



SELECTIONS FROM OUR MENU

Menu changes monthly, check the website for updated choices.

Starters

Spinach & Artichoke Torta

Garlicky, peppery ricotta and cream cheese blend, layered with fresh spinach and artichoke hearts. 8.75

Bayview Crab Cakes

The real thing! Pan-fried blue crab cakes served on a bed of greens, with red chile mayo and basil aioli. 10.75

Pulled Pork Nachos

Slow-smoked pork shoulder with all the fixin's on fresh tortilla chips with sour cream and Alma's salsa verde. 7.95

Shrimp Picoso

The best shrimp cocktail: five large shrimp with fiesta salad—greens, avocado, bell peppers, basil, and tomatoes, with our spicy Bloody Mary sauce. 9.95

Small Plates

Steak Arepas

Spicy sirloin steak, grilled and sliced, with avocados, roasted red peppers, and cornmeal pancakes, with sour cream garnish. 10.50

Patrick's Flatbreads

Margherita

Fresh mozzarella, tomato, and Eden Farms basil. 8.00

Magic Mushroom

Wild mushrooms and leeks with garlic cream sauce and Parmesan cheese. 9.00

Today's Special

Ask your server for today's delicious flatbread creation.

Tomato Tarte Tatin

A savory twist on the famed dessert—puff pastry crust with herbed Roma tomatoes, kalamata olives, and balsamic caramel sauce. 8.75

Jambalaya Stack

Fried rice cake layered with tomato, chicken, pulled pork, and spicy chile sauce, topped with a blackened grilled shrimp. 9.75

PKD Picnic Platter

A selection of cheeses, Smoking Goose sausages, and homemade crackers, with savory accompaniments. 12.50

Entrées

All entrées are served with a side salad and house bread.

Zinfandel Short Ribs

Braised to perfection, served with white cheddar mashed potatoes and oven-roasted vegetables. 18.95

Spinach-stuffed Chicken

Locally-raised chicken breast, with ricotta, spinach, and mushrooms, served with three-potato gratin and pan-fried green beans. 17.50

Lemon-fennel Scallops

Pan-seared natural jumbo scallops with lemon-fennel butter sauce, served with lemon-pine nut quinoa and sugar snap peas. 23.75

Berkshire Pork Chops

Two succulent Heritage chops, charbroiled and paired with onion marmalade, served with white cheddar mashed potatoes and butter-browned green beans. 24.50

Roasted Vegetable Flan A vegetarian delight, with oven-browned veggies and Ludwig Farmstead cheese, served with our three-potato gratin. 16.50

**PATRICK'S
AT THE BRICK
STREET INN**

175 South Main Street
Zionsville, IN 46077
317-733-8755
www.patrickskitchen.com

HOURS

M-Th: 7 a.m.-9 p.m.;

F: 7 a.m.-11 p.m.;

Sa: 8 a.m.-11 p.m.;

Su: 9 a.m.-9 p.m.

HOUSE SPECIALTIES

Comfort food with a twist, small plates, and seasonally-focused entrees.

DRESS

Casual

COST \$\$

ENTERTAINMENT (Y)

CREDIT CARD ACCEPTED (Y)

BANQUET FACILITIES (Y)

CHILDREN WELCOME (N)

CHILDREN'S MENU (N)

CARRYOUT AVAILABLE (Y)

RESERVATIONS ACCEPTED (Y)

WHEELCHAIR ACCESS (Y)

BAR SERVICE (Y)

