



Summer 2016 Bakery-Cafe Menu

We are Panera Bread

And we believe that good food, food you can feel good about, can bring out the best in all of us. Food served in a warm, welcoming environment, by people who care. To us, that's good eating and that's why we're here.

Allergen Statement

Many of our products contain or may come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish and shellfish. Before placing your order, please inform your server if a person in your party has a food allergy so that a manager can, at your request, provide you a list of ingredients in your order.

WHAT WE'RE CELEBRATING

Celebrate Clean Salads

Summer is the perfect time to take it easy, relax and enjoy fresh salads at Panera. It's when we add new salads to the menu and bring back some of your favorites.

New this summer are the **Chinese Citrus Cashew Salad with Chicken** and the **Green Goddess Cobb Salad with Chicken**.

The best news? All of our salads are now clean, meaning no artificial preservatives, flavors or sweeteners, and no colors from artificial sources. So celebrate summer. And celebrate salads.

BREAKFAST SANDWICHES

Steak & Egg

Egg, Vermont white cheddar and seared steak with salt and pepper on an Everything Bagel.

Sausage, Egg & Cheese

Egg, Vermont white cheddar and sausage with salt and pepper on Ciabatta.

Mediterranean Egg White

Egg whites, Vermont white cheddar, tomato sofrito, fresh spinach and nut-free basil pesto with salt and pepper on Ciabatta.

Bacon, Egg & Cheese

Egg, Vermont white cheddar and applewood-smoked bacon with salt and pepper on Ciabatta.

Asiago Bacon, Egg & Cheese

Egg, Vermont white cheddar and applewood-smoked bacon with salt and pepper on an Asiago Cheese Bagel.

Egg & Cheese

Egg and Vermont white cheddar with salt and pepper on Ciabatta.

BREAKFAST POWER SANDWICHES

Ham, Egg & Cheese

Egg, Vermont white cheddar and smoked, lean ham with salt and pepper on Whole Grain.

Avocado, Egg White & Spinach

Egg whites, Vermont white cheddar, avocado, fresh spinach and tomato with salt and pepper on a Sprouted Grain Bagel Flat.

Turkey Sausage, Egg White & Spinach

Turkey sausage cooked into egg whites, Vermont white cheddar, fresh spinach and tomato with salt and pepper on a Sprouted Grain Bagel Flat.

OATMEAL, YOGURT & FRUIT

Steel Cut Oatmeal

With cinnamon crunch topping and choice of strawberries and pecans or **In Season** blueberries and granola.

Power Almond Quinoa Oatmeal

Steel cut oatmeal topped with quinoa, almonds, cinnamon and honey.

Strawberry Granola Parfait

Low-fat, vanilla yogurt and maple butter pecan granola with whole grain oats and fresh strawberries.

Summer Fruit Cup

BAKED EGG SOUFFLÉS

Savory ingredients and egg baked in our sweet French inspired pastry. Available in: Spinach, Mushroom & Sofrito, Four Cheese, Spinach & Artichoke, Spinach & Bacon

BAGELS & CREAM CHEESE SPREADS

Bagels

Plain, Sprouted Grain Flat, Whole Grain, Everything, Sesame

Specialty Bagels

Chocolate Chip, French Toast, Blueberry, Cinnamon Swirl & Raisin, Cinnamon Crunch, Asiago Cheese

Bagel Pack

13 bagels, 2 tubs of cream cheese spread

Dozen & a Half

18 bagels

Baker's Dozen

13 bagels

Half Dozen

6 bagels

Cream Cheese Spreads

Plain and Reduced-Fat: Plain, Hazelnut 🌱, Roasted Vegetable Medley, Chive & Onion, Wild Blueberry, Honey Walnut 🌱

PASTRIES & SWEETS

Pastries

Pastry Ring, Cinnamon Roll, Cobblestone, Pecan Roll 🌱, Bear Claw 🌱, Pecan Braid 🌱, Cheese Pastry, Chocolate Pastry, Cherry Pastry, French Croissant

Scones

Triple Berry, Wild Blueberry, Cinnamon Crunch, Orange, Mini Scones Variety Pack (3 Triple Berry, 3 Wild Blueberry & 3 Orange)

Muffins

Blueberry with Fresh Blueberries, Pumpkin, Apple Crunch

Muffies

Chocolate Chip, Pumpkin

Cakes & Brownies

Cinnamon Crumb Coffee Cake, **In Season** Strawberry Rhubarb Mini Cake, Double Fudge Brownie with Icing

Cookies

New Lemon Drop, Chocolate Chipper, Oatmeal Raisin, Gluten Conscious Triple Chocolate Cookie with Walnuts 🌱, Gluten Conscious Monster Cookie with Nuts 🌱, Candy Cookie, **It's Back** Flip Flop Cookie

FRESHLY BAKED BREADS

All of our breads are made from fresh dough using our own recipes and only unbleached flour, and freshly baked every morning and throughout the day.

