

## SPRING FAVORITES

### LEMON RICOTTA WAFFLE 16

Golden malted waffle, ricotta, lemon, vanilla glaze, fresh fruit

### STRAWBERRY CREAM COLD BREW 7

Cold brew, vanilla, strawberry cold foam

### COCONUT CARDAMOM LATTE 7

Espresso, choice of milk, coconut, cardamom, chai

## FRENCH OMELETTES

Three pasture-raised Vital Farms eggs, arugula & your choice of cinnamon, sourdough, whole wheat, or multigrain toast  
Native gluten-free sourdough +2 | Egg whites +2 | Fresh fruit +3

### THE OMELETTE YOU CAN'T REFUSE <sup>GFO</sup> 17

Bacon, white cheddar, sour cream, potatoes

### THE MCKENZIE <sup>GFO</sup> 17

Pork sausage, goat cheese, caramelized onions, chimichurri

### THE CALIFORNIA DREAMER <sup>GFO</sup> 15

Avocado, white cheddar, sour cream, jalapeños

### THE HIPPIE WITH A BENZ <sup>GFO</sup> 16

Spinach, tomatoes, mushrooms, feta

### THE DOUBLE MAJOR <sup>GFO</sup> 17

Old Major chorizo, white cheddar, avocado, salsa

### MAKE YOUR OWN <sup>GFO</sup> 17

Includes three ingredients from the list below  
Each additional ingredient +2

#### VEGETABLES

Tomato  
Spinach  
Mushroom  
Jalapeño  
Caramelized Onion  
Potato  
Avocado  
Diced Onion

#### PROTEINS

Old Major Chorizo  
Bacon  
Nueske's Ham  
Roasted Chicken  
Pork Sausage  
Old Major Chicken Sausage

#### EXTRAS

Feta  
Swiss Cheese  
Goat Cheese  
White Cheddar  
Sour Cream  
Horseradish  
Homemade Salsa  
Chimichurri

## BAKERY

Our classic offerings, baked in-house with love

### SEASONAL MUFFIN 5

### BANANA CHOCOLATE CHIP MUFFIN 5

Semi-sweet chocolate, banana, oat crumble

### BROWN BUTTER CHOCOLATE CHIP COOKIE 5/25

Single or half-dozen

### DOUBLE CHOCOLATE BROWNIE <sup>GFI</sup> 5/25

Single or half-dozen

### CROISSANT 5

Butter, preserves

## SPECIALTIES

Our signature dishes, cooked from scratch and served all day

### CUBAN BREAKFAST\* <sup>GFI</sup> 15

Over-easy egg, black beans, rice, white cheddar, avocado, sour cream, spinach-jalapeño pesto  
Add chorizo, chicken, or bacon +3

### BROKEN YOLK SANDWICH\* <sup>GFO</sup> 16

Two over-easy eggs, white cheddar, choice of bacon, ham, sausage or avocado, choice of toast, side of arugula

### PATAWICH\* 10

**CLASSIC** Pork sausage, hard egg, Swiss, pesto mayo  
**AVO** Avocado, hard egg, feta, pickled red onions, pesto mayo  
**B.E.C** Bacon, hard egg, Swiss, pesto mayo  
All served on a toasted English muffin

### CHILAQUILES\* <sup>GF</sup> 15

Tortilla chips, salsa verde, sour cream, black beans, cotija cheese, avocado, pickled red onions, cilantro, two sunny up eggs  
Add chorizo, chicken, or bacon +3

### RICOTTA SCRAMBLED EGGS\* <sup>GFO</sup> 15

Sautéed mushrooms & spinach, chili oil, shaved parmesan, crushed red pepper, chives, multigrain

### MORNING EDITION <sup>GFO</sup> 16

Two eggs any style, choice of bacon or sausage, choice of fruit cup or breakfast potatoes, two slices of Cinnamon Toast

### LOX TOAST <sup>GFO</sup> 18

Smoked salmon, dill crème fraîche, capers, pickled red onions, frisée, multigrain

### AVOCADO TOAST\* <sup>GFO</sup> 13

Shaved carrots, pickled red onions, radishes, frisée, power seed blend, multigrain  
Add an egg +3

### BRUCE'S GRANOLA BREAKFAST 14

Patachou Granola, berries, brûléed banana, yogurt, one slice of Cinnamon Toast

### CROISSANT FRENCH TOAST 16

Powdered sugar, pecans, syrup, fresh fruit

### CLASSIC WAFFLE <sup>GFO</sup> 14

House-malted waffle, syrup, powdered sugar, fresh fruit

### VEGAN CREPE <sup>GFI</sup> 14

Chickpea "crepe", hummus, avocado, spinach, onions mushrooms, vegan pesto, power seed blend

## À LA CARTE

### SIDE OF TOAST 5 PORK SAUSAGE PATTIES 5

Mild sourdough, multigrain, whole wheat, signature cinnamon.  
Native gluten-free sourdough +2

