

FRENCH OMELETTES

Three pasture-raised Vital Farms eggs, your choice of toast (we recommend the Cinnamon) & lightly dressed arugula
Native sourdough ^{GF} +2 · *Egg whites only* +2 · *Sub fruit or potatoes* +3

THE OMELETTE YOU CAN'T REFUSE 17
Bacon, white cheddar, sour cream, potatoes

THE MCKENZIE 17
Pork sausage, caramelized onions, goat cheese, chimichurri

THE CALIFORNIA DREAMER 15
Avocado, white cheddar, sour cream, jalapeños

THE HIPPIE WITH A BENZ 16
Spinach, tomatoes, mushrooms, feta

THE DOUBLE MAJOR 17
Chorizo, white cheddar, avocado, salsa roja

MAKE YOUR OWN 17
Choose any three fillings · *Each additional ingredient* +2

PROTEINS	VEGETABLES	FINISHES
Old Major Chorizo	Tomato	Feta
Bacon	Spinach	Swiss Cheese
Ham	Mushroom	Goat Cheese
Miller Amish	Jalapeño	White Cheddar
Chicken	Caramelized	Sour Cream
Pork Sausage	Onion	Horseradish
Chicken Sausage	Potato	Salsa Roja
	Avocado	Salsa Verde
	Diced Onion	Chimichurri

PATACHOU COFFEE

Roasted exclusively for Cafe Patachou by Indianapolis' Hubbard & Cravens, sourcing exceptional coffees since 1991
Choice of whole or oat milk, hot or iced · *Cold foam* +1
Flavors +1 *vanilla, hazelnut, caramel, sugar-free vanilla*

OUR SIGNATURE COFFEE BAR 5
Self-serve & bottomless since '89 — house blend, water-processed decaf & a flavor of the day

CAPPUCCINO	5	ICED OAT MILK MATCHA LATTE	7
DOUBLE LATTE	6	LAVENDER LATTE	7
AMERICANO	4	PISTACHIO LATTE	7
MOCHA	7	CHAI LATTE	5
COLD BREW	6	<i>Make it dirty</i> +2	

À LA CARTE

SIDE OF TOAST	5
Choice of Great Harvest mild sourdough or whole wheat, housemade Red Fife multigrain ^V , Signature Cinnamon <i>Native gluten-free sourdough</i> +2	
INDIANA KITCHEN BACON	6
OLD MAJOR CHICKEN SAUSAGE LINKS	6
OLD MAJOR PORK SAUSAGE PATTIES	5
NUESKE'S APPLEWOOD HAM	5

CAFE CLASSICS

CUBAN BREAKFAST* ^{GF|VO} 15
Over-easy egg, black beans, rice, white cheddar, avocado, sour cream, spinach-jalapeño pesto
Add chorizo, chicken, or bacon +3

BROKEN YOLK SANDWICH* ^{GFO} 16
Two over-easy eggs, white cheddar, choice of bacon, ham, sausage or avocado, choice of toast, and lightly dressed arugula

PATAWICH* 10
CLASSIC Pork sausage, hard egg, Swiss, pesto mayo
B.E.C. Bacon, hard egg, Swiss, pesto mayo
AVO Avocado, hard egg, feta, pickled red onions, pesto mayo
All served on a toasted English muffin

CHILAQUILES* ^{GF} 15
Tortilla chips, salsa verde, sour cream, black beans, cotija cheese, avocado, pickled red onions, cilantro, two sunny-side-up eggs
Add chorizo, chicken, or bacon +3

RICOTTA SCRAMBLED EGGS* ^{GFO} 15
Sautéed mushrooms & spinach, chili oil, shaved Parmesan, crushed red pepper, chives, Red Fife multigrain

LOX TOAST ^{GFO} 18
Smoked salmon, dill crème fraîche, capers, pickled red onions, frisée, Red Fife multigrain

MORNING EDITION* ^{GFO} 16
Two eggs any style, bacon or sausage, fruit or potatoes, two slices of Cinnamon Toast

AVOCADO TOAST* ^{GFO|V} 13
Shaved carrots, pickled red onions, radishes, frisée, power seed blend, Red Fife multigrain
Add an egg +3

BRUCE'S GRANOLA BREAKFAST 14
Patachou Granola, berries, brûléed banana, vanilla yogurt, one slice of Cinnamon Toast

CROISSANT FRENCH TOAST 16
Powdered sugar, pecans, fresh fruit

CLASSIC WAFFLE ^{GFO} 14
Powdered sugar, fresh fruit

VEGAN CREPE ^{GF|V} 14
Chickpea crepe, hummus, avocado, spinach, onions, mushrooms, vegan pesto, power seed blend