Asiago Cheese Focaccia, Asiago Cheese Loaf, Ciabatta, Cinnamon Raisin Swirl Loaf, Classic White, Country, French Baguette, Honey Wheat, Rye, Sea Salt Focaccia, Sesame Semolina, Soft Dinner Rolls, Sourdough, Sprouted Grain Rolls, Whole Grain, XL Tomato Basil Loaf

DRINKS

ICED SPECIALTY DRINKS

Caramel Latte

Chai Tea Latte

Caffe Mocha

Caffe Latte

HOT DRINKS

Available iced or hot, in decaf and with skim milk. Additional shots of espresso, flavored syrups or substitute almond milk 🌱 for an additional charge.

Freshly Brewed Coffee

Light Roast, Dark Roast, Hazelnut, Decaf

Caramel Latte

Espresso, foamed milk and caramel topped with whipped cream and caramel sauce.

Chai Tea Latte

Brewed black tea, honey, vanilla, cardamom, cinnamon, ginger and foamed milk.

Caffe Mocha

Espresso, foamed milk and chocolate topped with whipped cream and chocolate sauce.

Caffe Latte

Espresso and foamed milk.

Cappuccino

Espresso and foamed milk with a cap of foam.

Signature Hot Chocolate with Chocolate Chip Marshmallows

Bittersweet chocolate flavored syrup mixed with foamed milk and topped with whipped cream and salted caramel sauce.

Hot Teas

A variety of “The Republic of Tea” offerings.

Espresso

LOW-FAT FRUIT SMOOTHIES

Mango

Mango fruit base mixed with orange juice and banana puree blended with low-fat vanilla yogurt and ice.

Strawberry Banana

Strawberry and apple puree, grape juice concentrate and one whole banana blended with low-fat vanilla yogurt and ice.

POWER SMOOTHIES

In Season Peach & Blueberry with almond milk 🌱

Peach and mango purees and white grape and passionfruit juice concentrates blended with fresh blueberries and almond milk.

Green Passion

Peach and mango puree and white grape and passionfruit juice concentrates blended with fresh spinach and ice.

Superfruit with Greek yogurt

A mixture of fruit and berry purees and juice concentrates blended with non-fat plain Greek yogurt and ice.

FROZEN DRINKS

It's Back Lemonade

Lemonade concentrate blended with ice and served with a lemon wheel.

In Season Watermelon Strawberry Lemonade

Lemonade concentrate and strawberry fruit base with a mix of fruit purees and juice concentrates blended with fresh watermelon and ice.

Frozen Caramel

Caramel and an icy coffee blend topped with whipped cream and caramel sauce.

Frozen Mocha

Chocolate and an icy coffee blend topped with whipped cream and chocolate sauce.

BEVERAGES

Iced Green Tea, Seasonal Iced Tea (Açai Berry Green, Black or **New** Passion Fruit White Hibiscus), Lemonade, Soft Drinks, Iced Coffee, San Pellegrino® Sparkling Water and Sparkling Fruit Beverages, Bottled Water, Strawberry Paradise Juice, Premium Orange Juice, Joia® Grapefruit Soda, Organic Apple Juice, Organic White or Chocolate Milk

YOU PICK 2®

Combine any two: ½ Salad, ½ Sandwich, 1 Flatbread, ½ Mac & Cheese or a Cup of Soup

SANDWICHES & PANINI

Roasted Turkey & Caramelized Kale Panini

Roasted turkey raised without antibiotics, caramelized kale blend and fresh mozzarella on Black Pepper Focaccia.

Steak & Arugula

Seared steak, arugula, vine-ripened tomatoes, pickled onions, garlic and herb cream cheese spread and mustard horseradish sauce with salt and pepper on Sourdough.

Roasted Turkey & Avocado BLT

Roasted turkey breast raised without antibiotics, applewood-smoked bacon, lettuce, vine-ripened tomatoes and avocado with pure mayo and salt and pepper on Sourdough.

Steak & White Cheddar Panini

Seared steak, caramelized onions, Vermont white cheddar and horseradish sauce on French Baguette.

