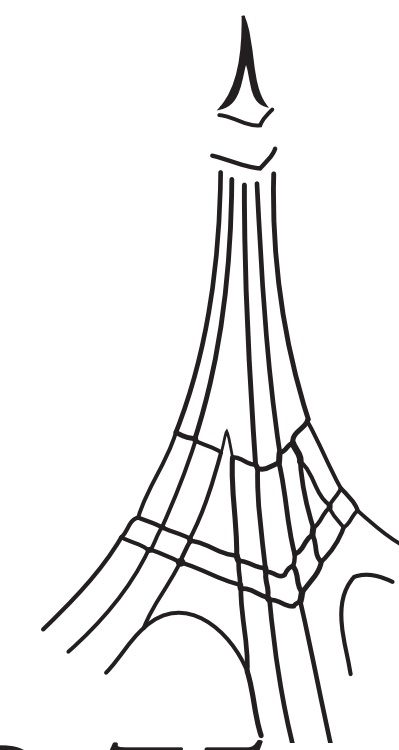


Sandwiches



served warm with a side salad

Tomato Mozzarella Sandwich

\$9.75

Olive bread with garlic pesto, fresh buffalo mozzarella and fresh sliced tomato

Turkey Sandwich

\$9.75

Bacon cheese bread, sliced turkey, Swiss cheese, lettuce, tomato, cranberry relish

Roast Beef Sandwich

\$9.75

Onion bread, roast beef, roasted red pepper, Swiss cheese, bistro sauce

Smoked Pulled Chicken

\$9.75

Ciabatta bread with red onion, pepperjack cheese, arugula, and chipotle mayo

Ham and Cheese Croissant Sandwich

\$10.00

Flaky croissant filled with sliced ham, cheese, Dijon mustard, topped with béchamel sauce and mozzarella

Patrick's Vegetarian Sandwich

\$10.00

Wheat bread, grilled portabella mushroom marinated in balsamic vinaigrette, roasted red peppers, red onion, lettuce, and tomato, feta cream cheese spread

Chicken Ranch Wrap

\$12.00

Flour tortilla filled with chicken breast, creamy ranch sauce, lettuce and tomato

Croque Monsieur

\$13.00

White bread with ham, béchamel sauce and shredded mozzarella

Croque Madame

\$14.00

White bread with ham, béchamel sauce and shredded mozzarella and topped with an over easy egg

Brie Grilled Cheese on a Baguette

\$14.00

Melted brie cheese, fig preserves and fresh arugula nestled between a buttery baguette

Chicken Salad Croissant Sandwich

\$12.00

Chicken, mayo, onion, celery and tarragon

Bouchee a la Reine

\$14.00

Flaky puff pastry filled with chicken, chives, mushrooms and dumplings in a creamy sauce

Classic Lobster Roll

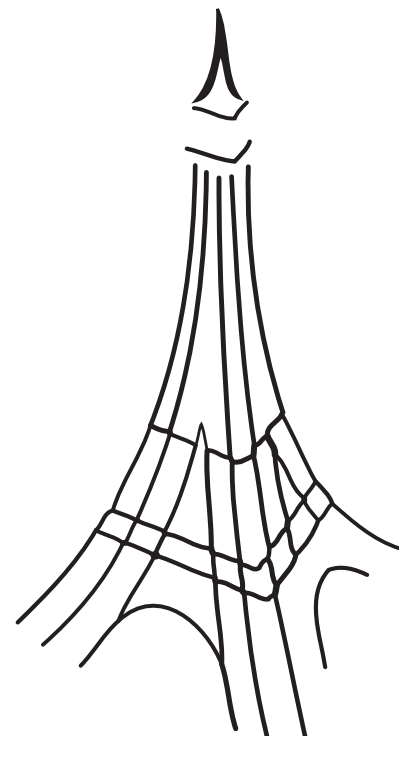
\$21.00

Chilled lobster dressed with lemon, tarragon, celery, and mayonnaise, all mounded on a griddled milk bread and served with French Fries

