# Patchwork \_\_\_\_

#### SATURDAY & SUNDAY BRUNCH 8:00AM - 2:00PM

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## BREAKFAST

Steel Cut Oatmeal VG	\$9
Brown Sugar, Golden Raisins, Oat Milk <b>Greek Yogurt Parfait V</b> Stone Fruit Compote, Greek Yogurt, Granola, Fresh Berries	\$9
<b>Smoked Salmon</b> Choice of Bagel, Whipped Cream Cheese, Capers, Red Onions	\$17
<b>Patchwork Breakfast *GF</b> Two Eggs, Breakfast Hash, Applewood Smoked Bac Multi-Grain Toast	<b>\$16</b> ron,
<b>Centric Omelet *GF</b> Mushroom, Spinach, Cheddar, Breakfast Hash, Choice of Toast	<b>\$17</b>
<b>Eggs Benedict *V</b> English Muffin, Serrano Ham, Tobasco Hollandaise	\$17

## SALADS

Caesar Salad *GF Baby Gem Lettuce, Garlic Croutons, White Anchovy	\$16
<b>Patchwork Farmers Greens VG GF</b> Artisan Lettuce, Cucumbers, Cherry tomatoes, Sherry Vinaigrette	\$16
GRIDDLE	
Belgium Waffle V Candied Pecans, Whipped Butter, Maple Syrup	\$13

Buttermilk Pancakes V Fresh Berries, Whipped Butter, Maple Syrup	\$13
<b>Steak N' Eggs GF</b> New York Strip, Two Eggs, Breakfast Potato Hash, Chimichurri	\$28



## **SANDOS & TOAST**

**Everything Philly Muffin** \$15 Fried Egg, Applewood Smoked Bacon,Cheddar Cheese, Breakfast Potato Hash

Croissant Sandwich	\$15
Shaved Ham, Scrambled Eggs, Swiss Cheese, Dijon Breakfast Potato Hash	Aioli,
Avocado Toast VG	\$15
Black Bean Sofrito, Cotija, Pickled Fresno's, Fried Eg	<i>3</i> 9

Patchwork Burger	\$20
Brioche, Cambazola, Onion Marmalade, Lemon Ga	rlic
Мауо	

QUENCH

Juices Orange • Grapefruit • Cranberry • Apple	\$5
La Colombe Coffee Regular or Decaf	\$4
Cappuccino • Latte	\$6
Espresso	\$4.75
Tazo Tea Assorted Flavors	\$3.50
Bloody Mary	\$16
Mimosa	\$16

### **SIDES**

Seasonal Fruit Salad with Berries	\$9
Applewood Smoked Bacon	\$5
Pork Sausage Links	\$5
Chicken Apple Sausage	\$5
Toast Multi-Grain • White • Gluten Free	\$6
Breakfast Potato Hash	\$5
*Two Eggs Any Style	\$4
	\$4

WE ONLY SERVE CAGE FREE EGGS, NATURALLY CURED BACON AND HORMONE-FREE MILK

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

GF = GLUTEN FREE | V = VEGETARIAN | VG = VEGAN \*indicates menu item can be prepared without allergen

@PATCHWORKPHILLY | EXECUTIVE CHEF: JONATHAN DEARDEN