

## STARTERS

<b>Artisanal Cheese Tasting Plate</b> Enjoy three house-ripened cheeses as an appetizer or pre-dessert item. Please inquire as to our daily selection. . . . .	<b>9.50</b>
<b>Duck Fat Frites</b> Potatoes fried the authentic way in duck fat. Served with your choice of housemade aioli, Dijon mayonnaise or ketchup. Available after 4:30 pm. . . . .	<b>Two sizes: 4.95 / 6.95</b>
<b>Potato Galette with Smoked Salmon</b> A pan-fried potato cake served with dilled creme fraiche and smoked salmon . . . . .	<b>9.95</b>
<b>Country Pâté</b> Served with Local Folks mustard and housemade croutes . . . . .	<b>6.95</b>
<b>Crab Cake</b> Served over field greens with a drizzle of Dijon sauce . . . . .	<b>8.95</b>
<b>Side of Field Greens</b> Simply dressed side order of field greens . . . . .	<b>4.95</b>
<b>Single Warmed Goat Cheese Croute</b> Add a warmed croute to a salad or any starter . . . . .	<b>1.95</b>
<b>Farmstand Side Salad</b> Fresh baby beets, arugula and oranges topped with Gorgonzola cheese and sugared pecans. Tossed in the house vinaigrette . . . . .	<b>5.95</b>
<b>Onion Soup Gratinee</b> . . . . .	<b>Bowl 5.95</b>
<b>Tomato Artichoke</b> A Patachou specialty . . . . .	<b>Bowl 5.25 Cup 3.50</b>
<b>Soup of the Day</b> . . . . .	<b>Bowl 5.25 Cup 3.50</b>

## PETITE CHOU SPECIALTIES

<b>Fresh Catch*</b> A seasonable and sustainable fresh catch, served with Pommes Patachou. Ask your server for today's variety and preparation . . . . .	<b>MP</b>
<b>Pan-Seared Steak</b> Indiana-raised hanger steak, pan-seared and adorned with Gorgonzola butter. Served with Pommes Patachou or pommes frites . . . . .	<b>19.00</b>
<b>Sustainable Wild Salmon</b> Grilled and served simply with lightly dressed field greens . . . . .	<b>16.00</b>
<b>Patachou Paillards</b> A seared flattened chicken breast served in your choice of one of the following three ways:	
<b>Traditional Paillard</b> Seared flattened chicken breast served with lemon-scented pan sauce under a bed of lightly dressed baby arugula with shaved Parmesan . . . . .	<b>14.00</b>
<b>David's Paillard</b> Seared flattened chicken breast served over Pommes Patachou, topped with lemon-scented pan sauce and shaved Parmesan . . . . .	<b>15.00</b>
<b>Martha's Paillard</b> Seared flattened chicken breast served over Pommes Patachou, topped with lemon-scented pan sauce, a bed of lightly dressed arugula and shaved Parmesan . . . . .	<b>16.00</b>
<b>Patachou Crab Cakes</b> Two crabcakes served simply with a light Dijon cream sauce and lightly dressed field greens . . . . .	<b>15.95</b>
<b>Seasonal Vegetable</b> Ask your server for today's variety and preparation . . . . .	<b>3.95</b>

*\*These items will be served with a side of field greens or the seasonal vegetable instead of Pommes Patachou before 5:00 pm.*

## 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 an additional charge of .75.*

<b>Omelette of the Day</b> Inquire as to today's special ingredients, served with a cup of fresh fruit and your choice of toasted brioche, mild sourdough or whole wheat bread, with or without cinnamon sugar . . . . .	<b>9.25</b>
<b>Omelette</b> Three fresh jumbo free-range eggs, choice of one ingredient (additional ingredients \$1.60 each) served with your choice of toasted brioche, mild sourdough or whole wheat bread, with or without cinnamon sugar . . . . .	<b>8.75</b>
<b>Ingredients</b> Bacon, Freshly Grated Horseradish, Salsa, Sautéed Mushrooms, Sour Cream, Caramelized Leeks, Cheddar, Cream Cheese, Smoked Gouda, Swiss Cheese, Herbes de Provence, Tomatoes, Herbed Cream Cheese, Imported Brie, Feta, Goat Cheese, White Vermont Cheddar, Avocado, Red Onions, Organic Baby Spinach, Baby Arugula, Premium Ham . . . . .	<b>1.60/each</b>
<b>Petite Chou Omelette</b> Housemade ricotta cheese, tomatoes, bacon and basil. Served with a cup of fresh fruit and your choice of toasted brioche, mild sourdough or whole wheat bread, with or without cinnamon sugar . . . . .	<b>10.95</b>
<b>Patachou Namesake Omelettes</b> Three of our favorite omelette combinations (no substitutions please). Served with a cup of fresh fruit and your choice of toasted brioche, mild sourdough or whole wheat bread, with or without cinnamon sugar. And no, none of them are named after you. Choose one from the below . . . . .	<b>10.95</b>
<b>Everyone's Favorite</b> Potatoes, bacon, sour cream and Cheddar	
<b>The Hippie with a Benz</b> Spinach, tomatoes, mushrooms and Feta	
<b>The Overachiever</b> Bacon, Cheddar, sour cream and horseradish	

