

## SEASONAL FAVORITES

### HOT COCOA WAFFLE 16

Chocolate waffle, whipped cream, shaved chocolate, chocolate drizzle, maple syrup, 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

Bacon, white cheddar, sour cream, potatoes

### THE MCKENZIE GFO

Pork sausage, goat cheese, caramelized onions, chimichurri

### THE CALIFORNIA DREAMER GFO

Avocado, white cheddar, sour cream, jalapeños

### THE HIPPIE WITH A BENZ GFO

Spinach, tomatoes, mushrooms, feta

### THE DOUBLE MAJOR GFO

Old Major chorizo, white cheddar, avocado, salsa

### MAKE YOUR OWN GFO

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  
Pimento Cheese  
Sour Cream  
Horseradish  
Homemade Salsa  
Chimichurri

## BAKERY

Our classic offerings, baked in-house with love.

### SEASONAL MUFFIN

5

### 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

Butter, preserves

5

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

Patachou

# SALADS & BOWLS

Seasonal and classic offerings with housemade dressings

## SHAVED BRUSSELS SPROUT SALAD GF | VO

Dried cherries, sliced almonds, cotija cheese, chopped green onions, sesame, tahini-lemon dressing

*Add chicken or bacon +3*

15

## CHOPPED COBB GF | S

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

## GREEN GODDESS GF

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

## WARM GRAIN BOWL\* GF | VO

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*

16

## CHICKEN SALAD PATACHOU GFO

Free-range chicken breast, celery, bacon, mayo. Served with arugula, fresh fruit, one slice of Cinnamon Toast

*Not available as a combination*

15

# 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*

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

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

## EGG SALAD GFO

Eggs, mayo, sea salt, cracked pepper, lettuce

## BLT PATACHOU GFO

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

## PHAT RABBIT GFO

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

Roasted turkey, avocado, bacon, tomato, lettuce, mayo

## WAFFLED GRILLED CHEESE

Cheddar, Swiss, 'waffled' sourdough, parmesan crust, served with a cup of Tomato Artichoke Soup

*Not available as a combination*

## CHEESEBURGER & FRIES\*

100% Angus beef, white cheddar, lettuce, dijonnaise, brioche bun

*Not available as a combination*

16

18

# 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 GF +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

# 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

## PEPPERMINT MOCHA

Espresso, dark chocolate, peppermint,  
whipped cream

7

## ENGLISH TOFFEE LATTE

Espresso, English toffee, hazelnut

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

1

Vanilla, Hazelnut,

Caramel, Sugar-free Vanilla

# REFRESHMENTS

## ICED TEA

4

## LAVENDER LEMONADE

5

## APPLE JUICE

5

## LEMONADE

5

## ORANGE JUICE

5/7

## SODA

4

## HOT TEA

4

Coke, Diet Coke, Sprite

Black, green, herbal

# THE BAR

## SPARKLING

|  |         |
|--|---------|
| <b>CLASSIC MIMOSA</b>                                | 13   46 |
| Orange juice, Patachou Prosecco                      |         |
| <b>PROVENÇAL</b>                                     | 13   46 |
| Patachou Prosecco, lavender syrup, lemon twist       |         |
| <b>SPARKLING GOLD RUSH</b>                           | 14   49 |
| Town Branch bourbon, lemon, honey, Patachou Prosecco |         |
| <b>FRENCH 75</b>                                     | 14   49 |
| Ha'Penny gin, lemon, simple, Patachou Prosecco       |         |

## COCKTAILS

|   |    |
|---|----|
| <b>BLOODY MARY</b>  | 13 |
| Wheatley vodka, house bloody mary mix<br><i>Make it a Maria – served with Corazon tequila</i> |    |
| <b>MAPLE BOURBON SOUR</b>   | 14 |
| Town Branch bourbon, maple syrup, lemon   |    |
| <b>ESPRESSO MARTINI</b>   | 14 |
| Wheatley vodka, coffee liqueur, espresso  |    |
| <b>RANCH WATER</b>  | 13 |
| Corazon tequila, lime, Topo Chico   |    |
| <b>MATCHA GIN FIZZ</b>  | 14 |
| Ha'Penny gin, matcha, honey, lemon  |    |

## WINE + BEER

|  |         |
|--|---------|
| <b>PRIVATE LABEL PATACHOU PROSECCO</b>               | 12   39 |
| <b>COUNTRY BOY SUPER PREMIUM LAGER</b>               | 6       |
| <b>LEXINGTON BREWING KENTUCKY BOURBON BARREL ALE</b> | 6       |