

# Patachou

## ON THE PARK



### PATACHOU SANDWICHES

In addition to using our new ultra-premium organic chicken, we use no processed or “deli” meats which have added preservatives, coloring agents and chemicals; our turkey is freshly roasted and the organic chicken is all white meat only, poached in house. Our fruits and vegetables come from certified organic sources when available.

**Patachou Sandwiches** Generous portions on mild sourdough or whole wheat bread, served with chips, or a side of field greens lightly dressed in our Balsamic Vinaigrette. Garnished with tomato, cucumber and pickle ..... **8.95**  
Croissant upon request ..... **add 1.50**

**Chicken Salad** Our house recipe with all white meat organic 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, sprouts, tomato and mayonnaise. Avocado upon request ..... **add 1.75**

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

**Smoked Salmon** Premium, naturally smoked salmon served with a toasted bagel, tomato, cream cheese, red onions, imported olives and capers ..... **11.75**

**The Cha-Cha-Cha-Cha Chia Pet** Toasted bagel, herbed cheese, tons of sprouts, tomato, red onion and greens. (Is it a salad or a sandwich?) ..... **7.95**

**Bagel with Hummus** Toasted bagel with hummus, cucumber, Feta cheese, tomatoes, and greens ..... **7.95**

**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 regular or whole wheat wraps for a lower carb alternative to our traditional sandwiches. Served with lightly dressed field greens on the side. .... **8.95**

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

**Greek Salad Club** Organic 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 tomato.

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

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

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

**Vegetarian** Herbed cream cheese, Cheddar, Swiss, sprouts, tomato and mayonnaise.

### COMBINATIONS

**Salad and Sandwich Special** A small house 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. .... **8.50**

Substitute a 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. .... **8.50**

**Soup and Salad Special** Cup of housemade soup and a small house salad with your choice of dressing ..... **8.50**

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

### DESSERTS

**Coconut Cake** Kari’s grandmother’s recipe! ..... **6.25**

**Big Chocolate Cake** Rich layers of chocolate cake and chocolate buttercream icing .. **6.25**

**Carrot Cake** Several layers of carrot cake topped with cream cheese icing. . . . . **6.25**

**Lemon Tart** Traditional French lemon tart with a shortbread crust and baked lemon curd filling. . . . . **6.25**

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

### GOING GOING GREENER!

Since day one in 1989, Patachou has sourced produce from local farms, served organics and supported independent, family-owned vendors. **We now proudly serve an ultra-premium organic chicken from a farm in Northern Indiana.** This is not your basic organic chicken: these free-range fowl are hand-fed organic grain and vegetables, all grown and harvested by the same farmer. Also from Indiana: our bacon and our eggs; our specialty mushrooms, and as many in-season fruits and vegetables as we can get. **Buying locally is one way to be green — another is by changing our to-go packaging to a 100% compostable corn-based product.** Later this year, we will be using the same material for our coffee cups. Being green and buying local go hand in hand at Patachou.

**Green Goddess Salad** Avocado, hard-boiled egg, bacon, chopped tomato, apples and ultra-premium oven-roasted organic chicken, over butter lettuce. Served with our own Green Goddess dressing, made with buttermilk, sour cream, tarragon and a hint of anchovie. . . **9.95**

**Green Goddess Sandwich** Ultra-premium oven-roasted organic chicken, bacon, and Green Goddess mayo on toasted whole wheat. Served with chips or a side of field greens, lightly dressed with our Balsamic Vinaigrette. Garnished with cucumber, tomato and a pickle. .... **8.95**

**Spring Omelette** Ham, Brie and tarragon drizzled with our Green Goddess dressing. Served with a cup of fresh fruit and your choice of mild sourdough, whole wheat or cinnamon toast ..... **9.85**

### SIMON SPECIALTIES

**Rulli Wrap** Turkey, imported salami, Provolone, garbanzo beans, tomatoes and romaine lettuce tossed in a simple vinaigrette. Served with a cup of fruit ..... **8.95**

**Salade Nicoise** Seared sushi-quality tuna, nicoise olives, baby potatoes, hearts of palm, red onion, hard-boiled egg and haricot verts on a bed of lightly dressed field greens . **11.50**

**Susan’s Salad** Fresh organic baby spinach with our organic poached chicken, bacon, tomatoes, sugared pecans and balsamic vinaigrette topped with imported Gorgonzola cheese ..... **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 ..... **8.95**

**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 ..... **10.95**

**Croissant French Toast Patachou** Served with warmed maple syrup, toasted nuts, powdered sugar, and a cup of fresh fruit. .... **8.25**

### SOUP AND SALAD

We use the freshest greens available and always prepare our dressings from scratch, using the finest olive oils, vinegars and herbs. Choose from Balsamic Vinaigrette, Creamy Buttermilk Herb, Oregano Vinaigrette, Slightly Sweet Vinaigrette, Creamy Blue Cheese or Caesar.

