

Patachou

A STUDENT UNION
FOR ADULTS®
Since 1989

PATACHOU SANDWICHES

Serving the freshest food we can means using the finest ingredients possible. Our Indiana chicken is antibiotic and hormone free, naturally fed and free to roam. We roast our turkey fresh daily and use no “deli” meats which have added preservatives, coloring agents and chemicals. Patachou bread is baked with hand-milled flour and sliced to order, and we use the finest produce available, local and organic when possible.

Patachou Sandwiches Generous portions on mild sourdough or whole wheat bread, served with chips or a side of field greens lightly dressed in our house vinaigrette. **8.95**

Croissant upon request **add 1.50**

Chicken Salad Our house recipe with all white meat natural Indiana chicken, mayonnaise, celery and a bit of bacon.

Egg Salad Housemade with eggs, mayonnaise, sea salt and cracked pepper.

Tuna Salad White meat premium dolphin-free tuna made fresh daily with mayonnaise and a touch of Dijon mustard.

BLT Patachou Update on a classic recipe served with red onions, a Dijon mustard sauce and fresh mozzarella on toasted bread.

Fresh Roasted Turkey Breast Roasted daily and served with herbed cream cheese, lettuce and mayonnaise.

Vegetarian Herbed cream cheese, Cheddar, Swiss, tomatoes and mayonnaise.

Lentil Pâté A curried, vegetarian lentil pâté served with cukes and a blue cheese mayonnaise.

Avocado upon request **add 1.75**

Bagel with Hummus Toasted bagel with hummus, cucumbers, Feta cheese, tomatoes and greens **8.50**

Patachou Bagel with Smoked Salmon Premium, naturally smoked salmon served with a toasted bagel, tomatoes, cream cheese, red onions, imported olives and capers **12.75**

Loaded Toast with Avocado Sliced avocado, slice of cheddar cheese, red onions, tomatoes and greens **8.50**

Half Sandwiches: Chicken Salad, Egg Salad, Tuna Salad, Fresh Roasted Turkey Breast or Vegetarian **6.50**

Substitute fruit cup for chips **add 2.75**

Extra order of chips **add 1.25**

Patachou Wrap Sandwiches We are happy to offer whole wheat wraps for a lower carb alternative to our traditional sandwiches. Served with a side of field greens lightly dressed in our house vinaigrette unless otherwise noted **8.95**

Caesar Salad Club Caesar Salad with turkey, avocado and bacon; fresh fruit cup instead of greens.

Greek Salad Club Natural poached chicken, romaine lettuce, cucumbers, tomatoes, Kalamata olives and Feta Cheese in a traditional oregano vinaigrette; fresh fruit cup instead of greens.

Fresh Roasted Turkey Fresh roasted turkey breast, herbed cream cheese, mayonnaise, lettuce and tomatoes.

Ham and Brie Hand-sliced ham with imported Brie, Dijon mayonnaise, lettuce and tomatoes.

Our Three Favorite Salads You choose: either our chicken salad, egg salad or tuna salad with mayonnaise, lettuce and tomatoes.

Bacon, Lettuce and Tomato BLT with fresh mozzarella, red onions and Dijon mayonnaise.

Vegetarian Herbed cream cheese, Cheddar, Swiss, tomatoes and mayonnaise.

COMBINATIONS

Salad and Sandwich Special A small green salad with your choice of dressing and half of a turkey, chicken salad, egg salad, tuna salad or vegetarian sandwich on your choice of mild sourdough or whole wheat bread. **8.95**

Substitute a small Caesar, Cobb, Spinach or Greek salad to the above **add 2.75**

Soup and Sandwich Special Cup of housemade soup and half of a turkey, chicken salad, egg salad, tuna salad or vegetarian sandwich on your choice of mild sourdough or whole wheat bread. **8.95**

Soup and Salad Special Cup of housemade soup and a small green salad with your choice of dressing **8.95**

Substitute a small Caesar, Cobb, Spinach or Greek salad to the above **add 2.75**

SOUP AND SALAD

We use the freshest greens available and always prepare our dressings from scratch. All of our dressings are available to purchase for use at home. Choose from Balsamic Vinaigrette, Creamy Buttermilk Herb, Oregano Vinaigrette, Slightly Sweet Vinaigrette, Creamy Blue Cheese, Caesar or Green Goddess.

