# THE PAIII () Calé

whole



You Rise! Leave the Shine to Us!

BREAKFA

Served all day - everyday

- All Egg Breakfasts are served with farm fresh cage-free eggs Red Bliss potatoes, fresh seasonal fruit and your choice of toast with locally made jam by request

Substitute: egg whites only or organic eggs, 2.00 ADD: fresh California avocado, 4.00

### EGGS and OMELET

2 Farm Fresh Cage-Free Eggs cooked to order ADD (nitrate-free all natural meats) applewood smoked bacon, pure pork sausage links, mild Italian sausage, Black Forest ham, chicken apple sausage or Morning Star® veggie patty, 5.00

Sweet Potato Hash and Eggs ♥ Oven roasted and seasoned sweet potatoes with kale, grilled red peppers, onions, topped with 3 fresh eggs cooked to order...add chicken apple sausage, 2.00

Organic Egg White Scrambler 💙 20.99 sautéed organic baby spinach, portabellini mushrooms, zucchini, roasted red peppers and organic egg whites all scrambled together and topped with fresh avocado and salsa. Served with fresh fruit

### 3 Farm Fresh Cage-Free Eggs served as your choice of a SCRAMBLE or an OMELETTE

served with Red Bliss potatoes or tossed organic field greens and a fresh fruit stack and toast

Garden Veggie Lovers	18.99
tomatoes, onions, bell peppers, zucchini, olives, and jack	cheese
Denver	18.99
ham, cheddar cheese, bell peppers and onion	
Sicilian	18.99
mild Italian sausage, mozzarella cheese, tomatoes	s, bell
peppers, mushrooms, black olives, topped with real sour	cream
Western	18.99
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bacon, cheddar cheese, bell peppers, mushrooms, onions and tomatoes Ham Gouda Asparagus Black Forest ham, Holland Gouda, caramelized onion and grilled asparagus Tuscan artichoke hearts, sundried tomato, spinach, feta cheese and

Ricotta Pesto lemony ricotta, fresh basil pesto baby spinach and garden Popeye 💙

green olives

egg whites, sautéed spinach, asparagus, bell peppers, zucchini with goat cheese topped with avocado

### Patio BENEDICTS

Crisp, grilled English muffin topped with your favorite choice below, finished with 3 perfectly poached eggs and glorious hollandaise

	pente	WITOIC
Classic	12.99	19.99
tender ham layered with tomato		
Mediterranean	12.99	19.99
spinach, artichoke hearts, sun-dried tomat	oes, pesto a	and feta
cheese		
Hobo	12.99	19.99
bacon, cheddar cheese, tomato		
Asparagus Gorgonzola	12.99	19.99
tomato wheels, grilled asparagus spears ar	nd mild Gorg	onzola
Country	14.99	22.99
made on a slab of Rustic country bread, wi		
mushrooms and onions, thyme, goat cheese and fresh herbed hollandaise	e with poach	ed eggs

### lemon hollandaise **iFIESTA!** FRITTATAS

housemade, hand-pressed crab cakes, baby spinach and

15.99 23.99

### **Breakfast Burrito**

**Crab Cake** 

scrambled eggs, Red Bliss potatoes wrapped in a flour or wheat tortilla with housemade Pico de Gallo... add loganiza chorizo, bacon, ham sausage for 4.00 or avocado for 4.00

**Huevos Rancheros** Patio Style! 3 farm fresh, cage free eggs, cooked to order, atop warm corn tortillas, with black beans, grilled peppers and onions, melted jack cheese, and fresh avocado, smothered in our own ranchero salsa...add loganiza chorizo for 4.00

**Patio Chilaquiles** farm fresh, cage free eggs, corn tortillas, black beans, Guajillo chili sauce, lime creama, queso fresco, red onion and cilantro...

add loganiza chorizo for 4.00 **Brunch Tacos** 18.99

local corn tortillas with melted cheese roasted sweet potatoes, black beans, eggs, cilantro, queso fresco...add loganiza (clean chorizo) for 4.00

**Farmstand Frittata** 19.99 grilled asparagus, zucchini, tomatoes, roasted red peppers and crumbled feta cheese all baked open faced in a three egg omelet Spinach and Pine Nut Egg White Frittata 20.99

sauteed organic baby spinach in garlic and olive oil and toasted Parmesan cheese, baked open-faced atop our organic egg white omelet and sprinkled with toasted pine nuts. Served with fresh fruit

**FIT PIK**: Choose cottage cheese instead of toast and potatoes!

All egg dishes can be made gluten-free by choosing the gluten-free bread choice.

