

Patchwork

MONDAY - FRIDAY
BREAKFAST 6:30AM - 11:30AM

COMFORT

Steel Cut Oatmeal **VG GF** \$9

Brown Sugar, Golden Raisins, Oat Milk

Greek Yogurt Parfait **V GF** \$9

Stone Fruit Compote, Greek Yogurt, Granola, Fresh Berries

Smoked Salmon \$17

Choice of Bagel, Whipped Cream Cheese, Capers, Red Onions

Patchwork Breakfast ***GF** \$16

Two Eggs, Breakfast Hash, Applewood Smoked Bacon, Multi-Grain Toast

Centric Omelet ***GF** \$17

Mushroom, Spinach, Cheddar, Breakfast Hash, Choice of Toast

ADD ON BREAKFAST MEATS (add \$3):

Applewood Smoked Bacon • Chicken Sausage

GRIDDLE

Belgium Waffle **V** \$13

Candied Pecans, Whipped Butter, Maple Syrup

Buttermilk Pancakes **V** \$13

Fresh Berries, Whipped Butter, Maple Syrup

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 Aioli, Breakfast Potato Hash

Avocado Toast **V** \$15

Black Bean Sofrito, Cotija, Pickled Fresno's, Fried Egg

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

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

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