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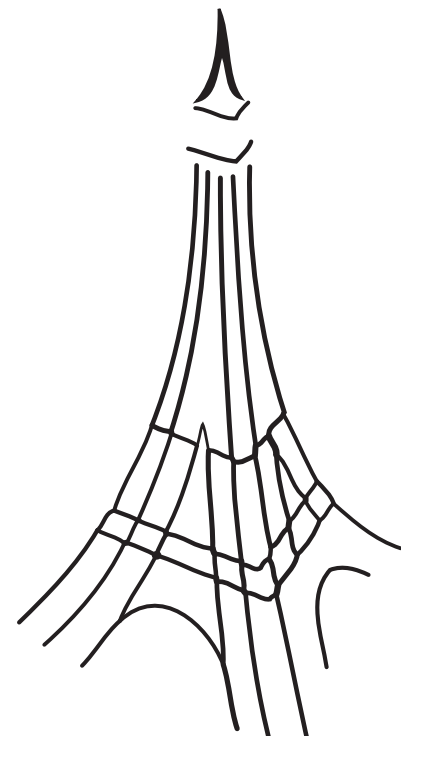
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Salads

served with bread and butter



Caesar Salad

\$10.00

add chicken \$13.00 • salmon \$17.00

Fresh romaine lettuce and shredded Parmesan cheese. Served with caesar dressing

Caprese Salad

\$12.00

add shrimp \$15.00

Sliced tomatoes with fresh mozzarella, a balsamic reduction, olive oil and fresh basil

Bistro Salad

\$14.00

Shredded chicken breast with bleu cheese, Craisins[®], walnuts and grape tomatoes on a bed of spring greens. Served with raspberry vinaigrette

Beef Brisket Salad

\$16.00

Beef brisket, sautéed bacon, onions, potatoes, cherry tomatoes, and hard-boiled eggs, served with a balsamic vinaigrette dressing

* Salad Nicoise

\$17.00

Fresh tuna, black olives, green beans, cucumbers, potatoes, hard-boiled eggs and cherry tomatoes on a bed of spring greens. Served with citrus vinaigrette

* Steak Salad

\$17.00

Sliced sirloin, green pepper, roasted red pepper, red onions and tomatoes on a bed of spring greens. Served with sun dried tomato vinaigrette

Patrick's Chopped Salad

\$15.00

add Bacon \$17.00 • Chicken \$17.00 • Shrimp \$19.00

Romaine lettuce, tomatoes, corn, scallions, chopped eggs, banana peppers, avocado and bleu cheese crumbles. Mixed in green goddess dressing

Warm Goat Cheese and Roasted Beet Salad

\$14.00

Roasted beet salad with warm goat cheese fritters and arugula, topped with raspberry vinaigrette

* Sea Breeze Salad

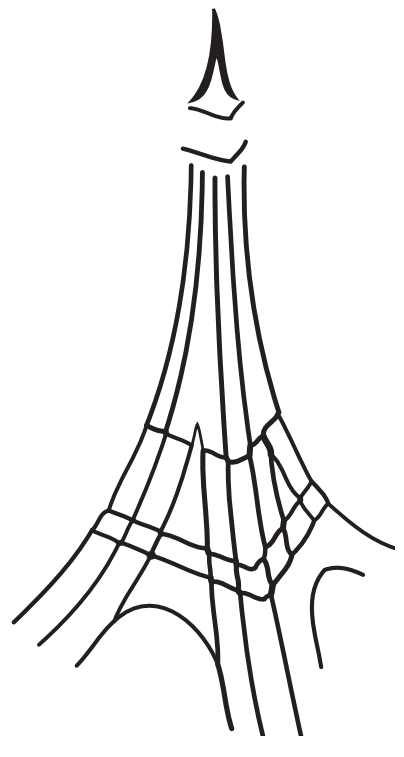
\$18.00

Diced avocado, diced tomatoes, crab meat, chopped eggs, topped with sauteed shrimp, and served atop a baby spring mix salad with a citrus vinaigrette

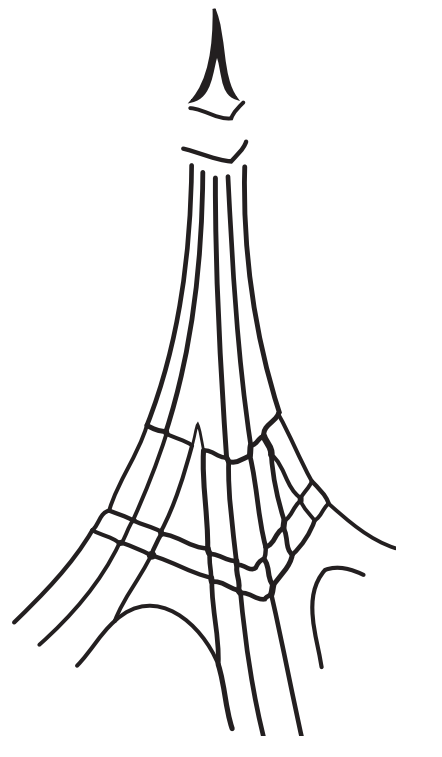
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Beverages



