

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 using no “deli” meats which have added preservatives, coloring agents and chemicals. Bread is made from hand-milled flour, and is baked locally. Substitute a croissant or Udi’s Gluten Free for an additional 1.50. Berries only in place of fruit are available for an additional charge of 2.25.

Patachou Signature Sandwiches All Patachou sandwiches are served with your choice of: chips or a small fruit cup or a side of field greens lightly dressed in the House Vinaigrette. See bread choices below **9.75**

Chicken Salad Our house recipe with all white meat natural Indiana chicken, mayonnaise, celery and a bit of Indiana 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 House Roasted Turkey Breast Roasted daily and served with herbed cream cheese, lettuce and mayonnaise.

Add Indiana bacon upon request **add 2.00**

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 2.00**

Half Sandwiches Chicken Salad, Egg Salad, Tuna Salad, Turkey Breast or Vegetarian served only on whole wheat or sourdough. Add 1.00 for Udi’s Whole Grain **7.25**

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. **14.50**

CHOOSE YOUR BREAD:

House Breads: Mild Sourdough or Whole Wheat

Made locally just for Patachou with organic flour

Udi’s Gluten Free Whole Grain® Offered as a gluten free alternative add 1.50

Wolferman’s™ Thick English Muffins

Bagels Plain, whole wheat or everything **Croissant** add 1.50

Patachou Wrap Sandwiches We are happy to offer whole wheat wraps for a lower carb alternative to bread. Served with your choice of: chips or a small fruit cup or a side of field greens lightly dressed in the House Vinaigrette (unless otherwise noted) **9.75**

Fresh Roasted Turkey Fresh house 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.

Greek Salad Club Natural poached chicken, romaine lettuce, cucumbers, tomatoes, Kalamata olives and Feta Cheese in a traditional vinaigrette.

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

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 **6.75**

Peanut Butter and Jelly Served with fresh fruit and chips. **6.75**

Grilled Cheese Served with fresh fruit and chips. **6.75**

Green Eggs and Ham Eggs made green with fresh herbs, no artificial coloring. . . **6.75**

Kids French Toast Served with fresh fruit **6.75**

Kids Waffle Served with fresh fruit **6.75**

SALADS

We use the freshest greens and locally sourced (often organic) produce available for our salads.

All Café Patachou salad dressings are made from scratch and are gluten free. Choose from Balsamic Vinaigrette, Creamy Buttermilk Herb, Slightly Sweet Vinaigrette and Creamy Green Goddess. All of our dressings are available to purchase for use at home. All salads are made to order and can be made made vegetarian or gluten free upon request.

Chicken Salad Patachou Our house recipe with all white meat natural Indiana chicken, mayonnaise, celery and a bit of Indiana bacon. Served over greens with a generous portion of fresh fruit and housemade muffin or single piece of toast. Premium tuna salad or egg salad may be substituted for the chicken salad. **9.75**

Green Goddess Salad Avocado, hard-boiled egg, bacon, chopped tomatoes, apples and ultra-premium natural poached chicken, over leaf lettuce. Served with our own creamy Green Goddess dressing, made with buttermilk, sour cream, tarragon and a hint of anchovy . . . **9.75**

Spinach Salad All natural Indiana chicken, fresh organic baby spinach, ripe berries, sugared pecans, red onions, housemade croutons and Balsamic Vinaigrette topped with imported Gorgonzola cheese and natural poached chicken **9.75**

Chopped Cobb Patachou Fresh leaf lettuce with all white meat natural poached chicken, tomatoes, red onions, ripe avocado, Gorgonzola, Indiana bacon and hard boiled egg, tossed lightly with the Slightly Sweet Vinaigrette **9.75**

Greek Salad All natural poached chicken, romaine lettuce, cucumbers, tomatoes, Kalamata olives and Feta Cheese in a traditional vinaigrette **9.75**

SOUP AND CHILI

Housemade Soup Prepared with the freshest ingredients and housemade soup stocks. Often vegetarian and gluten-free; ask your server for details. **Bowl 5.25 Cup 3.75**

Turkey Chili Now served daily for the cold weather months! Gluten free.