### from the GRIDDLE and WAFFLE IRON

### **PANCAKES**

ADD organic maple syrup \$2

	single	short (2)
Scratch-made Buttermilk	9.99	15.99
Fit-Flaps	10.99	17.99
Apple Oat		add 5.00
caramelized apples and oats		
Toasted Pecans and Berries		add 5.00
Lemon Ricotta Blueberry Cakes		add 5.00
Pancake Breakfast Special		add 6.00
2 eggs cooked to order with choice of breakfa	ast mea	t

### **DEEP POCKET WAFFLE**

dusted with powdered sugar and served with butter ADD organic maple syrup \$2

Buttermilk	9.99	15.99
Mountain of Fruit		add 5.00
seasonal fresh berries and crisp apples		
Toasted Pecans		add 5.00
Waffle Breakfast Special		add 6.00
2 eggs cooked to order with choice of breakfast meat		

### EDENICH TOACT

TRENUT I UA		
ADD organic maple syrup \$2	2	
	petite	whole
Texas-Style French Toast	9.99	15.99
eggs cooked to order with choice of breakfast meatadd 5.00		
Sweet Custard Cream and		
Berries French Toast	10.99	18.99
golden thick French toast layered with seasonal fresh berries		
and sweet custard cream		
Patio's Famous Stuffed French Toast	10.99	18.99
Alchematica de La Transportada Francia de Arresta		

thick, golden brown Texas-style French toast with a flavor pocket filled with a delicious blend of cheeses and butter sautéed apples, berries and brown sugar. This mouth-watering masterpiece is topped with crushed pecans and a light dusting of powdered sugar

French Toast Breakfast Special add 6.00 2 eggs cooked to order with choice of breakfast meat

# On the LIGHTERSIDE

### Patio's Organic, Oven-Toasted Oatmeal

Thick-rolled oats cooked to order and lightly toasted in a hot oven. Topped with seasonal berries and served with raisins, brown sugar or honey and milk on the side

**Sunrise Sandwich** 12.99 eggs, cheddar and tomato, hot on an English muffin... add bacon, ham or spinach, 2.00; add fresh avocado, 4.00

**Rustic Avocado Toast** 18.99 grilled country French bread with sliced avocado, local Bari olive oil, lemon zest and Maldon sea salt with poached eggs... add local tomatoes, basil and feta, 3.00

### **SIDES & SUBSTITUTIONS**

Toast or English Muffin —	3.99
whole wheat, marble rye, sou	ırdough, gluten-free with local jam
by request	
Sliced Tomato	2.99
Cottage Cheese	3.99
Avocado Slices	3.99
Red Bliss Potatoes	3.99
Fresh Fruit	cup 5.99 / bowl 7.99
Ham, Sausage or Bacon	· 5.99
One Egg, cooked to order	2.99
Two Eggs, cooked to order	4.99
Three Eggs, cooked to order	5.99
Pico de Gallo, housemade	2.99
Split Orders	^
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WE are GROWING! Growing our own produce that is! Our Patio Patch is our own Hyper-Local farm using organic and regenerative growing practices to bring you the FRESHEST, farm-to-table experience! We will always source from our community of small growers and farmers, but also are supplementing with our own Artisan Garden and Boutique Farm! Follow along on FACEBOOK and INSTAGRAM... Patio Patch Farm and watch us grow for you! Taste the difference REAL FOOD makes!