Coffee Drinks

Also Available Decaffeinated Or Iced

Single Espresso	\$1.90
Double Espresso	\$2.50
Small Cafe Latte	\$4.40
Large Cafe Latte	\$4.90
Small Cappuccino	\$3.95
Large Cappuccino	\$4.40
Small Mocha	\$4.40
Large Mocha	\$5.00
Small White Mocha	\$4.40
Large White Mocha	\$5.00
Small Coffee	\$2.25
Large Coffee	\$2.75
Hot Tea	\$2.50
Small Hot Chocolate	\$3.50
Large Hot Chocolate	\$4.00
Cold Press Coffee <i>Seasonal</i>	\$4.50

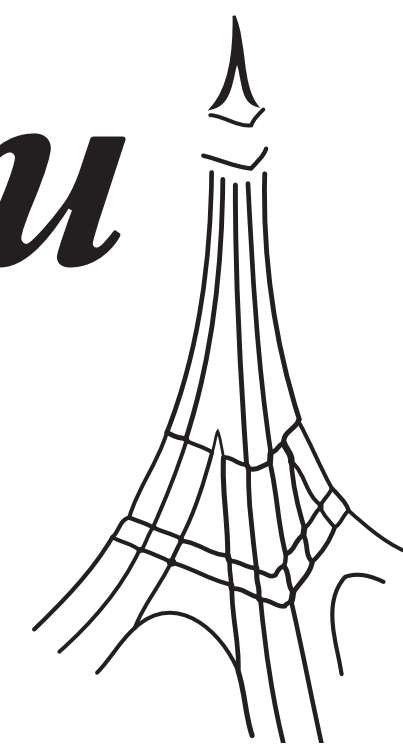
Add a little flavor to your coffee \$0.75
 French Vanilla • Caramel • Almond • Hazelnut
 Irish Creme • Butterscotch • Raspberry
 Sugar Free French Vanilla • Sugar Free Caramel

Cold Beverages

Soda	\$2.50
Juice	\$2.95
• Apple • Orange • CranApple Raspberry	
San Pellegrino	\$3.50
Dasani	\$2.50
Fresh Squeezed Juice	\$4.00
• Orange	
Azita's Berry Iced Tea	\$5.00
Patrick's Favorite Diabolo Flavored	
French Lemonade	\$6.00
Creme de Menthe • Licorice • Cherry • Pomegranate	
Blueberry • Strawberry • Raspberry • Blood orange • Lemon •	
Blackberry • Mango • Banana • Peach	



Exclusive Patou Burger Menu



All Patou burgers are 100% Angus beef and served on our baguette bread baked fresh every day. Served with your choice of condiments: ketchup, mustard, mayonnaise

- *Traditional Burger** **\$14.00**
Hamburger topped with your choice of condiments
- *Forestier Burger** **\$16.00**
Hamburger topped with caramelized onions, mushrooms, ketchup and bits of bacon and served with french fries
- *Californian Burger** **\$16.00**
Hamburger topped with shredded mozzarella and our special Californian sauce, lettuce, tomato, cornichon and served with french fries
- *Merguez Burger** **\$16.00**
Spicy lamb sausage topped with ketchup served with french fries
- Barbecue Beef Brisket Burger** **\$16.00**
Barbecue sauce and caramelized onions and bacon served with french fries
- Chicken Burger** **\$14.00**
Chicken patty topped with lettuce, tomato, mayonnaise served with french fries
- *Steak Burger** **\$16.00**
Sliced steak with white peppercorn sauce, onions and swiss cheese served with french fries

Traditional Burgers

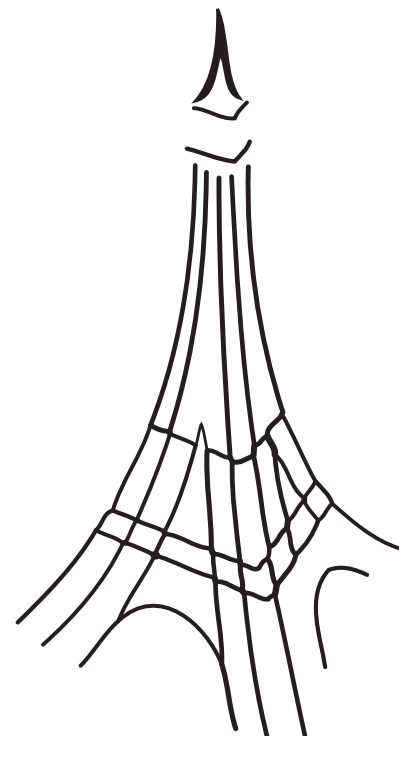
All hamburgers are 100% Angus beef and served on a traditional bun