Italian Combo

Seared steak, smoked turkey breast, smoked, lean ham, salami, Swiss, lettuce, vine-ripened tomatoes, red onions and mustard horseradish sauce with salt and pepper on Ciabatta.

Bacon Turkey Bravo®

Smoked turkey breast, applewood-smoked bacon, smoked Gouda, lettuce, vine-ripened tomatoes and signature sauce with salt and pepper on Tomato Basil.

Frontega Chicken Panini®

Smoked, pulled chicken raised without antibiotics, mozzarella, vine-ripened tomatoes, red onions, chopped basil and chipotle mayo on Focaccia.

Napa Almond Chicken Salad 🌱

Chicken raised without antibiotics, diced celery, seedless grapes, almonds and special dressing with lettuce and vine-ripened tomatoes with salt and pepper on Sesame Semolina.

Sierra Turkey

Smoked turkey breast, field greens, red onions and chipotle mayo on Asiago Cheese Focaccia.

Classic Grilled Cheese

American cheese on Classic White.

Mediterranean Veggie

Zesty Peppadew™ piquant peppers, feta, cucumbers, lettuce, vine-ripened tomatoes, red onions and cilantro-jalapeño hummus with salt and pepper on Tomato Basil.

Turkey Breast

Smoked turkey breast, lettuce, vine-ripened tomatoes and red onions with salt and pepper on Country Bread.

Tuna Salad

Special recipe tuna salad, lettuce, vine-ripened tomatoes and red onions with salt and pepper on Honey Wheat.

Ham & Swiss

Smoked, lean ham, Swiss, lettuce, vine-ripened tomatoes and red onions with salt and pepper on Rye.

WHOLE GRAIN FLATBREADS

Chicken, Ham & Swiss

Chicken raised without antibiotics, smoked, lean ham, Swiss, arugula, garlic and herb cream cheese spread and spicy brown mustard on whole grain flatbread.

It's Back BBQ Chicken

Smoked, pulled chicken raised without antibiotics, frizzled onions, mozzarella, smoked Gouda, fresh spinach and cilantro with BBQ sauce on whole grain flatbread.

Mediterranean Chicken

Chicken raised without antibiotics, curried lentil hummus, feta, cucumber and napa cabbage blend with tzatziki sauce on whole grain flatbread.

Tomato Mozzarella

Fresh mozzarella, fresh tomatoes and tomato sofrito, baby arugula and nut-free basil pesto with freshly squeezed lemon on whole grain flatbread.

SALADS

In Season Strawberry Poppyseed & Chicken 🌱

Chicken raised without antibiotics and romaine tossed with fat-free poppyseed dressing and topped with fresh strawberries, blueberries and pineapple, mandarin oranges and toasted pecan pieces.

New Chinese Citrus Cashew with Chicken 🌱

Chicken raised without antibiotics, romaine, napa cabbage blend, diced cucumbers, fresh pineapple and cilantro tossed with soy-miso lime dressing and topped with mandarin oranges, roasted cashew pieces and hoisin sauce.

New Green Goddess Cobb with Chicken

Chicken raised without antibiotics, arugula, romaine, kale and radicchio blend, vine-ripened tomatoes and pickled red onions tossed with freshly made Green Goddess dressing and topped with avocado, bacon and cage-free hard-boiled egg.

In Season Watermelon Feta 🌱

Fresh watermelon, arugula and mint drizzled with champagne Dijon vinegar and extra-virgin olive oil topped with feta, ancient grain blend, toasted almonds and salt and pepper.

Fuji Apple with Chicken 🌱

Chicken raised without antibiotics, arugula, romaine, kale and radicchio blend, vine-ripened tomatoes, red onions, toasted pecan pieces, Gorgonzola and apple chips tossed with sweet white balsamic apple vinaigrette.

Romaine & Kale Caesar with Chicken

Chicken raised without antibiotics, kale, romaine and parmesan tossed with Caesar dressing and topped with handmade parmesan crisps.

Spicy Thai with Chicken 🌱

Chicken raised without antibiotics, romaine, roasted cashew pieces, fire-roasted edamame, red pepper and carrot blend, cilantro and wonton strips tossed with low-fat Thai chili vinaigrette and drizzled with peanut sauce.

New Recipe Modern Greek with Quinoa 🌱

Romaine, kale, quinoa tomato sofrito blend, diced cucumbers and kalamata olives tossed with Greek dressing and topped with feta and toasted almonds.

