

BREAKFAST

Served All Day

FRESH START

HOT OATMEAL Served with brown sugar and raisins	6.75
SEASONAL FRUIT PLATE Served with banana bread	16.50
YOGURT PARFAIT Vanilla yogurt, granola and seasonal fruit	7.75
HICKORY-SMOKED SALMON PLATE Traditional condiments, served with a toasted bagel and cream cheese	19.50
TOASTED BAGEL Plain, sesame or everything, served with cream cheese	6.00

EGG SPECIALTIES

Served with breakfast potatoes and toast when appropriate

THE JACKPOT Two eggs any style and buttermilk pancakes, served with bacon and pork or turkey sausage	17.50
TWO FARM FRESH EGGS ANY STYLE Served with choice of bacon, pork or turkey sausage, smoked ham, pork roll, scrapple corned beef hash or Canadian bacon	13.75
TRADITIONAL EGGS BENEDICT Toasted English muffin with Canadian bacon, poached eggs and hollandaise sauce	16.75
THE L.E.O. Soft scrambled eggs with salmon lox and sautéed onion	16.00
THE TRENTON Pork roll, egg any style and Cooper Sharp cheese on a toasted kaiser roll . . .	13.50
STEAK & EGGS Grilled 7 oz. sirloin steak and two eggs any style	30.00

THREE EGG OMELETS

Farm-fresh eggs, served with breakfast potatoes and toast.
Substitute Egg Beaters or egg whites for \$1.75

SPANISH Black olives, onions, peppers and Spanish red sauce	15.00
WESTERN Ham, peppers and onions	15.00
FARMER Sausage, bacon, potatoes, peppers and onions	15.50
B.Y.O. Choice of three: hickory-smoked bacon, smoked ham, sausage, tomatoes, onions, peppers, mushrooms, spinach, feta cheese, Swiss cheese, Cheddar cheese or American cheese. Additional Items.	15.25 \$2.00 each

GRIDDLE

BELGIAN WAFFLE Warm maple syrup and butter. Seasonal berries and whipped cream	12.00 14.00
CINNAMON SWIRL FRENCH TOAST Vanilla and cinnamon Seasonal berries and whipped cream	13.50 15.50
BUTTERMILK PANCAKES Three fluffy pancakes served with warm butter and syrup Add blueberries, bananas or chocolate chips	11.75 13.25

PATISSERIE

Jumbo croissants, jumbo muffins, assorted danish or banana bread 6.75 each

SIDE ORDERS

BACON, PORK OR TURKEY SAUSAGE, CANADIAN BACON, SCRAPPLE, PORK ROLL, SMOKED HAM OR CORNED BEEF HASH.	8.25
BREAKFAST POTATOES	6.50
FRUIT CUP	7.00

Michael Patrick's®
BRASSERIE

TO START

JUMBO SHRIMP COCKTAIL (5)	
Ice cold with zesty cocktail sauce.	19.50
MARYLAND CRAB CAKES	
Roasted red pepper purée and chipotle remoulade	26.00
BUFFALO CHICKEN TENDERS	
Crispy, fried boneless tenders tossed in garlic hot sauce and finished with blue cheese crumbles	12.75
BUFFALO CHICKEN WINGS	
Tossed in our garlic hot sauce with blue cheese dressing and celery sticks	14.00
CHICKEN OR BEEF QUESADILLA	
Bell pepper, onion, Cheddar cheese, guacamole, sour cream and salsa	14.50
FRIED MOZZARELLA	
Served with marinara sauce	11.00
CHICKEN OR BEEF NACHOS	
Tortilla chips, tomato, green onion, black beans, jalapeños, Jack and Cheddar cheeses, served with salsa, guacamole and sour cream	14.50
GARDEN SALAD	
Crisp mixed greens with choice of dressing	7.50

SOUPS

MATZO BALL	
Hearty broth, vegetables and chicken	8.75
FRENCH ONION	
Seasoned crouton and glazed with Swiss cheese	9.75
SOUP DU JOUR	
Chef’s daily feature with seasonal ingredients	8.00

BISTRO SALADS

CHOPPED HOUSE	
Crisp lettuce, tomato, cucumber, red onion and balsamic vinaigrette	13.50
WEDGE	
Iceberg lettuce, crisp bacon, chopped tomato, red onion and Gorgonzola dressing	14.50
GRILLED CHICKEN OR SHRIMP CAESAR	
Crisp romaine lettuce, traditional Caesar dressing with a Parmesan garlic crisp	18.25
MANDARIN CHICKEN	
Grilled chicken breast, Mandarin oranges, almonds, fried noodles, cucumber, tomato and sesame dressing	18.00
THE COBB	
Grilled chicken, avocado, hard boiled egg, bacon, tomato, blue cheese crumbles and buttermilk ranch dressing	19.00