### SMOKED SALMON 7

### VITAL FARMS EGG\* 3 BREAKFAST POTATOES 5

### FRESH FRUIT 6/9

### BACON 6 HALF AVOCADO 3

### OLD MAJOR CHICKEN SAUSAGE 6 HOUSE CHIPS 5

### NUESKE'S HAM 6 HOUSE CUT FRIES 5/8/11

# SALADS & BOWLS

Seasonal and classic offerings with housemade dressings

**SPRING GREENS** <sup>GFIV</sup> 15  
Kale, spinach, arugula, shredded carrots, roasted pepitas, golden raisins, scallions, sweet chili vinaigrette  
*Add chicken +3*

**CHOPPED COBB** <sup>GFIS</sup> 16  
Red leaf lettuce, roasted chicken, tomatoes red onions, avocado, Gorgonzola, bacon hard boiled egg, house vinaigrette

**GREEN GODDESS** <sup>GF</sup> 15  
Chopped spinach, avocado, cucumber, tomatoes, radish, sugared pecans, feta, hard boiled egg, green goddess dressing

**WARM GRAIN BOWL\*** <sup>GFIVO</sup> 15  
Quinoa & brown rice, power seed blend, scallions, sauteed kale, roasted mushrooms, roasted butternut squash, choice of avocado or egg  
*Add chicken or bacon +3*  
*Not available as a combination*

**CHICKEN SALAD PATACHOU** <sup>GFO</sup> 16  
Free-range chicken breast, celery, bacon, mayo. Served with arugula, fresh fruit, one slice of Cinnamon Toast  
*Not available as a combination*

# SOUPS

Prepared daily with premium ingredients & stocks 6/9/16

**TOMATO ARTICHOKE** <sup>GFO</sup>  
Parmesan, croutons  
*Served daily since 1989*

**THAI COCONUT CURRY** <sup>GF</sup>  
Basmati rice, chicken, mushrooms, carrots, scallions

# LUNCH COMBO

CUP OF SOUP & HALF SALAD  
OR HALF SANDWICH 16

# SANDWICHES

Served on choice of bread with chips or lightly dressed arugula  
*Sub croissant or Native Sourdough<sup>GF</sup> +2*  
*Cup of soup +3 | Fresh fruit +3*

**CHICKEN SALAD** <sup>GFO</sup> 16  
Free-range chicken breast, celery, bacon, mayo, lettuce

**EGG SALAD** <sup>GFO</sup> 15  
Eggs, mayo, sea salt, cracked pepper, lettuce

**BLT PATACHOU** <sup>GFO</sup> 17  
Bacon, lettuce, tomato, fresh mozzarella, red onions, dijonnaise, choice of toast

**PHAT RABBIT** <sup>GFO</sup> 15  
Avocado, spinach, cucumber, tomato, radish, red onion, carrot, hummus, vegan pesto on multigrain toast  
*Make it Dirty<sup>S</sup>: No hummus, double pesto, add bacon +2*

**ROASTED TURKEY CLUB** <sup>GFO</sup> 17  
Roasted turkey, avocado, bacon, tomato, lettuce, mayo

**WAFFLED GRILLED CHEESE** 16  
Cheddar, Swiss, 'waffled' sourdough, parmesan crust, served with a cup of Tomato Artichoke Soup  
*Not available as a combination*

**CHEESEBURGER & FRIES\*** 18  
100% Angus beef, white cheddar, lettuce, dijonnaise, brioche bun  
*Not available as a combination*

# SPARKLING COCKTAILS

**CLASSIC MIMOSA** 13 | 46  
Patachou Prosecco, orange juice

**PROVENÇAL** 13 | 46  
Patachou Prosecco, lavender syrup, lemon twist

**SPARKLING GOLD RUSH** 14 | 49  
Patachou Prosecco. Town Branch bourbon, lemon, honey

**FRENCH 75** 14 | 49  
Patachou Prosecco, gin, lemon, simple

# KIDS

**TWO-EGG OMELETTE** <sup>GFO</sup> 10  
Eggs, white cheddar, slice of toast

**BEST MORNING EVER\*** <sup>GFO</sup> 10  
One egg any style, choice of bacon or sausage, slice of Cinnamon Toast

**SUNBUTTER & JELLY** <sup>GFO</sup> 10  
Fresh fruit or chips

**WAFFLE** <sup>GFO #1</sup> 10  
Powdered sugar, fresh fruit

**GRILLED CHEESE** 10  
Waffled sourdough, white cheddar, fresh fruit

**KID'S CROISSANT FRENCH TOAST** 10  
Powdered sugar, fresh fruit

*We're a peanut-free restaurant. If you have a food allergy, please let your server know so we can help you make informed, safe choices. Our kitchens handle dairy, eggs, wheat, soy, and other allergens, and while we take care, we can't guarantee that any item is completely allergen-free. For guests with severe allergies, we recommend making the decision that's best for your health.*

*\*Consuming raw or undercooked meats, poultry or eggs will increase your risk of food-borne illness, especially if you have certain medical conditions.*

<sup>GF</sup> gluten-free | <sup>GFO</sup> gluten-free optional

<sup>V</sup>vegan | <sup>VO</sup>vegan optional | <sup>S</sup>seed oil-free