

В You Rise! Leave the Shine to Us!

Served all day – everyday

All Egg Breakfasts are served with red bliss potatoes, fresh fruit stack and choice of toast and locally made jam Substitute: cage free egg whites... add 2.00 • ADD: fresh avocado... 4.25

and **OMELETTES**

2 Farm Fresh Cage-Free Eggs cooked to order 16.99 **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, 6.00

Sweet Potato Hash and Eggs 🧡 20.99 Oven roasted and seasoned sweet potatoes with kale, grilled red peppers, onions, topped with 3 fresh eggs cooked to order...add chicken apple sausage, 6.00

Organic Egg White Scrambler 🧡 21.99 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 stack and cottage cheese (or choose potatoes and toast)

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

tomatoes, onions, bell peppers, zucchini, olives, and jack cheese

Denver	19.99
ham, cheddar cheese, bell peppers and onion	
Sicilian	19.99
mild Italian sausage, mozzarella cheese, tomato	es, bell
peppers, mushrooms, black olives, topped with re	eal sour
cream	
Western	19.99
bacon, cheddar cheese, bell peppers, mush	rooms,
onions and tomatoes	
Ham Gouda Asparagus	22.99

Black Forest ham, Holland Gouda, caramelized onion and grilled asparagus

artichoke hearts, sundried tomato, spinach, feta cheese and green olives

Popeye 🧡

egg whites, sautéed spinach, asparagus, bell peppers,

Crisp, grilled English muffin topped with your favorite choice below, finished with 3 perfectly poached eggs, glorious hollandaise and served with red bliss potatoes and fresh fruit stack

	petite	whole
Classic	12.99	19.99
tender ham layered with tomato		
Hobo	13.99	20.99
bacon, cheddar cheese, tomato		
Mediterranean	14.99	21.99
spinach, artichoke hearts, sun-dried	tomatoes	, pesto
and feta cheese		
Asparagus Gorgonzola	14.99	21.99
tomato wheels, grilled asparagus s	spears an	d mild
Gorgonzola		
Country	15.99	23.99
made on a slab of Rustic country br	ead, with I	roasted
balsamic mushrooms and onions, thy	/me, goat	cheese

with poached eggs and fresh herbed hollandaise **Crab** Cake 16.99 26.99 housemade, hand-pressed crab cakes, baby spinach and lemon hollandaise

Breakfast Burrito

18.99

21.99

22.99

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 4.25

Huevos Rancheros 20.99 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, fresh avocado, smothered in our own ranchero salsa and served with red bliss potatoes...add loganiza chorizo for 4.00

Patio Chilaquiles 21.99 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

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

Farmstand Frittata 22.99 grilled asparagus, zucchini, tomatoes, roasted red peppers and crumbled feta cheese all oven baked as an open faced 3 egg omelet and served with red bliss potatoes, fresh fruit stack and choice of toast

from the **GRIDDLE** and WAFFLE IRON

PANCAKES

UPGRADE to organic maple syrup for \$2

	single	short (2)
Scratch-made Buttermilk	9.99	16.99
Fit-Flaps	10.99	17.99
Apple Öat		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 args socked to order with choice of breakfast most		

2 eggs cooked to order with choice of breakfast meat

DEEP POCKET WAF

dusted with powdered sugar and served with butter LIPGRADE to organic maple syrup for \$2

UFGRADE to organic maple :	syrup ior \$2	
	petite	whole
Buttermilk	9.99	16.99
Mountain of Fruit		add 5.00
seasonal fresh berries and crisp apples	5	
Toasted Pecans		add 5.00
Waffle Breakfast Special		add 6 00

2 eggs cooked to order with choice of breakfast meat

FRENCH TOAST

UPGRADE to organic maple syrup for \$2

	petite	whole
Texas-Style French Toast	9.99	16.99
Sweet Custard Cream and		
Berries French Toast	10.99	18.99
golden thick French toast layered wit	th seasonal fresh l	berries and

sweet custard cream

- Patio's Famous Stuffed French Toast 10.99 18.99 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



Patio's Organic, Oven-Toasted Oatmeal 🧡 14.99

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

zucchini with goat cheese topped with avocade

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.

Spinach and Pine Nut Egg White Frittata 22.99 sautéed 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 cottage cheese and fresh fruit stack (or choose potatoes and toast)

eggs, cheddar and tomato, hot on an English muffin...add bacon, ham or spinach, 2.00; add fresh avocado, 4.25

Rustic Avocado Toast

18.99

grilled country French bread with sliced avocado, local Bari olive oil, lemon zest and Maldon sea salt with 2 poached eggs...add local tomatoes, basil and feta, 4.00

EAT WELL!

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!

SIDES & SUBSTITUTIONS

Toast or English Muffin —	4.25	Ham, Sausage or Bacon	7.99
whole wheat, marble rye, sourdough, with local jam by request	giulen-iree	One Egg, cooked to order	3.99
Sliced Tomato	2.99	Two Eggs, cooked to order	5.99
		Three Eggs, cooked to order	6.99
Cottage Cheese	3.99	Pico de Gallo, housemade	2.99
Avocado Slices	4.25	Split Orders	2.00
Red Bliss Potatoes	3.99	•	
Fresh Fruit	cup 6.99 / bowl 8.99		
le fer ultimate health antions		*1007 anothity added t	a partias of 6 or more

FIT PIK menu option for lower carb, high protein meals for ultimate health options

18%gratuity added to parties of 6 or more.