Tomato Artichoke Soup Our housemade specialty, served daily. Gluten free.

Soup of the Day A rotating variety of soups made fresh daily.

Matzo Ball Soup Just like Mom made (with gluten and love). Fridays only.

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. **9.50**
Substitute a small Cobb, Spinach or Greek salad to the above **add 3.00**

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. **9.50**

Soup and Salad Special Cup of housemade soup and a small green salad with your choice of dressing **9.50**
Substitute a small Cobb, Spinach or Greek salad to the above **add 3.00**

DESSERTS

Pumpkin Cake Topped with gingered cream cheese icing **6.50**

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 Made with a shortbread crust and baked lemon curd filling. **6.50**

Martha’s Big Chocolate Chip Cookie Large and delicious **2.50**

Assorted Cookies or Brownie Available in a rotating selection: Peanut Butter, Snickerdoodle, Double Chocolate Gluten Free or Oatmeal Raisin **2.50**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
All produce subject to ripeness and availability. Although we offer many gluten free items we are not a gluten free kitchen. All of our locations are latex-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" using pure egg whites for an additional charge of 1.00. We take pride in using fresh, often local, seasonal ingredients so if something isn't ripe, we'll let you know. Berries only in place of fruit are available for an additional charge of 2.25. Substitute a croissant or Udi's Gluten Free for an additional 1.50.

All Omelettes are served with your choice of toast, and a side of either fruit or lightly dressed field greens.

Campfire Omelette Smothered in our Turkey Chili, filled with potatoes, Cheddar cheese and sour cream10.95

Omelette of The Day Inquire as to today's ingredients (no substitutions please) .10.95

Omelette Three fresh jumbo free-range eggs from local farms, choice of three ingredients (additional ingredients \$1.60 each)10.95

Ingredients Indiana Bacon, Freshly Grated Horseradish, Salsa, Sour Cream, Onions, Jalapeños, Fresh Herbs, Tomatoes, Organic Baby Spinach, White Mushrooms, Cheddar, Cream Cheese, Herbed Cream Cheese, Smoked Gouda, Swiss Cheese, Imported Brie, Feta, Goat Cheese, White Vermont Cheddar, Avocado (when ripe and ready) and Premium Ham1.60/each

Patachou Namesake Omelettes Choose from one of the below omelette combinations (no substitutions please)10.95

The California Dreamer Avocado, Cheddar, Sour Cream and Jalapeños

The Overachiever Indiana 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

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

CHOOSE YOUR TOAST:

House Breads: Mild Sourdough, Whole Wheat or Cinnamon

Made locally just for Patachou with organic flour

Udi's Gluten Free Whole Grain® Offered as a gluten free alternative add 1.50

Wolferman's™ Thick English Muffins • Muffins

Bagels Plain, whole wheat or everything **Croissant** add 1.50

BROKEN YOLK SANDWICHES

Eggs are served runny unless you request otherwise. Berries only in place of fruit are available for an additional 2.25. Substitute Udi's Gluten Free for an additional 1.50.

All Broken Yolk Sandwiches are served with either fruit or lightly dressed field greens on the side.

Broken Yolk Sandwich* Two fried eggs and cheddar cheese on your choice of buttered toast9.75

Broken Yolk Sandwich with Bacon* Two fried eggs, cheddar cheese and Indiana bacon on your choice of buttered toast10.25

Broken Yolk Sandwich with Bacon and Avocado* Two fried eggs, cheddar cheese, bacon and sliced ripe avocado on your choice of buttered toast.10.75

Broken Yolk Sandwich with Ham* Two fried eggs, Swiss cheese, ham and grainy mustard on your choice of buttered toast10.25

Broken Yolk Sandwich with Salmon* Two fried eggs and premium, naturally smoked salmon on your choice of buttered toast.15.50

Broken Yolk Sandwich with Salmon and Bacon* Two fried eggs, premium, naturally smoked salmon and Indiana bacon on your choice of buttered toast ...16.25

BREADS

Toast Our bread is made from organic flour and is hand-milled by our bakers. Mild sourdough, whole wheat or cinnamon3.00

Udi's Gluten Free Whole Grain®add 1.50

Croissant Served with butter and preserves.3.50

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

Muffins Inquire as to our daily selection of housemade muffins3.00

Bagels Served toasted with a side of cream cheese. Plain, whole wheat or everything ..3.00

SIDES

Side of Indiana Bacon, Premium Ham or House-Roasted Turkey3.00

Side of Premium Smoked Salmon6.00

BREAKFAST SPECIALTIES

Berries only in place of fruit are available for an additional charge of 2.25.

