add a side of four Tempura Prawns – \$7.95

Pepper Steak 25.95

Tenderloin medallions seared and flamed with brandy cracked pepper and mango chutney. Served with roasted garlic rustic mashed potatoes, and fresh seasonal vegetables.

Add a side of four Tempura Prawns – \$7.95

Pacific Halibut 18.95

Pacific Halibut breaded with our own seasonings and grilled to a golden brown. Served with our wild rice blend, garlic aeoli, fresh seasonal vegetables, and garnished with a lemon.

Parmesan Halibut 20.95

Tempura Prawns 13.95

Six jumbo prawns dipped in our own batter and deep-fried to a golden brown. Served with cocktail sauce, steak fries and coleslaw and garnished with a lemon wedge.

Pan Fried Oysters 13.95

Fresh Northwest Oysters lightly breaded and fried. Served with tartar sauce, steak fries and coleslaw and garnished with a lemon wedge.

Cajun Oysters 14.95

Alsea Crab cakes 13.95

Our tasty blend of Northwest crab, seasoned, breaded, and browned to your shear delight.

Served with Cajun Remoulade, steak fries and coleslaw and garnished with a lemon wedge.

Fish and Chips 10.95

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

Small Fish and Chips 6.95

Two lightly battered and fried tender cod fillets. Served with steak fries or coleslaw.

Entrée Salads

Add sliced chicken breast - 3.50 Add Bay shrimp - 4.50 Add smoked salmon - 5.50

McKenzie Caesar * 8.95

Fresh Romaine Leaves tossed with Parmesan, herb croutons and house Caesar dressing.

Spinach Salad* 7.95

Baby spinach tossed with apples, feta, hazelnuts, dried cranberries, and cranberry vinaigrette.

Featherbenders Cobb 9.50

A traditional Cobb salad with a Northwest flair! Mixed greens served with diced tomatoes, hard-boiled egg, blue cheese crumbles, and bacon. Topped with a sliced breast of chicken marinated in our cranberry vinaigrette and served with your choice of house dressings: Garlic Ranch, Blue Cheese, Walnut Parmesan Vinaigrette, Honey Dijon Poppy, Thousand Island, or Cranberry Vinaigrette

Curry Chicken 7.95

Diced chicken breasts tossed with apples, red onions, dried cranberries, and celery. A splash of curry, our special seasonings, mayo and a generous sprinkle of red peppers, cashews and coconut complete this delicious salad.

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!

Burgers and Sandwiches

All burger are served with our handmade patties, onions, tomato, lettuce, mayo, and pickles on our house made roll. All burgers and sandwiches are served with steak fries.

Add sliced cheese 1.00 Add bacon 1.50

Traditional Daily Burger 7.95

Bleu Burger 9.95

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

Northwest Delights 10.50

Topped with Swiss, avocado, and mushrooms.

Cajun BBQ Bacon 10.50

Add our tangy BBQ sauce, spicy Cajun seasoning, jack cheese and bacon for one hot burger!

Patty Melt 9.25

Served on honey wheat bread with cheddar cheese and grilled onions

BBQ Pork 8.95

Tender pork braised in a sweet and savory marinade on a grilled French roll with sliced Monterey Jack cheese.

The Prime Rib Dip 12.95

Love our Prime Rib dinner? Try it sliced and served on a grilled French roll.

Add grilled peppers, onions and Swiss - 2.50

Desserts

All of our delicious desserts are baked here and available for your enjoyment here or at your home. Ask your server for the complete selection or check out our bakery case.

Beverages

We have a full bar and wide selection of Oregon wines and microbrews. Ask you server for a menu.

Equator Coffee - Organic, freshly roasted - Italian Blend or Espresso Decaf.....1.95

Tea Lady Teas – Organic, loose-leaf tea

*Earl Grey, English Breakfast, Chai Lady (Black Chai), Chamomile, Fruit, Lemon-Ginger
Spice Market (Orange Spice), Mint, Lucky Dragon (Green), Green-Jasmine, and Seasonal Blend*

Individual pot of tea2.50

Pot of tea for two.....4.50

Espresso

Americano 16 oz.....2 shot.....2.50

Café Latte 16 oz.....2 shot.....3.50

Mocha Latte 16 oz.....2 shot.....3.75

Add a shot – 1.00 Substitute Soy Milk - .50 Add a syrup flavor - .25

Pepsi, Diet Pepsi, or Sierra Mist..... *refillable*1.95

Kemper Bottled Sodas (Root Beer, Cream Soda, Ginger Ale, or Orange Cream).....2.95

Oregon Chai Tea..... Hot/Iced.....3.50

Lemonade or Freshly Brewed Ice Tea *refillable*1.95

Strawberry Lemonade.....2.50

Milk.....1.95/2.95

Chocolate Milk.....1.75/2.75

Hot Chocolate.....1.95/2.95

Soy Milk.....2.25/3.25

Odwalla Fresh Orange Juice2.75/3.95

Cranberry, tomato, apple, pineapple, or grapefruit juice.....1.95/2.95

Flavored Ice Tea.....2.25

Italian Sodas.....2.25

Grape, Apple, Pink Grapefruit, Raspberry, Vanilla, Hazelnut, Almond, Peppermint, and more!

With an eye towards conservation, we at Our Daily Bread Restaurant serve water on a request basis.

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