- *Patrick's Burger** **\$16.00**
Half pound hamburger topped with sweet onion compote and Brie cheese served with french fries
- *Bistro Burger** **\$14.00**
Half pound hamburger with lettuce, tomatoes, & onions served with french fries
- *Cheese Burger** **\$15.00**
Half pound hamburger with choice of cheeses, lettuce, tomatoes, & onions served with french fries
- Chicken Burger** **\$14.00**
Chicken patty with lettuce, tomato, & mayonnaise served with french fries
- French Fry Cone** **\$5.00**
Served with choice of two condiments - ketchup - mayonnaise

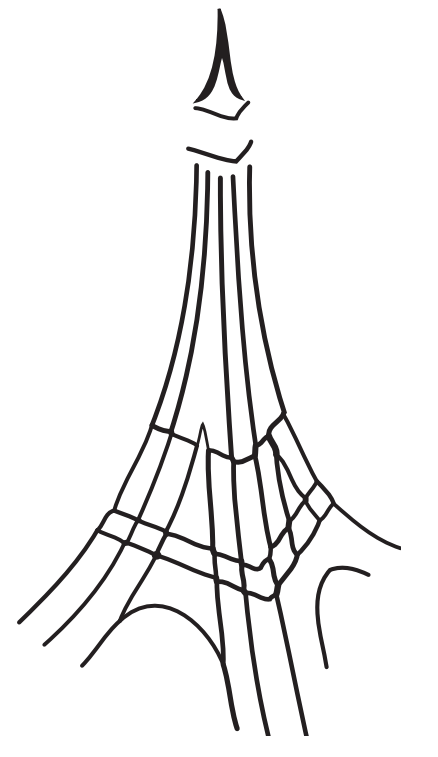
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Bread



Hand Made and Baked Fresh Daily

Traditional Breads

French Boule	\$5.00
Traditional French Baguette	\$3.50
Viennoise Baguette	\$2.85
Petite Pain	\$0.95
Viennoise Roll	\$0.95

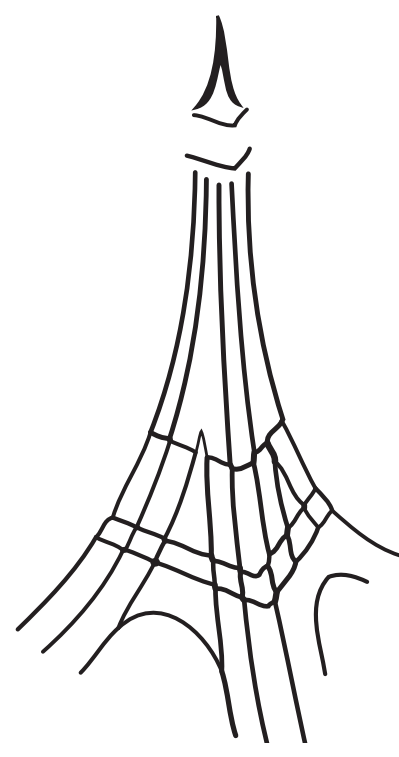
Specialty Breads

Walnut Raisin Bread	\$5.95
Olive Bread	\$5.95
Potato Sandwich Loaf	\$5.95
Rye	\$5.95
Multigrain	\$5.95
Onion Bread	\$5.95
Whole Wheat Bread	\$5.95
Sandwich	\$4.95

