

# PETITE CHOU

DINNER RESERVATIONS: 317-259-0765 OR PETITECHOUBISTRO.COM  
 FOR PRIVATE PARTY RENTALS EMAIL EVENTS@CAFEPATACHOU.COM  
 FOLLOW ALONG ON INSTAGRAM: @PETITECHOUBISTRO

## BREAKFAST

**STEEL CUT OATS**  
 Milk, brown sugar 6.25  
 With berries/banana 7.95

**GRANOLA**  
 Cherries, raisins, almonds,  
 toasted oats, choice of milk  
 Bowl 6.25 With berries or  
 banana, yogurt 8.95

**FRENCH TOAST**  
 Brioche, cinnamon sugar,  
 maple butter, Indiana maple  
 syrup 10.95

**PEAR & MASCARPONE  
 TOAST** Maple-Bourbon  
 poached pears, cinnamon-  
 honey mascarpone, pistachios,  
 multigrain toast 10.95

**AVOCADO TOAST**  
 Toasted sourdough boule,  
 avocado, sea salt, black pepper,  
 EVOO 9.95 Add an egg\* 2.00

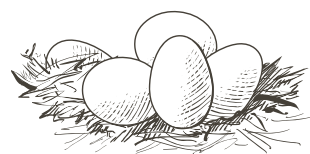
**BROKEN YOLK  
 SANDWICH**  
 Two sunny side up eggs,  
 cheddar, and choice of bacon,  
 ham or mushrooms, served  
 with greens 12.95  
*Add crab cake 8.95*

**ORA KING®  
 SMOKED SALMON**  
 Red onion, capers, fromage  
 frais, toasted sourdough 14.95

**HANGOVER CRÊPE**  
 Soft scrambled eggs, bacon,  
 cheddar, chives, served with  
 greens 12.95

**CACIO E PEPE  
 SOFT SCRAMBLED EGGS**  
 Served on toasted multigrain  
 with lightly dressed arugula 12.95

**ROASTED  
 VEGETABLE HASH**  
 Seasonal vegetables,  
 sunny side up egg 10.95  
*Add jowl bacon 2.50*



## OMELETTES

Omelettes served with lightly  
 dressed greens and your choice  
 of toast. Native Bread Honey Oat  
 Gluten Free toast add 1.50. Egg  
 white omelettes add 1.95. Side of  
 frites or cup of fruit for 2.95.

**Hippie with a Beamer**  
 Spinach, squash,  
 mushroom, Feta 11.95

**Everyone's Favorite**  
 Confit potatoes, bacon, crème  
 fraîche, white cheddar 11.95

**Egg de Triomphe**  
 Seasonal/local mushrooms,  
 fresh herbs, chevre 11.95

**Lucky Pierre**  
 Gorgonzola, spinach, bacon  
 11.95

**Create Your Own**  
 Three eggs, three ingredients,  
 toast, seasonal greens 11.95

**Bacon, Ham, Crumbled Merguez  
 Sausage, Gruyere, Feta, Goat  
 Cheese, White Cheddar, Crème  
 Fraîche, Kale, Mushrooms,  
 Avocado, Spinach, Arugula, Fresh  
 Chives, Fall Squash, Horseradish  
 1.60/ea**

## LUNCH SPECIALTIES

**ONION SOUP GRATINÉE**  
 Classic preparation 8.95

**CRAB & CORN CHOWDER**  
 Chili oil, chive 9.95 / 12.95

**DUCK FAT POMMES FRITES**  
 Dijonnaise 5.95 / 7.95  
 Add truffled parmesan 5.00

**MUSSELS MEUNIÈRE**  
 Roasted garlic, shallots,  
 white wine, butter, herbs 15.95  
 With frites 17.95

**CHICKEN CREPE**  
 Smoked chicken, roasted cauliflower,  
 spinach, parmesan 14.95

**VEGETABLE CREPE**  
 Roasted fall squash, sauteed kale,  
 chevre, herbs 14.95

**STEAK FRITES**  
 9oz Sirloin, frites,  
 Maître d'Hôtel butter 27.95

**CHICKEN PAILLARD**  
 Arugula, parmesan, lemon pan sauce,  
 pommes puree 23.95

## BETWEEN BREAD

**CROQUE MADAME\***  
 Ham, sunny side up egg,  
 Gruyere, sourdough,  
 sauce Mornay 14.95  
 Croque Madame Royale  
 21.95