BBQ with Chicken

Chicken raised without antibiotics, romaine, southwest corn blend and frizzled onions tossed with BBQ ranch dressing and drizzled with BBQ sauce.

Caesar with Chicken 🌱

Chicken raised without antibiotics, romaine, parmesan and homemade black pepper focaccia croutons tossed with Caesar dressing.

Caesar

Romaine, parmesan and homemade black pepper focaccia croutons tossed with Caesar dressing.

Seasonal Greens

Arugula, romaine, kale and radicchio blend, vine-ripened tomatoes, red onions and diced cucumbers tossed with reduced-fat balsamic vinaigrette.

Greek

Romaine, vine-ripened tomatoes, feta, pickled red onions and kalamata olives with salt and pepper tossed with Greek dressing.

BROTH BOWLS

Add a ½ Salad, ½ Sandwich, Cup of Soup or 1 Flatbread for an additional charge.

Thai Garden Chicken Wonton

Ginger-chicken wontons, fresh broccoli, spinach, napa cabbage blend, roasted mushroom and onion blend and low-fat Thai chili vinaigrette with cilantro and sesame seeds in our hen broth.

PASTA & MAC

Chicken Tortellini Alfredo

Tortellini pasta filled with a three-cheese blend, tossed in alfredo sauce and topped with smoked, pulled chicken raised without antibiotics and parmesan. Add a ½ Salad, ½ Sandwich, Cup of Soup or 1 Flatbread for an additional charge.

Mac & Cheese

Shell pasta tossed in a blend of creamy cheese sauce and tangy Vermont white cheddar cheese.

SOUPS

Available in a freshly baked Sourdough Bread Bowl, Bowl or Cup. For today's soup schedule please visit PaneraBread.com.*

Low-Fat Chicken Noodle

Fresh vegetables and tender all-white meat chicken breast simmered in a delicately seasoned chicken broth with traditional egg noodles. Served daily.

Vegetarian Creamy Tomato

Vine-ripened pear tomatoes pureed with fresh cream with hints of red pepper and oregano, topped with homemade black pepper focaccia croutons. Served daily.

Broccoli Cheddar

Chopped broccoli, shredded carrots and select seasonings in a smooth cheese sauce. Served daily.

Bistro French Onion

Sweet onions in a savory broth with classic sherry wine vinegar gastrique and sea salts, topped with gruyere and homemade black pepper focaccia croutons. Served daily.

It's Back Vegetarian Summer Corn Chowder

Roasted corn and skin-on red potatoes slowly simmered with sweet cream, poblano peppers and cilantro.

Low-Fat Vegetarian Black Bean

Black beans in a spicy vegetarian broth with onions, red pepper, garlic and cumin. Served Sunday, Tuesday, Thursday and Saturday.

Cream of Chicken & Wild Rice

Long grain and wild rice, celery, onions, carrots and diced chicken in chicken broth with cream and herbs. Served Sunday, Tuesday, Thursday and Saturday.

Baked Potato

Home-style cuts of russet potatoes with select seasonings and smoked bacon in cream sauce with spring onion and chives. Served Monday and Wednesday.

Low-Fat Vegetarian Garden Vegetable with Pesto

Diced tomatoes, zucchini, yellow beans, fresh Swiss chard, cauliflower, bell peppers and pearled barley in a tomato broth garnished with nut-free basil pesto. Served Monday, Wednesday and Friday.

New England Clam Chowder

Chopped sea clams, diced potato, celery, onions and seasonings in a creamy broth. Served Friday.

*Soup offerings at local bakery-cafes may differ.

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PANERA KIDS™

Served with a choice of squeezable organic yogurt, apple or baguette.

Half Salad

Choice of Seasonal Greens, Caesar or Greek.

Mac & Cheese

Shell pasta tossed in a blend of creamy cheese sauce and tangy Vermont white cheddar cheese.

Cup of Soup

Check soup schedule at PaneraBread.com for daily availability.

Peanut Butter & Jelly 

Creamy peanut butter and grape jelly on Classic White.

Grilled Cheese

American cheese grilled on Classic White.

Turkey or Ham Sandwich

American cheese and a choice of smoked turkey breast or smoked, lean ham on Classic White.

It's Back **Buttered Ribbon Noodles**

Ribbon-shaped noodles with creamy butter and sea salt.

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PANERA CATERING

Order your favorite sandwiches, salads, soups and sweets, conveniently boxed for groups of five or more. Delivery is available. Contact your local catering coordinator for details, or order online at **PaneraBread.com**.

 Contains peanuts and/or tree nuts

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