## SAVORY CRÊPES

*All crêpes are made to order using imported French flour to ensure authenticity and flavor. Served alongside lightly dressed field greens.*

<b>Chicken Crêpe with Asparagus and Mushrooms</b> All natural, organic Indiana chicken in a light sauce with asparagus tips and sautéed mushrooms . . . . .	<b>11.50</b>
<b>Crêpe Complete</b> Bacon or ham, goat cheese and a touch of béchamel . . . . .	<b>10.50</b>
<b>Crêpe with Potato and Goat Cheese</b> Roasted red potatoes, sautéed mushrooms, goat cheese and a touch of béchamel . . . . .	<b>10.50</b>
<b>Crêpe au Fromage</b> A traditional cheese crêpe filled with your choice of Swiss or goat cheese with creamy béchamel sauce and a sprinkling of sea salt . . . . .	<b>9.50</b>
<b>Ratatouille Crêpe</b> Provençal vegetable dish of zucchini, eggplant, onions and tomatoes, served warm with Feta . . . . .	<b>9.25</b>

## CROQUE SANDWICHES

*A traditional French grilled ham and cheese sandwich, served on brioche alongside lightly dressed field greens.*

<b>Croque Petite Chou</b> Featuring imported premium ham, mushrooms, a creamy béchamel and Brie. . . . .	<b>9.95</b>
<b>Croque Monsieur</b> Adorned with a creamy béchamel sauce, Dijon mayonnaise and Gruyere cheese. . . . .	<b>9.95</b>
<b>Croque Madame*</b> The Croque Monsieur with a fresh egg sunny-side up on top. . . . .	<b>10.50</b>
<b>Smoked salmon may be substituted for ham</b> . . . . .	<b>2.50</b>

## TARTINES

*French open-faced sandwiches, traditionally served on thinly sliced and toasted country bread. Garnished with tomatoes and cucumber. Served alongside lightly dressed field greens. Avocado upon request for an additional 1.60.*

<b>Chicken Salad</b> The house recipe using natural, ultra-premium Indiana chicken (all white meat) with mayonnaise, celery and a bit of bacon. . . . .	<b>8.95</b>
<b>Egg Salad</b> Housemade with eggs, mayonnaise, sea salt and cracked pepper. . . . .	<b>8.95</b>
<b>Tuna Salad</b> White meat premium dolphin-free tuna made fresh daily with mayonnaise and a touch of Dijon mustard. . . . .	<b>8.95</b>
<b>House Roasted Turkey Breast</b> Roasted daily and served with herbed cream cheese, lettuce and mayonnaise. . . . .	<b>8.95</b>
<b>Capresse</b> Tomatoes, mozzarella, basil, fresh pesto and a splash of olive oil . . . . .	<b>8.95</b>
<b>Smoked Salmon</b> Premium, naturally smoked salmon served with tomatoes, cream cheese, red onions, imported olives and capers . . . . .	<b>11.75</b>
<b>Vegetarian</b> A curried lentil pâté served with vegetable garnish and a Dijon mayonnaise . . . . .	<b>8.95</b>

<b>Soup and Tartine Special</b> Cup of soup and your choice of a single tartine: turkey, chicken salad, egg salad or tuna salad . . . . .	<b>7.95</b>
<b>Soup and Salad Special</b> Cup of Tomato Artichoke or the soup of the day and a small house salad . . . . .	<b>8.75</b>
<b>Onion Soup Gratinee and Salad</b> Bowl of onion soup and a side of lightly dressed field greens . . . . .	<b>9.50</b>
Substitution of a small Caesar or Spinach salad to any of the above . . . . .	<b>add 2.50</b>