**CROQUE MONSIEUR**  
 Ham, Gruyere, sourdough,  
 sauce Mornay 12.95  
 Croque Monsieur Royale  
 19.95

**KNIFE & FORK BURGER  
 AND FRITES**  
 Fischer Farms beef,  
 Camembert, bordelaise  
 sauce, aioli, arugula 17.95  
 Add an egg\* 2.00

**BEET BURGER AND  
 FRITES**  
 Roasted beet and chickpea  
 patty, Gruyere, caramelized  
 onions, arugula, aioli 14.95

**CHICKEN SALAD  
 TARTINE**  
 Sourdough boule, aioli, served  
 with greens 11.95

**DUCK PASTRAMI  
 TARTINE**  
 Multigrain, aioli, arugula, pick-  
 led peppers, shaved parmesan,  
 served with greens 14.95

**LE CLUB**  
 Brioche toast, aioli, avocado,  
 bacon, arugula Chicken 12.95  
 Ora-King Smoked Salmon 15.95

## SALADS

**SALAD LYONNAISE**  
 Frisee, red onion, jowl bacon,  
 poached egg 10.95

**SALAD POIRE**  
 Spinach, Bartlett pears, jowl  
 bacon, gorgonzola, onion, pis-  
 tachios, maple balsamic vinaig-  
 rette 12.95

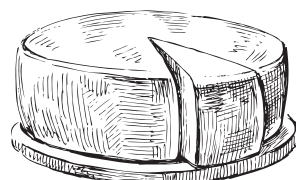
**WARM QUINOA**  
 Seasonal vegetables, puffed  
 quinoa, roasted pumpkin seed  
 vinaigrette 9.95

**BIBB SALAD**  
 Fresh herbs, house  
 vinaigrette 8.95

**FARRO & SPINACH**  
 Blueberries, squash, red onions,  
 red wine vinaigrette 12.95

**CHOPPED MARKET**  
 Chopped greens, market  
 veggies, goat cheese, soft boiled  
 egg, bacon, red wine  
 vinaigrette 8.95 // 12.95

Add Gunthorp Farms all natural chicken 7.95 // Add Honey Creek Sirloin steak 8.95 // Add Shrimp 9.95



**CHEESE PLATE**  
 Three // five cheeses,  
 toasted country bread,  
 Chef's selection of  
 accompaniments  
 14.95 // 18.95

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

## BEVERAGES

HUBBARD & CRAVENS  
COFFEE Refillable while  
you are here 2.95

ESPRESSO/DOUBLE  
ESPRESSO 2.75//3.50

CAFFÈ MACCHIATO 3.75

CAPPUCCINO/LATTE 4.25

AMERICANO 3.75

HOT FRENCH  
CHOCOLATE Frothed milk,  
dark chocolate, whipped  
cream. 4.35

PALAIS DE THÉ® HOT  
TEA Hand picked, premium  
teas 3.25

ICED TEAS Freshly brewed  
daily, flavored or black 2.50

VERO SPARKLING  
WATER 3.50 l / 1.25 glass

SOFT DRINKS Single can  
serving of Coke®, Diet Coke®  
and Sprite® 1.95

FRESH LEMONADE 2.50

ORCHID ISLAND

ORANGE JUICE 2.75//3.75

V8 JUICE, MARTINELLI  
APPLE JUICE 1.95

SMOOTHIES Daily fresh  
fruit combinations 5.50



## DESSERTS

PAVLOVA  
Meringue, lemon curd,  
berries, whipped cream. 8.95

CHOCOLATE  
POTS DE CRÈME 8.95

HOT FUDGE SUNDAE  
PETITE CHOU  
Two scoops of gelato, warm  
dark chocolate ganache, house-  
made brittle, whipping cream  
9.25

PROFITEROLES  
Pâte à choux, vanilla gelato,  
dark chocolate ganache 8.95

HOUSEMADE GELATO  
Vanilla Bean, Chocolate,  
Rotating House Selection  
Single scoop 4.50  
Double scoop 6.50

OUR WATER SYSTEM IS THE WORLD'S GREENEST BOTTLED WATER  
~ STILL AND SPARKLING AVAILABLE ~

## SWEET CRÊPES

Served warm with fresh ingredients.