PAY WITH CASH AND SAVE! To keep our prices as low as possible, all menu items are listed with our 3.5% cash discount included. If you choose to pay with a credit or debit card, we are not able to offer this discount. Thank you for your business!



Patio Café

FARM SALADS

All salads are served with La Boulangerie baguette

Dressing choices include: raspberry vinaigrette, ranch, balsamic vinegar and local 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

petite

14.99

whole

18.99

Large Garden

- 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 10.00
- **Classic Caesar** 14.99 18.99 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 10.00
- **Mediterranean Chicken** 23.99 14.99 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** 14.99 23.99 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 6.00
- Waldorf-Stuffed Avocado 14.99 23.99 grilled chicken, crisp apples, celery and walnuts and ripe avocado all atop spring greens with your choice of dressing...substitute salmon for 6.00
- **Steak Fajita** 16.99 27.99 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 **Crab Cobb** 16.99 28.99
- lump crab, ripe avocado, crisp bacon, tomatoes, crumbled buttermilk blue cheese on romaine lettuce with honey Dijon dressing
- Salmon Asparagus Salad 16.99 28.99 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

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Soup – selections made from scratch daily

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 14.99

COLD

Valley Vagabond Veggie

18.99 lettuce, tomato, onion, organic micro greens, black olives, wax peppers, avocado, provolone, Swiss, Herbs de Provence, mayonnaise and whole grain mustard on a baguette

- Absolutely Albacore Tuna Salad 19.99 housemade Albacore tuna salad, lettuce, tomato, onion, organic micro greens, black olives, wax peppers, mayonnaise and mustard on sourdough bread 19.99
- **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** 19.99 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

HOT

Fancy Grilled Cheese with Egg on Top

melted Gruyère, cheddar and jack cheese on Parmesan-grilled French bread with pomegranate jalapeño jelly and topped with a fried egg

- **Pastrami Pastime** 22.99 delicious pastrami stacked high and lean with Swiss, lettuce, tomato, onion, mayonnaise, Dijon mustard on marbled rye **Chicken Bliss Avo Grill** 21.99 grilled chicken with provolone, avocado, lettuce, tomato, onion,
- Herbs de Provence, Dijon mustard on a baquette **Outrageous Albacore Tuna Melt** 22.99
- Parmesan-grilled French bread, with melted provolone, caramelized onions, housemade albacore tuna salad, sliced avocado!
- **Pineapple Salmon Melt** 26.99 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 26.99



ADD: cup of soup or side salad for 3.99

Portabello Margharita Pizza

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

Quesadilla Cubano

21.99

21.99

18.99

Cuban-seasoned grilled chicken, onions, tomatoes and avocado, smothered with jack cheese, layered in flour tortillas and served with Salsa Cubano 21.99

Ouesadilla Mediterranean

With melted cheese, basil pesto, artichoke hearts, roasted red peppers, sun dried tomatoes, baby spinach...add chicken, for 4.00; salmon for 6.00

Turkey, Bacon and Avocado Wrap 🧡

oven roasted turkey breast, crisp bacon, ripe avocado slices, lettuce 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 🧡 21.99

grilled asparagus spears, lightly seasoned chicken breast, shaved Parmesan cheese, lettuce 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.

TACOS

Local corn tortillas	with melted cheese, cri	sp lettuce and
shaved cabbage with	choice below:	
Grilled Shrimp or	Chicken 🧡	22.99
with avocado and ma	ngo salsa	
Grilled Salmon		27.99
with avocaco and pin	eapple salsa, black beans	and pepperjack
cheese		
Steak Fajita		27.99

grilled steak sliced with balsamic mushrooms and onions, grillled peppers and crumbled bleu cheese hand-cut pico de gallo 28.99

Crab Cake

21.99

19.99

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!



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-totable 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!

Cup (8 oz.)	
Bowl (16 oz.)	
Flaky-Bake Soup!	

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

housemade, hand-pressed fresh crab cakes, applewood bacon, avocado, crisp lettuce, tomato on grilled sourdough 27.99

Fig Garden Steak

garlic-buttered toasted baquette, topped with sliced steak and bernaise sauce .served with oven roasted garlic wedge potatoes, or choose soup or salad

BEVERAGES

7.99

11.99

13.99

Hot Milk Chocolate	4.50
Refillable Soft Drinks (Coke, diet Coke, Sprite, root beer)	4.75
Hot Tea (green , English breakfast, chamomile,	
earl grey or peppermint)	4.99
Organic Iced Tea (tropical green or black)	4.99
add flavor: raspberry, passion fruit or peach	.75
Patio Palmer	6.99
half iced tea, half fresh squeezed lemonade	
Fresh Squeezed Lemonade	7.99
add flavor: raspberry, passion fruit or peach	.75

Fresh Squeezed-to-Order Orange	Juice,
or Pomegranate Juice	small 6.99 / large 7.99
Apple, Cranberry, Tomato Juice	small 4.99 / large 5.99
San Pelligrino	6.99
Fresh Fruit Refresher	8.99
made with organic Langers unswee	tened, naturally flavored
bubble water with fresh berries, citru	us and basil
Ask Your Server A	\bout

Craft Beer, Wine Selections, Hard Kombucha and Seltzers!

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, or oat

Custom and Locally Roasted Coffee	
Swiss water decaf	
Enjoy Hot or Iced:	
Espresso	single 4.25 / double 4.50
Cappuccino	single 5.25 / double 5.99
Latte	single 5.75 / double 6.99
Mocha	single 5.99 / double 7.25
White Chocolate Mocha	single 6.75 / double 7.99

FIT PIK menu option for lower carb, high protein meals for ultimate health options

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