

Breakfast

SERVED ALL DAY

Fresh Start

HOT OATMEAL	Served with brown sugar and raisins	\$6.00
SEASONAL FRUIT PLATE	Served with banana bread	\$14.25
SMOOTHIES	Mixed berry, strawberry or banana	\$7.25
YOGURT PARFAIT	Vanilla yogurt, granola and seasonal fruit	\$7.25
WHITE FISH SALAD OR HICKORY-SMOKED SALMON PLATE	Traditional condiments, served with a toasted bagel and cream cheese	\$18.50
TOASTED BAGEL	Plain, sesame or everything, served with cream cheese	\$5.25

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	\$15.50
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	\$11.50
TRADITIONAL EGGS BENEDICT	Toasted English muffin with Canadian bacon, poached eggs and hollandaise sauce	\$14.50
STEAK & EGGS	8 oz. grilled sirloin steak and two eggs any style	\$23.00
THE LEO	Soft scrambled eggs with salmon lox and sautéed onion	\$12.50
THE TRENTON	Pork roll, egg any style and Cooper Sharp cheese on a toasted kaiser roll	\$11.50

Three Egg Omelets

Farm-fresh eggs, served with breakfast potatoes and toast
Substitute Egg Beaters or egg whites for \$1.25

SPANISH	Black olives, onions, peppers and Spanish red sauce	\$11.50
WESTERN	Ham, peppers and onions	\$12.50
FARMER	Sausage, bacon, potatoes, peppers and onions	\$12.50
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	\$12.50
	Additional Items	\$1.25 each

Griddle

BELGIAN WAFFLE	Warm maple syrup and butter	\$9.25
	Seasonal berries and whipped cream	\$10.25
CINNAMON SWIRL FRENCH TOAST	Vanilla and cinnamon	\$10.25
	Seasonal berries and whipped cream	\$11.25
BUTTERMILK PANCAKES	Three fluffy pancakes served with warm butter and syrup	\$9.25
	Add blueberries, bananas or chocolate chips	\$10.25

Patisserie

Buttered croissants, jumbo muffins, assorted danish or banana bread \$5.50 each

Side Orders

BACON, PORK OR TURKEY SAUSAGE, CANADIAN BACON, SCRAPPLE, PORK ROLL, SMOKED HAM OR CORNED BEEF HASH	\$5.25
BREAKFAST POTATOES OR TOAST	\$4.25
FRUIT CUP	\$5.50

Beverages

FOUNTAIN SOFT DRINKS	Coke, Diet Coke, Sprite, ginger ale or unsweetened iced tea	\$4.50
CHILLED JUICES	Orange, grapefruit, apple, cranberry, pineapple, tomato or V8	\$5.00
HOT BEVERAGES	Coffee, hot tea or hot chocolate	\$4.50
MILK	Skim, 2% or whole	\$5.25
MILK SHAKES	Chocolate, vanilla, malted or strawberry	\$7.50

Michael Patrick's

BRASSERIE

To Start

JUMBO SHRIMP COCKTAIL (5)	Ice cold with zesty cocktail sauce	\$17.00
MARYLAND CRAB CAKES	Roasted red pepper purée and chipotle remoulade	\$16.00
LOADED POTATO SKINS	Bacon, sour cream, Cheddar cheese and scallions	\$9.50
BUFFALO CHICKEN TENDERS	Crispy, fried boneless tenders tossed in garlic hot sauce and finished with blue cheese crumbles	\$10.75
BUFFALO CHICKEN WINGS	Tossed in our garlic hot sauce with blue cheese dressing and celery sticks	\$10.75
CHICKEN OR BEEF QUESADILLA	Bell pepper, onion, Cheddar cheese, guacamole, sour cream and salsa	\$10.75
FRIED MOZZARELLA	Served with marinara sauce	\$10.50
CHICKEN OR BEEF NACHOS	Tortilla chips, tomato, green onion, black beans, jalapeños, Jack and Cheddar cheeses, served with salsa, guacamole and sour cream	\$12.50
STEAMED CLAMS OR MUSSELS	Served in red or white sauce, fra diavolo available upon request	\$16.25

Soups

MATZO BALL	Hearty broth, vegetables and chicken	\$7.50
FRENCH ONION	Seasoned crouton and glazed with Swiss cheese	\$8.50
SOUP DU JOUR	Chef's daily feature with seasonal ingredients	\$6.25
MICHAEL PATRICK'S FAMOUS CHILI	Sour cream, Cheddar cheese and scallions	\$8.50

Salads

CHOPPED HOUSE	Crisp lettuce, tomato, cucumber, red onion and balsamic vinaigrette	\$9.50
WEDGE	Iceberg lettuce, crisp bacon, chopped tomato, red onion and Gorgonzola dressing	\$11.00
GRILLED CHICKEN OR SHRIMP CAESAR	Crisp romaine lettuce, traditional Caesar dressing, with a Parmesan garlic crisp	\$14.75
GREEK	Chopped lettuce, olive, tomato, cucumber, red onion, feta cheese and lemon herb dressing	\$14.50
ROASTED BEET	Sweet roasted beets, mild goat cheese over mixed greens, finished with shaved fennel, candied walnuts and white balsamic vinaigrette	\$13.75
MANDARIN CHICKEN	Grilled chicken breast, Mandarin oranges, almonds, fried noodles, cucumber, tomato and sesame dressing	\$15.50
THE COBB	Grilled chicken, avocado, hard boiled egg, bacon, tomato, blue cheese crumbles and buttermilk ranch dressing	\$15.50
SPINACH	Baby leaf spinach, hard boiled egg, crispy bacon and sliced mushrooms finished with warm bacon vinaigrette	\$12.75