HARRISON'S Fresh berries, warm chocolate ganache, crème anglaise 7.95

CHOCOLATE GANACHE Almonds, powdered sugar 7.95

BROWN SUGAR AND BANANA Bananas, warmed caramel  
sauce, slivered almonds 7.95

FRESH BERRY Fresh berries, vanilla sugar, crème anglaise 7.95

FRENCH CRÊPES FINES SUCRÉE Cinnamon Sugar, or Vanilla Sugar,  
whipped cream, powdered sugar 5.95

NUTELLA® 6.95

## WINE & CHAMPAGNE

Our wines are carefully selected to go with our menu, the season, and the unique experience of Petite Chou.  
Your server is happy to make suggestions or answer any questions you may have. A votre santé!

CHAMPAGNE/BOLLE	GLASS	BTL	
Laurent Perrier   Brut   Champagne <i>chardonnay-pinot noir-pinot meunier</i>	17	64	
Gratien & Meyer   Cremant de Loire   Loire Valley <i>chenin blanc-chardonnay-cabernet franc-pinot noir</i>	12	44	
Juve Y Camps   Brut Rosé   Cavado <i>pinot noir</i>	14	52	
Larnandier-Bernier "Latitude" Extra Brut   Champagne <i>pinot noir</i>		95	
Lanson   Brut Rosé   Champagne <i>pinot noir-chardonnay-pinot meunier</i>		87	
Billecart-Salmon   Brut Reserve   Champagne <i>pinot noir-chardonnay-pinot meunier</i>		85	
BLANC	GLASS	1/2 BTL	BTL
Pfaffl Vom Haus   Austria <i>gruner veltliner</i>	10	19	36
Pierre Sparr   Grand Reserve   Alsace <i>riesling</i>	11	21	40
Roger Neveu   Sancerre   Loire Valley <i>sauvignon blanc</i>	15	29	56
Chateau L'Ermitage   Auzan   Costières de Nimes <i>roussane-viognier-grenache</i>	9	17	32
JJ Vincent   Pouilly Fuisse   Burgundy <i>chardonnay</i>	16	23	60
Jean Marc Brocard   Chablis Grand Cru   Burgundy <i>chardonnay</i>			110
Les Deux Albion   White Gigondas   Rhone Valley <i>viognier-marsanne-micpoul</i>			46
ROSÉ	GLASS	1/2 BTL	BTL
La Plage Rosé   Provence <i>cabernet Sauvignon-grenache-garignan-merlot</i>	10	20	36
ROUGE	GLASS	1/2 BTL	BTL
Domaine de la Vigne Romaine   Moulin a Vent   Beaujolais <i>gamay</i>	12	23	44
Le Paradou   Côtes du Ventoux <i>grenache</i>	9	17	32
Bieler Pere & Fils   La Jassine   Côtes du Rhone <i>grenache-syrah</i>	10	19	36
Chateau La Marzelle   Right Bank Bordeaux <i>merlot-cabernet sauvignon-malbec</i>	11	21	40
Terra D'Oro   Amador County <i>petite syrah</i>	12	23	44
Marco Abella   Loidana   Priorat <i>garnatxa-carinyena-cabernet sauvignon</i>	17	33	64
Chateau Tour Prignac   Left Bank Bordeaux <i>cabernet Sauvignon-merlot</i>	16	31	60
Dubost   Morgon   Beaujolais <i>gamay cru</i>			56
Albert Bichot   Gevrey-Chambertin <i>pinot noir</i>			130
M Chapoutier La Petite Ruche   Crozes Hermitage   Rhone Valley <i>syrah</i>			55

## COCKTAILS

PETITE CHOU  
NEGRONI  
Campari, Lillet, Gin 12.00

OLD FASHIONED  
JTS Bourbon, Averna Amaro,  
Cherry Liqueur, Orange Liqueur,  
Bitters, Muddled Orange 12.00

THE SECOND POMMIER  
Gin, Apple Cider, Lemon,  
Cinnamon, Vanilla, Thyme,  
Cardamom 13.00

SIDE CAR  
AE Dor Cognac, Fruitlab Orange  
Liqueur, Agave, Lemon Juice 12.00

THE ELDER WITCH  
Vodka, St. Germain, Tarragon,  
Honey, Lemon, Soda 13.00

LE CHIEN  
Mezcal, Allspice Dram, Grapefruit  
Bitters 13.00

THE TRUTH  
Pear Brandy, Spiced Pear, Rosemary,  
Lime, Egg White, Chili Lime Bitters  
13.00