

SEASONAL FEATURES

Enjoy our new and returning fall favorites here for a limited time!

BROWN SUGAR CINNAMON LATTE

Espresso, choice of steamed milk,
brown sugar, cinnamon

7

MAPLE PUMPKIN CAPPUCCINO

Espresso, pumpkin syrup, maple syrup,
choice of steamed milk, pumpkin spice

7

PUMPKIN COLD BREW

Vanilla cold brew, pumpkin spice cold foam,
cinnamon sugar sprinkle

7

COFFEE + ESPRESSO

BY INDIANAPOLIS ROASTER, HUBBARD & CRAVENS®

Choice of whole or oat milk. Served hot or iced.

PATACHOU COFFEE

Bottomless & self-serve

5

ICED OAT MILK MATCHA LATTE

7

HOUSE COLD BREW

Vanilla cold foam +1

6

LAVENDER LATTE

7

CAPPUCCINO

5

PISTACHIO LATTE

7

LATTE

6

CHAI LATTE

5

AMERICANO

4

MOCHA

7

HOT CHOCOLATE

5

FLAVORS

Vanilla, Hazelnut,
Caramel, Sugar-free Vanilla

1

REFRESHMENTS

ICED TEA

4

LAVENDER LEMONADE

5

APPLE JUICE

5

LEMONADE

5

ORANGE JUICE

5/7

SODA

Coke, Diet Coke, Sprite

4

HOT TEA

4

Black, green, herbal

THE BAR

SPARKLING

CLASSIC MIMOSA 13 | 46
Orange juice, Patachou Prosecco

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

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

FRENCH 75 14 | 49
Ha'Penny gin, lemon, simple,
Patachou Prosecco

COCKTAILS

BLOODY MARY 13
Wheatley vodka, house bloody mary mix
Make it a Maria — served with Corazon tequila

MAPLE BOURBON SOUR 14
Town Branch bourbon, maple syrup, lemon

ESPRESSO MARTINI 14
Wheatley vodka, coffee liqueur, espresso

RANCH WATER 13
Corazon tequila, lime, Topo Chico

MATCHA GIN FIZZ 14
Ha'Penny gin, matcha, honey, lemon

WINE + BEER

PRIVATE LABEL PATACHOU PROSECCO 12 | 39

COUNTRY BOY SUPER PREMIUM LAGER 6

**LEXINGTON BREWING KENTUCKY
BOURBON BARREL ALE** 6

SEASONAL FAVORITES

THE GREAT PUMPKIN 16
Golden malted pumpkin waffle, spiced butter,
maple syrup, sugared pecans, fresh fruit

BROWN SUGAR CINNAMON LATTE 7
Espresso, choice of steamed milk,
brown sugar, cinnamon

FRENCH OMELETTES

Three pasture-raised Vital Farms eggs, arugula & your choice
of cinnamon, sourdough, whole wheat, or multigrain toast.
Sub Gluten-Free Toast +2 | Egg whites +2 | Fresh fruit +3

THE OMELETTE YOU CAN'T REFUSE ^{GFO} 17
Bacon, white cheddar, sour cream, potatoes

THE MCKENZIE ^{GFO} 17
Pork sausage, goat cheese, caramelized onions, chimicurri

THE CALIFORNIA DREAMER ^{GFO} 15
Avocado, white cheddar, sour cream, jalapeños

THE HIPPIE WITH A BENZ ^{GFO} 16
Spinach, tomatoes, mushrooms, feta

THE DOUBLE MAJOR ^{GFO} 17
Old Major chorizo, white cheddar, avocado, salsa

MAKE YOUR OWN ^{GFO} 17
Includes three ingredients from the list below.
Each additional ingredient +2

VEGETABLES	PROTEINS	EXTRAS
Tomato	Old Major	Feta
Spinach	Chorizo	Swiss Cheese
Mushroom	Bacon	Goat Cheese
Jalapeño	Nueske's Ham	White Cheddar
Caramelized Onion	Roasted Chicken	Pimento Cheese
Potato	Pork Sausage	Sour Cream
Avocado	Old Major	Horseradish
Diced Onion	Chicken Sausage	Homemade Salsa
		Chimichurri

BAKERY

Our classic offerings, baked in-house with love.