Deli Board

Choose one from each section. Served with potato chips. \$11.99

MEATS

Chicken Salad	Ham
Tuna Salad	Turkey
Egg Salad	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 \$11.75

Signature Sandwiches

Served with potato chips or fries

HOT CORNED BEEF OR PASTRAMI	Piled high on Jewish rye, with a side of homemade coleslaw	\$15.25
PHILLY CHEESESTEAK	Peppers, onions and cheese, served on a crusty roll	\$13.50
CLUB SANDWICH	Turkey, bacon, lettuce, tomato and mayonnaise, served on choice of toasted bread	\$13.25
REUBEN (CORNED BEEF OR PASTRAMI)	Swiss cheese, sauerkraut and Thousand Island, served on Jewish rye bread	\$14.50
GRILLED CHICKEN BREAST SANDWICH	Swiss cheese, grilled onion, smoked bacon, lettuce and tomato	\$12.50
ITALIAN SUB	Sliced Italian meats, provolone, lettuce, tomato, onion and cherry pepper relish	\$13.50
BLT TURKEY WRAP	Applewood smoked bacon, lettuce, tomato and mayonnaise	\$13.25
FRENCH DIP	Thinly-sliced roast beef topped with provolone, served on a crispy roll	\$14.25
RUSTIC GRILLED CHEESE & SOUP COMBO	Choice of cheese paired with our soup du jour or matzo ball	\$13.50

Gourmet Burgers

MICHAEL PATRICK'S BURGER	Chargrilled 8 oz. burger served with potato chips or fries	\$13.00
CHEESEBURGER	Served on a brioche bun with lettuce, tomato and onion	\$14.00
THE DOUBLE DOWN BURGER	Choice of Cheddar, American, Swiss, Pepper Jack or Provolone cheese	\$15.50
CAROLINA BURGER	Stacked with grilled pork roll and a fried egg, glazed with Cooper Sharp cheese	\$16.50
PIZZA BURGER	Piled with pulled pork, BBQ sauce, Cheddar cheese and homemade coleslaw	\$15.50
	Pepperoni, Mozzarella and homemade marinara	

Specialties

FILET MIGNON	8 oz. choice beef tenderloin served with seasonal vegetables and your choice of a baked potato, mashed potatoes or fries	\$37.50
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	\$35.25
SIRLOIN & SHRIMP COMBO	8 oz. top sirloin and 4 golden fried shrimp, served with seasonal vegetables and your choice of a baked potato, mashed potatoes or fries	\$31.50
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	\$16.75
BEEF STROGANOFF	Slowly-braised beef short ribs served over buttered egg noodles	\$16.75
PAN SEARED ATLANTIC SALMON	Dijon crusted and served with lemon butter sauce, seasonal vegetables and pesto jasmine rice	\$26.50
FISH & CHIPS	Served with malt vinegar, fries and homemade coleslaw	\$18.25
MEATLOAF PLATTER	Served with mushroom gravy, mashed potatoes and seasonal vegetables	\$16.25
CHICKEN POT PIE	Sherry-spiked, flaky pastry	\$16.25
FRIED SHRIMP PLATTER	Hand-breaded shrimp, served with fries and homemade coleslaw	\$23.00
GRILLED CHICKEN	Served with lemon-caper butter, tomato, lemon-thyme relish and pesto jasmine rice	\$18.25
VEGAN NAPOLEON	Marinated grilled seasonal vegetables and Portobello mushrooms, layered with polenta and baked, served with sautéed spinach and rice-bean infusion, finished with balsamic-honey glaze	\$14.25
CHEESE RAVIOLI	Served with homemade marinara sauce and garlic bread	\$16.25
SHRIMP SCAMPI	Lemon garlic-basil butter sauce over angel hair pasta	\$23.00
SPAGHETTI AND MEATBALLS	Imported pasta served with homemade meatballs and marinara sauce	\$17.25
CHICKEN MILANESE	Pan seared chicken cutlet topped with tossed arugula in lemon vinaigrette and shaved parmesan	\$18.50

Side Orders

BREAKFAST POTATOES, FRENCH FRIES, MASHED POTATOES OR BAKED POTATO	\$5.00
SAUTÉED MUSHROOMS AND ONIONS OR SEASONAL VEGETABLES	\$6.25

Beverages

FOUNTAIN SOFT DRINKS	Coke, Diet Coke, Sprite, ginger ale or unsweetened iced tea	\$4.50
CHILLED JUICES	Orange, grapefruit, apple, cranberry, pineapple, tomato or V8	\$5.00
HOT BEVERAGES	Coffee, hot tea or hot chocolate	\$4.50
MILK	2% or whole	\$5.25
MILK SHAKES	Chocolate, vanilla, malted or strawberry	\$7.50

Desserts

BANANA CREAM PIE	Flaky pastry, creamy custard, fresh sliced banana and chopped pecans	\$6.75
COCONUT CREAM PIE	Old fashioned with toasted coconut	\$6.75
CARROT CAKE	Classic carrot cake with cream cheese icing	\$8.50
NEW YORK CHEESECAKE	Light and creamy with a graham cracker crust	\$8.50
TRIPLE CHOCOLATE CAKE	Rich chocolate cake layered with light chocolate mousse and finished with chocolate ganache	\$6.75
ICE CREAM	Vanilla, chocolate or strawberry	\$6.75
WAFFLE BANANA SPLIT	Homemade Belgium waffle topped with ice cream, bananas, whipped cream, chocolate sauce and a cherry	\$11.25

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.