### Patio Café MUNCH TIME!

# FARM SALADS

All salads are served with La Boulangerie baguette Dressing choices include: raspberry vinaigrette, ranch, balsamic vinegar and Bari olive oil, creamy bleu cheese, crumbled dry bleu cheese, honey mustard

All of our salads are a **FIT PIK** with these salad dressing suggestions: lemon herb dressing, balsamic vinegar & oil, raspberry vinaigrette or lemon wedges and fresh salsa

whole 12.99 Large Garden 17.99 mixed greens, a medley of fresh vegetables, homemade croutons and choice of dressing...add grilled chicken, or albacore tuna salad for 6.00; add grilled shrimp or salmon for 8.00

Classic Caesar 17.99 organic romaine lettuce, homemade croutons, shaved parmesan and fresh tomatoes all tossed with creamy Caesar dressing...add grilled chicken, or albacore tuna salad for 6.00; add grilled shrimp or salmon for 8.00

**Mediterranean Chicken** 12.99 19.99 grilled chicken breast, red onions, crumbled Feta cheese, marinated artichoke hearts, Kalamata olives, sliced cucumbers and local tomatoes, all atop crisp romaine, finished with Bari extra virgin olive oil and fresh lemon juice...substitute salmon for 6.00

**Thai Chicken Salad** 12.99 18.99 chopped red cabbage, romaine, carrots, red bell peppers and grilled chicken breast, with toasted sliced almonds, sesame seeds, and crunchy oriental noodles, finished with oriental ginger sesame dressing...substitute salmon for 4.00

**Waldorf-Stuffed Avocado** 12.99 18.99 grilled chicken, crisp apples, celery and walnuts and ripe avocado all atop spring greens with your choice of dressing...substitute salmon for 4.00

**Steak Fajita** 14.99 24.99 crisp greens, grilled red and green peppers and onions, sliced steak, cucumbers, tomatoes, fresh mushrooms, crumbled blue cheese finished with balsamic vinegar and Bari olive oil 24.99

lump crab, ripe avocado, crisp bacon, tomatoes, crumbled buttermilk blue cheese on romaine lettuce with honey Dijon dressing Salmon Asparagus Salad 14.99 24.99 organic mixed greens, topped with seasoned grilled salmon, asparagus and a light sprinkling of crumbled Gorgonzola cheese, toasted pecans and served with your choice of dressing

# Patio SIGNATURE

**ADD**: cup of soup or side salad for 3.99

Portabello Margharita Pizza 18.99 thin, low-carb whole grain crust, topped with fresh tomatoes, roasted garlic, grilled portobello mushrooms, fresh basil and mozzarella cheese

Quesadilla Cubano 18.99 Cuban-seasoned grilled chicken, onions, tomatoes and avocado, smothered with jack cheese, layered in flour tortillas and served with Salsa Cubano **Ouesadilla Mediterranean** 16.99

With melted cheese, basil pesto, artichoke hearts, roasted red peppers, sun dried tomatoes, baby spinach...add chicken, for 2.00; salmon for 5.00

Turkey, Bacon and Avocado Wrap 💙 oven roasted turkey breast, crisp bacon, ripe avocado slices and sweet tomatoes, all wrapped up in a low carb tortilla with creamy ranch dressing for dipping! Served with soup or salad. Grilled Chicken Asparagus Wrap 💙

grilled asparagus spears, lightly seasoned chicken breast, shaved Parmesan cheese and tomatoes, all wrapped up in whole grain low carb tortilla with choice of honey mustard or lemon herb dressing for dipping! Served with soup or salad.

with crisp lettuce and cabbage served on warm local corn tortillas choose:

19.99

Grilled Shrimp or Chicken 💙 with avocado and mango salsa **Grilled Salmon** 

24.99 with avocaco and pineapple salsa, black beans and pepperjack cheese

**Steak Fajita** grilled steak sliced with balsamic mushrooms and onions, grilled peppers and crumbled bleu cheese hand-cut pico de gallo Crab Cake 24.99

two hand-pressed and flat- grilled crab cakes, topped with fresh greens, red pepper aioli, tropical salsa, cilantro, avocado FIT PIK: Choose a lettuce wrap instead of a tortilla!

The Patio Café was created as a place where people could enjoy eating right. In 1998, long before it was popular to be a "foodie", we opened with the hope of bringing the Fresno community a experience that was wholesome food in a warm and comfortable environment. We continue to work on that commitment and have partnered with local farms to bring you the best quality ingredients available. If you care about your body AND you enjoy eating great tasting, simple food, we hope you will dine with us regularly.

Breakfast is ALWAYS served all day and the sun is forever shining at The Patio Café!