CAMBRIDGE HOUSE SMOKED SALMON	7
VITAL FARMS EGG*	3
FRESH FRUIT	6 9
HALF AVOCADO	3
BREAKFAST POTATOES	5
HOUSE CHIPS	5
HOUSE FRIES	5 8 11

GREENS & GRAINS

Crafted in-house daily with fresh ingredients, local proteins, and housemade dressings

CHOPPED COBB ^{GF}

Red leaf lettuce, Miller roasted chicken, tomato, red onion, avocado, Gorgonzola, bacon, hard-boiled egg, house vinaigrette

GREEN GODDESS ^{GF}

Chopped spinach, avocado, cucumber, tomato, radish, sugared pecans, feta, hard-boiled egg, green goddess dressing
Add chicken or bacon +3

WARM GRAIN BOWL ^{* GF | VO}

Quinoa & brown rice, power seed blend, scallions, sautéed kale, roasted mushrooms, roasted butternut squash, choice of avocado or egg
Add chicken or bacon +3 · Not available as a combination

CHICKEN SALAD PATACHOU ^{GFO}

Miller chicken breast, celery, bacon, mayo. Served with arugula, fresh fruit, one slice of Cinnamon Toast
Not available as a combination

SOUPS

Prepared fresh daily — cup, bowl, or quart to-go

TOMATO ARTICHOKE ^{GFO}

A Patachou staple, served daily since 1989 with shaved parmesan & croutons

TURKEY CHILI ^{GF}

Tomatoes, kidney beans & optional fixins: white cheddar, red onion, sour cream

MATZO BALL

Classic preparation with housemade chicken stock, just like mom’s · *Available Fridays until we run out*

THE PERFECT PAIR

16

A cup of soup, served with your choice of a petite Green Goddess, petite Chopped Cobb, or half sandwich · *Some exclusions apply*

SANDWICHES

Served on choice of toasted bread, with chips or lightly dressed arugula
Croissant or Native GF sourdough +2 · Sub soup or fresh fruit +3

CHICKEN SALAD ^{GFO}

16

Miller chicken breast, celery, bacon, mayo, lettuce

EGG SALAD ^{GFO}

15

Pasture-raised eggs, mayo, sea salt, cracked pepper, lettuce

BLT PATACHOU ^{GFO}

17

Indiana Kitchen Bacon, lettuce, tomato, fresh mozzarella, red onions, dijonnaise

PHAT RABBIT ^{GFO | V}

15

Avocado, spinach, cucumber, tomato, radish, red onion, carrot, hummus, vegan pesto on Red Fife multigrain

Make it Dirty: No hummus, double pesto, add bacon +2

ROASTED TURKEY CLUB ^{GFO}

17

Bowman Landes roasted turkey, avocado, bacon, tomato, lettuce, mayo

WAFFLED GRILLED CHEESE

16

White cheddar & Swiss on ‘waffled’ sourdough with a Parmesan crust, served with a cup of Tomato Artichoke soup
Add bacon +3 · Not available as a combination

CHEESE BURGER & FRIES

18

100% Angus beef, white cheddar, lettuce & dijonnaise, served on a brioche bun
Add bacon +3 · Not available as a combination

REFRESHMENTS

ICED TEA

4

BELLOCQ HOT TEA

4

APPLE JUICE

Martinelli’s

5

ORANGE JUICE

Natalie’s Orchid Island

5 | 7

LAVENDER LEMONADE

5

Natalie’s Orchid Island, lavender · *Plain available*

SODA

Coke, Diet Coke, Sprite

4

HOT CHOCOLATE

5

Frothed milk & dark chocolate, topped with fresh whipped cream · *Chocolate milk available*

BÉBÉ

Petite portions for your petit chou

OMELETTE ^{GFO}

10

Pasture-raised eggs, white cheddar, slice of toast

SUNBUTTER & JELLY ^{GFO}

10

Fresh fruit or chips

WAFFLE ^{GFO +1}

10

Powdered sugar, fresh fruit

CROISSANT FRENCH TOAST

10

Powdered sugar, fresh fruit

BEST MORNING EVER ^{GFO}

10

One egg any style, choice of bacon or sausage, slice of Cinnamon Toast

WAFFLED GRILLED CHEESE

10

‘Waffled’ sourdough, white cheddar, fresh fruit

We’re a peanut-free restaurant. Please tell your server about any food allergy — we’ll help you order around it.

Our kitchens handle dairy, eggs, wheat, soy, and other allergens, and while we’re careful, we can’t guarantee any item is completely allergen-free.

If your allergy is severe, please make the choice that’s safest for you.

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

^{GF} gluten-free | ^{GFO} gluten-free optional

^V vegan | ^{VO} vegan optional