Early Summer Peach Salad Field greens served with goat cheese, oven-roasted peaches tossed in a Slightly Sweet Vinaigrette topped with bacon and sugared pecans ... **8.95**

Chicken Salad Patachou Our house recipe with natural Indiana poached chicken, mayonnaise, celery and a bit of bacon. Served over greens with a generous portion of fresh fruit and housemade muffin or single piece of toast. All white meat dolphin-free premium tuna salad or egg salad may be substituted for the chicken salad. **9.95**

Green Goddess Salad Avocado, hard-boiled egg, bacon, chopped tomatoes, apples and ultra-premium natural poached chicken, over butter lettuce. Served with our own Green Goddess dressing, made with buttermilk, sour cream, tarragon and a hint of anchovy ... **9.95**

Greek Salad Romaine lettuce, cucumbers, tomatoes, Kalamata olives and Feta Cheese in a traditional Oregano Vinaigrette **8.95**

Greek Salad Club The above served with natural poached chicken **9.95**

Chopped Cobb Patachou Fresh butter lettuce with all white meat natural poached chicken, tomatoes, minced red onions, ripe avocado, gorgonzola, bacon and hard boiled egg, tossed lightly with the Slightly Sweet Vinaigrette **9.95**

Caesar Salad Our version of this classic salad with crisp Romaine lettuce, shaved Parmesan cheese and housemade croutons. **8.95**

Caesar Salad Club The above with house roasted turkey, ripe avocado and bacon. **9.95**

Spinach Salad Fresh organic baby spinach, ripe berries, sugared pecans, red onions, housemade croutons and Balsamic vinaigrette topped with imported Gorgonzola cheese **8.95**

Spinach Salad Club The above topped with natural poached chicken **9.95**

House Salad Organic field greens, vegetable garnish, shaved Parmesan and croutons. Your choice of dressing. **7.85**

Hard-boiled egg upon request **add 1.00**

Soup of the Day Prepared with the freshest ingredients and housemade soup stocks. *Indianapolis Monthly* says it’s “the best!” **Bowl 5.25 Cup 3.50**

Tomato Artichoke Soup Our housemade specialty, served daily.

Matzo Ball Soup Just like Mom made, and she made it once a week. Fridays only.

DESSERTS

Coconut Cake Kari’s grandmother’s recipe! **6.50**

Big Chocolate Cake Rich layers of chocolate cake and chocolate buttercream icing **6.50**

Carrot Cake Several layers of carrot cake topped with cream cheese icing. **6.50**

Lemon Tart Traditional French lemon tart with a shortbread crust and baked lemon curd filling. **6.50**

Martha’s Big Chocolate Chip Cookie Large and delicious **2.25**

Cookies Homemade treats from our kitchen, available in Snickerdoodle, Peanut Butter or Oatmeal Raisin **1.95**

Brownie Chocolate fudge brownie flecked with walnut pieces **2.50**

PATACHOU PROVISIONS®

Patachou Signature Salads Sold by the pound.

Chicken Salad **13.50/pound 4.50/3-oz. scoop**

Egg Salad or Tuna Salad **13.50/pound 4.50/3-oz. scoop**

Bruce’s Granola **12.95/pound**

Soup All housemade, sold by the 8 oz. cup, pint or quart. Choose from Tomato Artichoke or the rotating Soup of the Day **3.50/cup 7.00/pint 14.00/quart**

Bread by the Loaf Mild sourdough, whole wheat **5.50/per loaf**

Coffee by the Pound Single Origin, House Blend or Decaf .. **14.95/pound 7.45/half pound**

Salad Dressings Take any of our dressings home **3.50/cup 7.00/pint**

Whole Cakes and Tarts **45.00-85.00**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Inquire as to the items on our menu that are gluten-free.