## SALADS

<b>Salade Niçoise</b> A seared tuna steak, niçoise olives, baby potatoes, red onion and hardboiled egg on a bed of field greens lightly tossed in the sweet vinaigrette . . . . .	<b>14.00</b>
<b>Chicken Salad Patachou</b> Our house recipe with natural, ultra-premium Indiana chicken (all white meat), mayonnaise, celery and a bit of bacon. Served over greens with a generous portion of fresh fruit and a housemade muffin. Dolphin-free premium tuna salad or egg salad may be substituted for the chicken salad. . . . .	<b>9.95</b>
<b>Farmstand Salad</b> Entree-sized salad of fresh baby beets, arugula and oranges topped with Gorgonzola cheese and sugared pecans. Tossed in the house vinaigrette . . . . .	<b>8.95</b>
<b>Chopped Cobb Patachou</b> Fresh butter lettuce with natural, ultra-premium Indiana chicken (all white meat), tomatoes, minced red onion, ripe avocado, Gorgonzola, bacon and hardboiled egg, tossed lightly with our sweet vinaigrette . . . . .	<b>9.95</b>
<b>Caesar Salad</b> Classic salad with crisp Romaine lettuce, shaved Parmesan cheese and housemade croutons . . . . .	<b>8.95</b>
<b>Caesar Salad Club</b> The above with house roasted turkey, avocado and bacon. . . . .	<b>9.95</b>
<b>Caesar Salad with Salmon</b> Classic caesar salad topped with sustainable wild salmon . . . . .	<b>16.00</b>
<b>Spinach Salad Patachou</b> Fresh organic baby spinach, ripe berries, sugared pecans, red onion, housemade croutons and balsamic vinaigrette topped with imported Gorgonzola cheese . . . . .	<b>8.95</b>
<b>Spinach Salad Patachou Club</b> The above topped with all natural, ultra-premium Indiana chicken (all white meat) . . . . .	<b>9.95</b>
<b>Goat Cheese Salad</b> Field greens lightly dressed with our blackberry pear vinaigrette. Topped with warmed goat cheese croutes (a small goat cheese crêpe can be substituted for the croutes) . . . . .	<b>9.25</b>
<b>House Salad</b> Field greens, vegetable garnish, shaved Parmesan and housemade croutons. Served with your choice of dressing . . . . .	<b>7.85</b>

*Choose from the following dressings: Blackberry Pear Vinaigrette (our signature dressing), Balsamic Vinaigrette, Sweet Vinaigrette, Caesar and Buttermilk Herb.*

*Please inquire as to the gluten-free items on our menu.*

## PETITE CHOU BREAKFAST SPECIALTIES

<b>Breakfast Crêpe Patachou*</b> Housemade crêpe with two fresh eggs sunny-side up, creamy béchamel sauce and your choice of Swiss or Cheddar. Served with a cup of fruit . . . . .	<b>8.75</b>
<b>Croissant French Toast Patachou</b> Served with warmed syrup, sugared pecans, powdered sugar and a cup of fruit . . . . .	<b>8.25</b>
<b>Broken Yolk Petite Chou*</b> Two fresh eggs sunny-side up, sautéed mushrooms and Brie on your choice of toast. Served with a cup of fruit . . . . .	<b>9.25</b>
<b>Broken Yolk Sandwich with Bacon*</b> Two fresh eggs sunny-side up, Cheddar cheese and bacon on your choice of toast. Served with a cup of fruit . . . . .	<b>9.25</b>
<b>Broken Yolk Sandwich with Bacon and Avocado*</b> Two fresh eggs sunny-side up, Cheddar cheese, bacon and avocado on your choice of toast. Served with a cup of fruit . . . . .	<b>9.25</b>
<b>Broken Yolk Sandwich with Smoked Salmon*</b> Two fresh eggs sunny-side up with premium, naturally smoked salmon on your choice of toast. Served with a cup of fruit . . . . .	<b>11.75</b>