BLUEBERRY MUFFIN 4
Blueberry, oat crumble, lemon zest

BANANA CHOCOLATE CHIP MUFFIN 6/32
Semi-sweet chocolate, banana, oat crumble

BROWN BUTTER CHOCOLATE CHIP COOKIE 5/25
Single or half dozen

DOUBLE CHOCOLATE BROWNIE ^{GF | S} 5/25
Single or half dozen

CROISSANT 5
Butter, preserves

BREAKFAST SPECIALTIES

Our signature dishes, cooked from scratch and served all day.

CUBAN BREAKFAST ^{*GF} 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, side of arugula

PATAWICH* 10
AVO Avocado, hard egg, feta, pickled red onions, pesto mayo
CLASSIC Pork sausage, hard egg, Swiss, pesto mayo
B.E.C Bacon, hard egg, Swiss, 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 up eggs
Add chorizo, chicken, or bacon +3

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

LOX TOAST ^{GFO | S} 18
Smoked salmon, dill crème fraîche, capers,
pickled red onions, frisée, multigrain toast

AVOCADO TOAST* ^{GFO | V | S} 13
Shaved carrots, pickled red onions, radishes,
frisée, power seed blendm multigrain toast
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 ^{GFO} 14
House-malted waffle, syrup, powdered sugar, fresh fruit

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

À LA CARTE

Side of Toast	5	Pork Sausage Patties	5
Choice of Mild Sourdough, Multigrain, Whole Wheat, or Signature Cinnamon Gluten-Free +2		Smoked Salmon	7
		Nueske's Ham	6
Vital Farms Egg*	3	Breakfast Potatoes	5
Fresh Fruit	6/9	Half Avocado	3
Bacon	6	EVOO, Salt, Pepper	
Old Major Chicken	6	House Chips	5
Sausage Links		House Cut Fries	5/8/ 11

Patachou

SALADS & BOWLS

Seasonal and classic offerings with housemade dressings

SHAVED BRUSSELS SPROUT SALAD ^{GF} | ^{VO}

15

Dried cherries, sliced almonds, cotija cheese, chopped green onions, sesame, tahini-lemon dressing
Add chicken or bacon +3

CHOPPED COBB ^{GF} | ^S

16

Red leaf lettuce, roasted chicken, tomatoes red onions, avocado, Gorgonzola, bacon hard boiled egg, house vinaigrette

GREEN GODDESS ^{GF}

15

Chopped spinach, avocado, cucumber, tomatoes, radish, sugared pecans, feta, hard boiled egg, green goddess dressing

WARM GRAIN BOWL* ^{GF} | ^{VO}

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 ^{GFO}

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 ^{GFO}

Parmesan, croutons.
Served daily since 1989.
Made with heavy cream

TURKEY CHILI ^{GF}

Ground turkey, diced tomato, kidney beans.
Add avocado +3

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^{GF} +2 | *Cup of soup* +3 | *Fresh fruit* +3

CHICKEN SALAD ^{GFO}

16

Free-range chicken breast, celery, bacon, mayo, lettuce

EGG SALAD ^{GFO}

15

Eggs, mayo, sea salt, cracked pepper, lettuce

BLT PATACHOU ^{GFO}

17

Bacon, lettuce, tomato, fresh mozzarella, red onions, dijonnaise, choice of toast

PHAT RABBIT ^{GFO}

15

Avocado, spinach, cucumber, tomato, radish, red onion, carrot, hummus, vegan pesto on multigrain toast
Make it Dirty ^S (*no hummus, double pesto, add bacon*) +2

ROASTED TURKEY CLUB ^{GFO}

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
Orange juice, Patachou Prosecco

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

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

FRENCH 75 14 | 49
Ha’Penny gin, lemon, simple, Patachou Prosecco

KIDS

TWO-EGG OMELETTE ^{GFO}

10

Eggs, white cheddar, slice of toast

WAFFLE ^{GFO} +1

10

Powered sugar, fresh fruit

SUNBUTTER & JELLY ^{GFO}

10

Fresh fruit or chips

BIG KID PLATE* ^{GFO}

14

Two eggs any style, choice of bacon or sausage, two slices of Cinnamon Toast

BEST MORNING EVER* ^{GFO}

10

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

KID’S CROISSANT FRENCH TOAST

10

Powered sugar, fresh fruit

GRILLED CHEESE

10

Waffled sourdough, white cheddar, 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.*

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

^v vegan | ^{VO} vegan optional | ^S seed oil-free