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OMELETTES

A favorite of Bon Appetit magazine! We use fresh free-range eggs from Indiana farms. Omelettes may be prepared "white" without yolks, using pure egg whites and no artificial egg products or coloring agents, for a charge of .75. We take pride in using fresh, often local, seasonal ingredients so if something isn't ripe and ready, we'll let you know. Berries only in place of fruit are available for an additional charge of 1.95.

Omelette of The Day Inquire as to today's special ingredients. Served with a cup of fresh fruit and your choice of mild sourdough, whole wheat or cinnamon toast **9.50**

Omelette Three fresh jumbo free-range eggs from local farms, choice of one ingredient (additional ingredients \$1.60 each) served with your choice of a Wolferman's™ English Muffin or mild sourdough, whole wheat or cinnamon toast (heels may be served unless you really insist that we waste them) **8.95**

Ingredients Bacon, Freshly Grated Horseradish, Salsa, White Mushrooms, Sour Cream, Caramelized Balsamic Red Onions, Cheddar, Cream Cheese, Smoked Gouda, Swiss Cheese, Fresh Herbs, Ripe Tomatoes, Herbed Cream Cheese, Imported Brie, Feta, Goat Cheese, White Vermont Cheddar, Ripe Avocado, Organic Baby Spinach, Premium Ham **.1.60/each**

Patachou Namesake Omelettes Choose from one of the below omelette combinations (no substitutions please). Served with a cup of fresh fruit and your choice of mild sourdough, whole wheat or cinnamon toast. And no, none of them are named after you **10.95**

The Omelette You Can't Refuse Bacon, Cheddar, Sour Cream and Potatoes

The Overachiever Bacon, Cheddar, Sour Cream and Horseradish

The Hippie with a Benz Spinach, Tomatoes, Mushrooms and Feta

The Bon Vivant Ham, Swiss, Grainy Mustard and Onion

BROKEN YOLK SANDWICHES

Eggs are served runny unless you request otherwise. Berries only in place of fruit are available for an additional charge of 1.95.

Broken Yolk Sandwich with Bacon and Avocado* Two fried eggs, cheddar cheese, bacon and sliced ripe avocado on your choice of buttered toast. Served with a cup of fruit **9.75**

Broken Yolk Sandwich with Ham* Two fried eggs, Swiss cheese, ham and grainy mustard on your choice of buttered toast. Served with a cup of fruit **9.75**

Broken Yolk Sandwich with Bacon* Two fried eggs, cheddar cheese and bacon on your choice of buttered toast. Served with a cup of fruit **9.75**

Broken Yolk Sandwich with Salmon* Two fried eggs and premium, naturally smoked salmon on your choice of buttered toast. Served with a cup of fruit **11.95**

BREAKFAST SPECIALTIES

Berries only in place of fruit are available for an additional charge of 1.95.

Corned Beef Hash Corned beef, sweet peppers, onions and potatoes, made to order and topped with two fried sunny side up eggs. Served with your choice of toast . . . **9.75**

Fresh Waffle Housemade and served with powdered sugar, a side of fresh fruit and warmed maple syrup. **8.35**

Croissant French Toast Patachou Served with warmed maple syrup, sugared pecans, powdered sugar and a cup of fresh fruit. **8.35**

Patachou Bagel with Smoked Salmon Premium, naturally smoked salmon served with a toasted bagel, tomatoes, cream cheese, red onions, imported olives and capers **12.75**

Loaded Toast with Avocado Sliced avocado, a slice of cheddar cheese, red onion, tomatoes and greens **8.50**

Fresh Fruit Salad Prepared fresh daily with premium produce. **Cup 4.50 Bowl 6.50**
With croissant, muffin or toast **Cup 6.25 Bowl 8.50**

Fresh Fruit and Yogurt We use Dannon® premium vanilla yogurt and generous helpings of our wonderful fruit. **Cup 5.75 Bowl 6.75**

Bruce's Granola Housemade with sundried cherries, raisins, almonds and toasted oats. Served with 2% or skim milk **5.95**

Vanilla soy milk substitution **.75**

Granola with Yogurt **7.25**

Granola with Fresh Fruit **7.50**

Granola with Fresh Fruit and Yogurt **7.95**

Old-Fashioned Oatmeal Served piping hot with brown sugar and your choice of 2% or skim milk. Side of sugared pecans, almonds or raisins available for .50 **5.95**

Vanilla soy milk substitution **.75**

Oatmeal with Fresh Fruit **7.95**

DRINK MENU

Why is Patachou coffee worth its price? The water purification system; the high quality brewers and grinders that are calibrated every two weeks by a specialist; the best (often organic and shade-grown) beans on the market, sourced from sustainable farms engaging in fair trade; a family-owned roaster that has been in the coffee business for over 100 years; and continuous, rigorous training of our staff.