## BREAKFAST

<b>Fresh Fruit Salad</b> Prepared fresh daily with the best of the season's offerings . . . . .	<b>Cup 4.25 Bowl 6.25</b>
With croissant, muffin or toast . . . . .	<b>Cup 6.00 Bowl 8.25</b>
<b>Fresh Fruit and Yogurt</b> Dannon® premium vanilla yogurt topped with fresh fruit. . . . .	<b>Cup 5.50 Bowl 6.50</b>
<b>Bruce's Granola</b> Housemade with sundried Michigan cherries, raisins, almonds and toasted oats, served with 2% or skim milk . . . . .	<b>5.95</b>
<b>Granola with Yogurt</b> Dannon® premium vanilla yogurt topped with Bruce's granola . . . . .	<b>7.25</b>
<b>Granola with Fresh Fruit</b> . . . . .	<b>7.50</b>
<b>Granola with Fresh Fruit and Yogurt</b> . . . . .	<b>7.95</b>
<b>Old-Fashioned Oatmeal</b> Served piping hot with brown sugar and your choice of 2% or skim milk. . . . .	<b>Bowl 5.95</b>
<b>Oatmeal with Fruit</b> Oatmeal with brown sugar and 2% or skim milk. Topped with your choice of fresh berries, bananas or raisins . . . . .	<b>Bowl 7.75</b>
<b>Toast with Housemade Ricotta</b> Your choice of mild sourdough, whole wheat or brioche topped with housemade ricotta cheese, sprinkled with sea salt and pepper . . . . .	<b>5.25</b>
<b>Loaded Toast with Housemade Ricotta</b> Your choice of mild sourdough, whole wheat or brioche topped with housemade ricotta cheese, cucumbers, tomatoes and field greens, sprinkled with sea salt and pepper. . . . .	<b>8.25</b>
<b>Baked Goods</b> Wolferman's English Muffins; bagels (everything, wheat and plain); muffins (inquire as to today's rotating variety); croissants; toasted brioche, mild sourdough or whole wheat bread (with or without cinnamon sugar); and palmiers (rolled puff pastry with caramelized sugar) . . . . .	<b>2.95</b>

## BEVERAGES

Please see the Wine, Champagne and Beer menu for additional offerings including champagne cocktails and champagne by the flute.

<b>Revolution® Tea</b> English Breakfast, Earl Grey Lavender, Sweet Ginger Peach, Green and Golden Flower (herbal, decaf) . . . . .	<b>3.25</b>
<b>Iced Teas</b> Freshly brewed several times daily with a rotating variety of premium teas. . . . .	<b>2.50</b>
<b>Coffee</b> Refillable while you are here. Café Patachou® House Blend, SWP Decaf, flavored Coffee of the Day, or Rotating Single Origin. . . . .	<b>2.95</b>
<b>Iced Coffee</b> Café Patachou® House Blend or flavored Coffee of the Day . . . . .	<b>2.95</b>
<b>Espresso</b> Our dark roasted beans served Italian style, a single demi-tasse of coffee extracted by steam. . . . .	<b>2.75</b>
<b>Double Espresso</b> Double serving of the above . . . . .	<b>3.50</b>
<b>Cappuccino</b> A shot of espresso with frothed and steamed 2% milk. (1/3 espresso, 1/3 steamed milk, 1/3 froth) . . . . .	<b>4.25</b>
<b>Latte</b> A shot of espresso served in a oversized cup of steamed milk . . . . .	<b>3.50</b>
<b>Mocha Latte</b> Latte with chocolate milk, with whipped cream on top. . . . .	<b>4.35</b>
<b>Flavored Espresso or Cappuccino</b> Assorted Torani flavors. . . . .	<b>.55/per shot</b>
<b>Hot French Chocolate</b> Made the best way with frothed milk and dark chocolate. Served with whipped cream on top. . . . .	<b>4.35</b>
<b>Fresh Lemonade</b> . . . . .	<b>2.50</b>
<b>Smoothies</b> 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 . . . . .	<b>4.35</b>
<b>Hot Milk and Honey</b> Steamed milk sweetened with natural honey. . . . .	<b>3.25</b>
<b>Steamers</b> Steamed milk with your choice of flavor shot. . . . .	<b>3.25</b>
<b>Orchid Island Orange Juice</b> We serve organic fresh squeezed orange juice. . . . .	<b>2.25/3.25</b>
<b>Biotta Organic Vegetable or Carrot Juice</b> Ultra-premium bottled juices from Switzerland. All natural since 1957 . . . . .	<b>3.50</b>
<b>V8 Juice</b> Single serving 5 1/2 ounce can, also available in sodium-free . . . . .	<b>1.95</b>
<b>Martinelli Apple Juice</b> Single serving 10 ounce apple shaped plastic recyclable bottle . . . . .	<b>1.95</b>
<b>Soft Drinks</b> Single can serving of Coke®, Diet Coke®, Sprite® . . . . .	<b>1.95</b>

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

CREATED, OWNED AND OPERATED BY PATACHOU, INC.

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