**Chicken Salad Patachou** Our house recipe with organic 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. .... **9.75**

**Greek Salad** Romaine lettuce, cucumbers, tomatoes, Kalamata olives and Feta Cheese in a traditional Oregano Vinaigrette ..... **8.75**

**Greek Salad Club** The above served with organic poached chicken ..... **9.75**

**Chopped Cobb Patachou** Fresh butter lettuce with all white meat organic poached chicken, tomato, minced red onion, ripe avocado, gorgonzola, bacon and hard boiled egg, tossed lightly with the Slightly Sweet Vinaigrette ..... **9.75**

**Caesar Salad** Our version of this classic salad with crisp Romaine lettuce, shaved Parmesan cheese and housemade croutons. .... **8.75**

**Caesar Salad Club** The above with house roasted turkey, ripe avocado and bacon. **9.75**

**Spinach Salad** Fresh organic baby spinach, ripe berries, sugared pecans, red onion, housemade croutons and Balsamic vinaigrette topped with imported Gorgonzola cheese . **8.75**

**Spinach Salad Club** The above topped with organic poached chicken ..... **9.75**

**House Salad** Generous serving of organic field greens, with vegetable garnish, shaved Parmesan and croutons. Your choice of dressing. .... **7.75**

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

**Soup of the Day** Prepared Saturday-Thursday 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, now served daily.  
**Matzo Ball Soup** Just like Mom made, and she made it once a week. Fridays only.

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# Patachou

## ON THE PARK



### 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.

- 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 . . . . **9.25**
- 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) . . . . . **8.75**
- Ingredients** Alfalfa Sprouts, Bacon, Freshly Grated Horseradish, Salsa, White Mushrooms, Sour Cream, 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 . . . . . **1.75/each**
- Patachou Namesake Omelettes** Four of our favorite 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, Tomato, Mushroom and Feta
- The Bon Vivant** Ham, Swiss, Grainy Mustard and Onion

### BREAKFAST SPECIALTIES

- Broken Yolk Sandwich with Bacon\*** Two fried eggs, cheddar cheese and bacon on your choice of buttered toast. Served with a cup of fruit . . . . . **8.95**
- 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 . . . . . **10.95**
- Fresh Waffle** Housemade and served with powdered sugar, a side of fresh fruit and warmed maple syrup. . . . . **8.25**
- Croissant French Toast Patachou** Served with warmed maple syrup, toasted nuts, powdered sugar, and a cup of fresh fruit. . . . . **8.25**

### BREAKFAST

- Fresh Fruit Salad** Prepared fresh daily with premium produce . . **Cup 4.25 Bowl 5.95**  
With croissant, muffin or toast . . . . . **Cup 6.00 Bowl 7.50**
- Granola** Two flavors of our popular housemade granola. Served with 2% or skim milk. . . . **5.95**
- Bruce's Granola** Housemade with sundried cherries, raisins, almonds and toasted oats.
- 49th Street Granola** Patachou housemade granola, enhanced with dried apricots and pistachios.
- Granola add-ons** Add Dannon® premium vanilla yogurt . . . . . **add 1.25**  
Add fruit . . . . . **add 1.50**  
Add both yogurt and fruit . . . . . **add 1.75**  
Vanilla soy milk substitution . . . . . **.75**
- Oatmeal and Granola Parfait** Layers of oatmeal and granola, served in an old-fashioned parfait glass . . . . . **6.25**  
With bananas or strawberries . . . . . **7.50**
- Old-Fashioned Oatmeal** Served piping hot with brown sugar and your choice of 2% or skim milk . . . . . **Bowl 5.95**  
With bananas or strawberries . . . . . **Bowl 7.50**  
Vanilla soy milk substitution . . . . . **.75**
- Fresh Fruit and Yogurt** We use Dannon® premium vanilla yogurt and generous helpings of our wonderful fruit. . . . . **Cup 5.50 Bowl 6.50**

### 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!) **2.75**
- Toast with Sliced Avocado** Served when ripe and ready . . . . . **4.95**
- Croissant** Served with butter and preserves. . . . . **2.75**
- Wolferman's™ Thick English Muffins** Served with butter and preserves. . . . . **2.75**
- Muffins** Inquire as to our daily selection of housemade muffins . . . . . **2.75**
- Bagels** Our bagels are freshly made and served toasted with a side of cream cheese.
- Plain, whole wheat or everything . . . . . **2.75**  
With cream cheese and a generous portion of red onion, tomato and greens . . . . . **5.25**

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- Spring Omelette** Ham, Brie and tarragon drizzled with our Green Goddess dressing. Served with a cup of fresh fruit and your choice of mild sourdough, whole wheat or cinnamon toast . . . . . **9.85**

### 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. Enjoy as many refillable cups as your taste buds can handle while you are dining here.

- Coffee** Refillable while you are here. Café Patachou® House Blend, Water Process Decaf, flavored Coffee of the Day, or Rotating Single Origin . . . . . **2.95**  
Served with a to-go cup . . . . . **3.55**
- 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. . . . . **4.25**
- Cafe au Lait** Regular coffee topped with frothed 2% milk. . . . . **3.00**
- Latte** A shot of espresso served in a oversized cup of steamed milk . . . . . **3.50**
- Mocha Latte** Latte with chocolate milk, with whipped cream on top. . . . . **4.35**
- Flavored Espresso or Cappuccino** Assorted Torani flavors . . . . . **55/per shot**
- Vanilla soy milk substitution** . . . . . **.85**
- Hot French Chocolate** Made the best way with frothed milk and dark chocolate, served with whipped cream on top. Sorry, no refills. . . . . **4.35**
- Revolution™ Tea** Award-winning black and herbal teas, available in Pear-infused White, Sweet Ginger Peach, Golden Flower (herbal, decaf), Organic Green, Tropical Green, English Breakfast and Earl Grey Lavender . . . . . **3.25**
- 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 Juice** We serve organic fresh squeezed orange or grapefruit juice. . . . . **2.25/3.25**
- 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®, Sprite® . . . . . **1.95**

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