DELI BOARD

<i>Choose one from each section. Served with potato chips.</i>	13.50
MEATS	
Chicken Salad Tuna Salad Egg Salad Ham Turkey Roast Beef	
CHEESES	
American Provolone Swiss Cooper Sharp Cheddar Pepper Jack	
BREADS	
White Wheat Rye	

HALF SANDWICH & SOUP COMBO	
Choice of half a Deli Board sandwich and matzo ball or soup of the day	15.50
Add French Onion Soup or French Fries.	1.00

SIGNATURE SANDWICHES

<i>Served with potato chips. Substitute fries for 1.00.</i>	
PHILLY CHEESESTEAK	
Peppers, onions and cheese, served on a crusty roll	15.75
CLUB SANDWICH	
Turkey, bacon, lettuce, tomato and mayonnaise, served on choice of toasted bread.	15.25
REUBEN (CORNE D BEEF)	
Swiss cheese, sauerkraut and Thousand island, served on Jewish rye bread . . .	17.50
GRILLED CHICKEN BREAST SANDWICH	
Swiss cheese, grilled onion, smoked bacon, lettuce and tomato	14.50
ITALIAN SUB	
Sliced Italian meats, provolone, lettuce, tomato, onion and cherry pepper relish.	15.00
BLT TURKEY WRAP	
Applewood smoked bacon, lettuce, tomato and mayonnaise	14.75
FRENCH DIP	
Thinly-sliced roast beef topped with provolone, served on a crispy roll	17.00
RUSTIC GRILLED CHEESE & SOUP COMBO	
Choice of cheese paired with our soup dujour or matzo ball	15.50
Add French Onion Soup.	1.00
BLT	
Applewood smoked bacon, lettuce, sliced tomato on choice of toast	14.00

PIZZA

<i>10” Pie</i>	
CHEESE	
Tomato, mozzarella and parmesan cheese	11.50
PEPPERONI	
Tomato and mozzarella cheese	13.50

GOURMET BURGERS

<i>Chargrilled 8 oz. burger served with potato chips. Substitute fries for \$1.00</i>	
MICHAEL PATRICK’S BURGER	
Served on a brioche bun with lettuce, tomato and onion	16.50
Choice of cheese	Add bacon
	4.00
THE DOUBLE DOWN BURGER	
Served with grilled pork roll and a fried egg, glazed with Cooper Sharp cheese .	18.50

SPECIALTIES

FILET MIGNON	
8 oz. choice beef tenderloin served with seasonal vegetables and your choice of a baked potato, mashed potatoes or fries	44.50
NEW YORK STRIP	
Char-broiled 12 oz. New York strip served with seasonal vegetables and your choice of a baked potato, mashed potatoes or fries	46.50
OPEN-FACED HOT TURKEY PLATTER	
Slow-roasted and served with homemade turkey gravy over your choice of bread, complemented with mashed potatoes, seasonal vegetables and cranberry sauce	18.50
PAN SEARED ATLANTIC SALMON	
Dijon crusted and served with lemon butter sauce, seasonal vegetables and pesto jasmine rice	32.00
MEATLOAF PLATTER	
Served with mushroom gravy, mashed potatoes and seasonal vegetables	19.00
GRILLED CHICKEN	
Served with lemon-caper butter, tomato, lemon-thyme relish and pesto jasmine rice	22.50
CHEESE RAVIOLI	
Served with homemade marinara sauce and garlic bread	20.00
SHRIMP SCAMPI	
Lemon garlic-basil butter sauce over angel hair pasta	30.00
SPAGHETTI AND MEATBALLS	
Imported pasta served with homemade meatballs and marinara sauce	24.00
CHICKEN MILANESE	
Pan fried chicken cutlet topped with tossed arugula in lemon vinaigrette and shaved parmesan	24.00
CHICKEN PARMIGIANA	
Pan fried chicken cutlets topped with homemade marinara and glazed with mozzarella cheese	26.00

SIDES

BREAKFAST POTATOES, FRENCH FRIES, MASHED POTATOES,	
BAKED POTATO OR SEASONAL VEGETABLES	6.50

DESSERTS

CARROT CAKE	
Classic carrot cake with cream cheese icing	10.50
NEW YORK CHEESECAKE	
Light and creamy with a graham cracker crust	10.00
TRIPLE CHOCOLATE CAKE	
Rich chocolate cake layered with light chocolate mousse and finished with chocolate ganache.	10.00
ICE CREAM	
Vanilla, chocolate or strawberry	8.00
WARM APPLE CRISP	
Cinnamon spiked apples topped with brown sugar crumb	9.50
A la mode.	10.50