Coffee Refillable while you are here. Café Patachou® House Blend, Water Process Decaf, flavored Coffee of the Day, or Rotating Single Origin **2.95**

Espresso Our dark roasted beans served Italian style, a single demi-tasse of coffee extracted by steam. **2.75**

Double Espresso Double serving of the above **3.50**

Cappuccino A shot of espresso with frothed and steamed 2% milk. **3.50**

Cafe au Lait Regular coffee topped with frothed 2% milk. **3.25**

Latte A shot of espresso served in a oversized cup of steamed milk **3.75**

Flavored Espresso or Cappuccino Assorted all-natural 1883 flavors **.55/per shot**

Vanilla soy milk substitution **.75**

Hot French Chocolate Made the best way with frothed milk and dark chocolate, served with whipped cream on top. Sorry, no refills. **3.95**

Mighty Leaf® Tea Hand picked and packed premium teas. Organic Breakfast, Organic Earl Grey, Earl Grey Decaf, Orange Dulce, Tropical Green, Chamomile and

Ginger Twist **2.95**

Iced Teas Freshly brewed several times daily with a rotating variety of premium teas. **2.50**

Iced Green Tea Brewed fresh daily from Revolution™ Green Tea **2.50**

Smoothies No gimmick smoothies at Café Patachou®! We use Dannon® premium vanilla yogurt and a combination of bananas and berries (ask your server for today's variety). No commercial purées, no chemicals, no thickeners, no artificial flavorings

or stabilizers! One size only **4.35**

Hot Milk and Honey Steamed milk sweetened with natural honey **3.25**

Steamers Steamed milk with your choice of flavor shot. **3.25**

Orchid Island Organic Orange Juice Fresh squeezed organic juice. **2.25/3.25**

Biotta Organic Vegetable or Carrot Juice Europe's finest bottled juices **3.50**

V8 Juice Single serving 5½ ounce can, also available in sodium-free **1.95**

Martinelli Apple Juice Single serving 10 ounce apple-shaped bottle **1.95**

Soft Drinks Single can serving of Coke®, Diet Coke® and Sprite® **1.95**

BREADS

Toast Our bread is made from organic flour and is hand-milled by our bakers. Mild sourdough, whole wheat or cinnamon. (Heels may be served in an effort to not waste!) . **3.00**

Toast with Avocado Served when ripe and ready **5.25**

Loaded Toast with Avocado Sliced avocado, a slice of cheddar cheese, red onion, tomatoes and greens **8.50**

Patachou Bagel with Smoked Salmon Premium, naturally smoked salmon served with a toasted bagel, tomatoes, cream cheese, red onions, imported olives and capers . . **12.75**

Croissant Served with butter and preserves. **3.00**

Wolferman's™ Thick English Muffins Served with butter and preserves. **3.00**

Muffins Inquire as to our daily selection of housemade muffins **3.00**

Bagels Our bagels are freshly made and served toasted with a side of cream cheese.
Plain, whole wheat or everything **3.00**

Loaded Bagel Served with cream cheese and red onion, tomatoes and greens **5.50**

CHILDREN'S ITEMS

For those 10 and under. In an effort to have children eat a healthy meal we are happy to "down-size" most menu items for those 10 and under when possible, for a slightly reduced price.

Kids Omelette Made with cheddar cheese **5.95**

Peanut Butter and Jelly Served with fresh fruit and chips. **5.95**

Grilled Cheese Served with fresh fruit and chips. **5.95**

Green Eggs and Ham Eggs made green with fresh herbs, no artificial coloring. . . . **5.95**