Provençal Breads

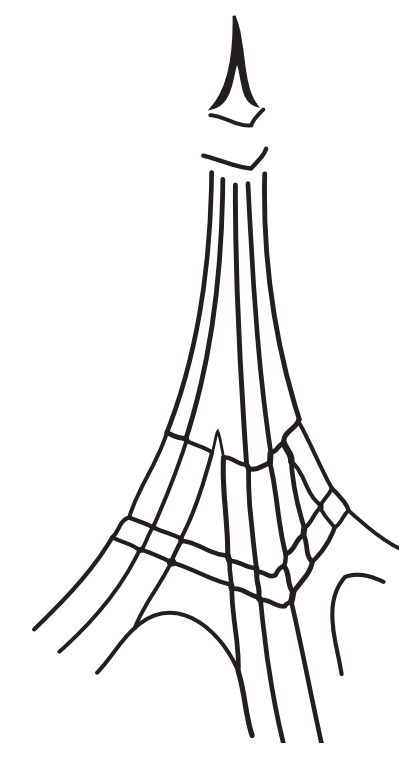
Special Order

Three Cheese	\$4.85
Tomato Herb	\$4.85



Viennoiserie

Traditional



Croissant	\$3.00
Chocolate Croissant	\$4.00
Almond Croissant	\$4.50

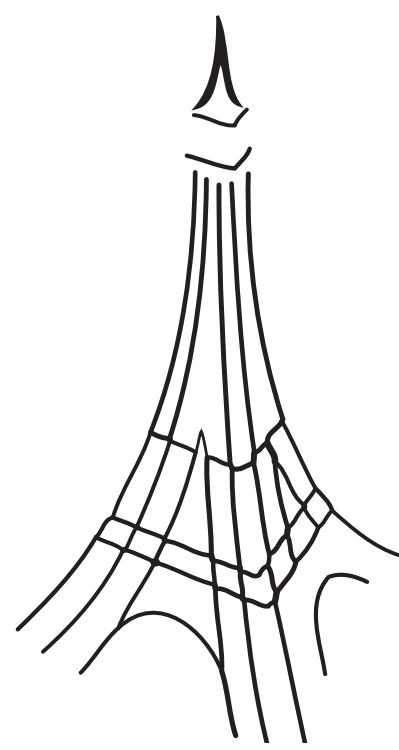
Specialty

Raisin Cinnamon	\$4.00
Pretzel Danish	\$4.00
Apricot Soleil	\$4.00
Cherry Soleil	\$4.00
Raspberry Lemon Danish	\$4.00
Apple Cinnamon Danish	\$4.00
Blueberry Almond Danish	\$4.00
Pear Almond Danish	\$4.00
Apple Turnover	\$4.00
Cherry Turnover	\$4.00

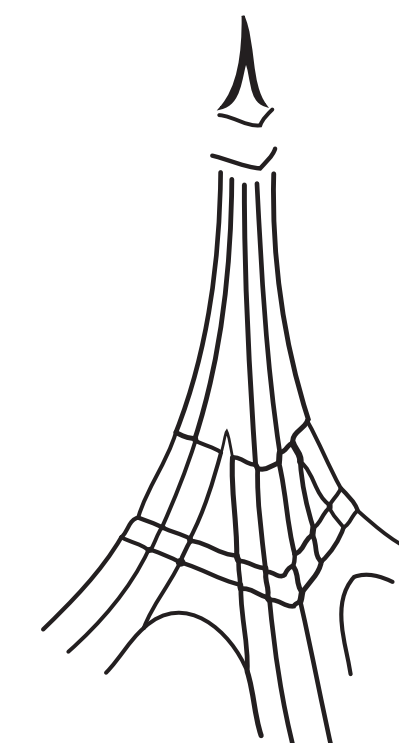
Cookies

Specialty shapes available upon request

Butter	\$3.00
Chocolate Chip	\$3.00
Chocolate Chip w Walnuts & Raisins	\$3.00
Craisin Oatmeal	\$3.00
Honey Nut Peanut-butter	\$3.00
Traditional French Meringue	\$3.00
Almond Cookie w Chocolate Ganache	\$4.00
Butter Cookie Bag	\$9.00



Breakfast 7am-11 am
Sunday Brunch 7am-3pm
Breakfast



- *Two Eggs, Any Style** **\$11.00**
2 eggs cooked the way you like them served with hash browns and your choice of bacon or sausage and choice of toast
- *Three Egg Omelet** **\$12.00**
Served with hash browns and your choice of bacon or sausage and choice of toast
- *Build Your Own Omelet** **\$14.00**
Choice of three:
Bacon, sausage, tomatoes, spinach, mushrooms, cheddar cheese, Swiss cheese served with hash browns and your choice of bacon or sausage and choice of toast
- *Patrick's Omelet Croissant** **\$15.00**
Your choice of three: bacon, sausage, tomatoes, spinach, mushrooms, cheddar cheese, swiss cheese and served with hash browns and your choice of bacon or sausage
- *Eggs Benedict** **\$14.00**
A original! Two poached eggs on English muffins with Canadian bacon, topped with our homemade hollandaise sauce and served with hash browns
- *Smoked Salmon Eggs Benedict** **\$16.00**
Two poached eggs on English muffins with smoked salmon, topped with our homemade hollandaise sauce and served with hash browns
- *Eggs Florentine** **\$14.00**
A classic! Two poached eggs on English muffins with a creamy spinach topped with our homemade mornay sauce and served with hash browns
- French Toast** **\$12.00**
Patrick's selection of bread dipped in batter, seared golden brown and served with maple syrup, and your choice of bacon or sausage
- Strawberry Yogurt Parfait** **\$10.00**
Strawberry yogurt with granola and fresh berries
- Toast** **\$3.00**
Two slices of white, wheat, or an english muffin with butter and jam
- Fresh Squeezed Juice** **\$4.00**
Orange
- Mimosa** **\$10.00**
Champagne and Orange Juice

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