# **SANDWICHES**

All sandwiches include choice of small garden salad, potato salad, fresh fruit or a cup of soup. Gluten-free bread available!

Half sandwiches available for 12.99

### COLD

**Valley Vagabond Veggie** 17.99 lettuce, tomato, onion, organic micro greens, black olives, wax peppers, avocado, provolone, Swiss, Herbs de Provence, mayonnaise and whole grain mustard on a baquette

**Absolutely Albacore Tuna Salad** housemade Albacore tuna salad, lettuce, tomato, onion, organic micro greens, black olives, wax peppers, mayonnaise and mustard on sourdough bread

**Holiday Ham** Black Forest ham, cheddar, Swiss, lettuce, tomato, onion, organic micro greens, black olives, wax peppers, Herbs de Provence, mayonnaise and mustard on sourdough bread

**Time-Off Turkey** house-roasted turkey breast, pepper jack cheese, lettuce, tomato, onion, organic micro greens black olives, wax peppers, avocado, Herbs de Provence, mayonnaise and mustard on whole

wheat bread Café Club turkey breast, cured ham, smoked bacon, jack and cheddar cheeses with lettuce, tomato, onion, organic micro greens, black olives, wax peppers, dressed with Dijon and basil-garlic aioli on

toasted wheat bread

Fancy Grilled Cheese with Egg on Top 19.99 melted Gruyère, cheddar and jack cheese on Parmesan-grilled French bread with pomegranate jalapeño jelly and topped with a fried egg

**Pastrami Pastime** 19.99 delicious pastrami stacked high and lean with Swiss, lettuce, tomato, onion, mayonnaise, Dijon mustard on marbled rye

**Chicken Bliss Avo Grill** grilled chicken with provolone, avocado, lettuce, tomato, onion,

Herbs de Provence, Dijon mustard on a baquette **Outrageous Albacore Tuna Melt** Parmesan-grilled French bread, with melted provolone,

caramelized onions, housemade albacore tuna salad, sliced avocado! **Pineapple Salmon Melt** 23.99

grilled salmon on herbed-grilled sourdough with housemade pineapple salsa, melted pepper jack cheese, avocado and red pepper aioli

Crab Cakes B-L-T-A housemade, hand-pressed fresh crab cakes, applewood bacon, avocado, crisp lettuce, tomato on grilled sourdough

Fig Garden Steak garlic-buttered toasted baquette, topped with sliced steak and bernaise sauce served with oven roasted wedge potatoes

## SOUP a On!

<b>Soup</b> — selections made from scratch daily	
<b>Cup</b> (8 oz.)	5.99
<b>Bowl</b> (16 oz.)	9.99
Flaky-Bake Soup!	11.99
an old-fashioned ceramic crock full of your favorite	soup from
our daily selection baked in a hot oven with delicate,	flaky crust
that billows over the top	

### Beverages

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Hot Milk Chocolate		3.99
Refillable Soft Drinks (Coke, diet Coke	, Sprite, root beer)	4.25
Organic Iced Tea (tropical green or bla		4.50
add flavor: raspberry, passion fruit or	peach	.75
Patio Palmer		4.99
half iced tea, half fresh squeezed lemo	onade	
Fresh Squeezed Lemonade		5.99
add flavor: raspberry, passion fruit or	peach	.75
Fresh Squeezed-to-Order Orange J	luice,	
or <b>Pomegranate Juice</b>	small 4.99 / large	e 5.99
Apple, Cranberry, Tomato Juice	small 3.99 / large	e 4.99
San Pelligrino		4.99
Fresh Fruit Refresher		6.99
made with organic Langers unsweete bubble water with fresh berries, citrus	,	red

### From the Barista Bar

Fair trade organic espresso, prepared to order with milk choices including local producers whole or 2% milk, milk substitutes: Califa almond oat or soy

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Custom and Locally Roasted Coffee	
Swiss water decaf	
Enjoy Hot or Iced:	
Espresso	single 3.25 / double 4.25
Cappuccino	single 4.00 / double 4.50
Latte	single 4.25 / double 5.25
Mocha	single 4.75 / double 5.75
White Chocolate Mocha	single 5.25 / double 6.25

A 18% service charge for all parties of six or more.