Cuban Breakfast Seasoned black beans and white rice, served hot with a fried egg and cheddar cheese, topped with avocado, sour cream and our spinach-jalapeño sauce9.25

Patachou Grits Served by the bowl (no cups), plain (butter by request)5.95

Grits with Cheddar7.95

Grits with a Fried Egg7.95

Grits with Cheddar and a Fried Egg9.95

Fresh Waffle Housemade and served with powdered sugar, a side of fresh fruit and warmed maple syrup.8.75

Croissant French Toast Patachou Served with warmed maple syrup, sugared pecans, powdered sugar and a cup of fresh fruit.8.95

Fresh Fruit Salad Prepared fresh daily with premium produce ...Cup 4.50 Bowl 7.25

With muffin or toast; croissant add \$1.50Cup 6.75 Bowl 8.75

Fresh Fruit and Yogurt We use Dannon® premium vanilla yogurt and generous helpings of our wonderful fruit.Cup 5.75 Bowl 7.50

Granola Our original recipe, housemade with sundried cherries, raisins, almonds and toasted oats. Served with 2% or skim milk.5.95

Granola with Yogurt7.50

Granola with Berries or Bananas7.95

Granola with Berries or Bananas and Yogurt8.50

Cup of Granola Served with 2% or skim milk5.25

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 1.005.95

Oatmeal with Berries or Bananas7.95

Cup of Oatmeal Served with brown sugar and your choice of 2% or skim milk.5.25

Vanilla soy milk substitution75

DRINK MENU

Why is Patachou coffee worth its price? Our water purification system; high quality brewers and grinders that are specially calibrated bi-weekly; the best beans on the market (often organic and shade-grown) from sustainable farms engaging in fair trade; a family-owned roaster in 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 Origin2.95

Served with a to-go cup3.55

Espresso A single demi-tasse of coffee extracted by steam.2.75/Double 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 4.35

All-Natural Flavorings Using pure cane sugar and all-natural extracts ...55 / per shot

Vanilla soy milk substitution75

Hot French Chocolate Made the best way with frothed milk and dark chocolate, served with whipped cream on top. Sorry, no refills.4.35

Mighty Leaf® Tea Hand picked premium teas. Organic Breakfast, Organic Earl Grey, Earl Grey Decaf, Orange Dulce, Tropical Green, Chamomile and Ginger Twist3.25

Iced Tea or Iced Green Tea Premium tea freshly brewed several times daily2.50

Smoothies We use Dannon® premium vanilla yogurt and a combination of bananas and berries (ask for today's variety)5.50

Hot Milk and Honey Steamed milk sweetened with natural honey or flavor shot 3.25

Orchid Island Organic Orange Juice Fresh squeezed organic juice.2.75/3.75

V8 Juice Single serving 5½ ounce can1.95

Cranberry Juice1.95

Martinelli Apple Juice Single serving 10 ounce apple-shaped bottle1.95

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

COCKTAIL MENU (Not available at our Gray Road location in Carmel)

Patachou Bloody Mary Made with Hoosier Momma Bloody Mary Maker (locally produced, organic and vegan) and a wine-based vodka. Served with a salted rim by request7.25

Patachou Mimosa A flute of Prosecco with orange juice6.95

Patachou Bellini A flute of Prosecco with housemade peach puree6.95

Patachou Blackberry Cocktail Housemade puree and Prosecco6.95

Prosecco by the Flute6.00

Sun King Cream Ale or Sun King Pale Ale Indianapolis, IN6.00

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