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.

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BREAKFAST SANDWICHES

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<th>Breakfast Power Sandwiches</th>
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| **New Recipe: 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.

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OATMEAL, YOGURT & FRUIT

**Steel Cut Oatmeal**
With cinnamon crunch topping and choice of [In Season] apple chips and pecans or strawberries and pecans.

**Power Almond Quinoa Oatmeal**
Steel cut oats 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.

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BAKED EGG SOUFFLÉS


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BAGELS & CREAM CHEESE SPREADS

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

**Specialty Bagels**
Chocolate Chip, French Toast, Blueberry, Cinnamon Swirl & Raisin, [In Season] Cherry Vanilla, [In Season] Pumpkin Pie, 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

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PASTRIES & SWEETS

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

**Scones**
[In Season] Caramel Apple Thumbprint, Wild Blueberry, Cinnamon Crunch, Orange, Mini Scones Variety Pack

**Muffins**
[In Season] Cranberry Orange, Blueberry with Fresh Blueberries, Pumpkin, Apple Crunch

**Muffies**
Chocolate Chip, Pumpkin

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Menu items and selection may vary by location. Contact your local bakery-cafe for details.
Cakes & Brownies
Cinnamon Crumb Coffee Cake, Double Fudge Brownie with Icing

Cookies
New Cinnamon Crunch Snickerdoodle, In Season Pumpkin Cookie, Chocolate Chipper, Oatmeal Raisin, Gluten Conscious Triple Chocolate Cookie with Walnuts, Gluten Conscious Monster Cookie with Nuts, Candy Cookie

FRESHLY BAKED BREADS
We bake breads fresh in the bakery-cafe every day and feature them in our sandwiches. Pick up a loaf to take home.


DRINKS
ICED SPECIALTY DRINKS
Caffe Latte
Chai Tea Latte
Caramel Latte
Caffe Mocha

HOT DRINKS
Add shots of espresso, flavored syrups or substitute almond milk for an additional charge. Also available in decaf, iced or with skim milk.

Freshly Brewed Coffee
Light Roast, Dark Roast, Hazelnut, Decaf

Caffe Latte
Espresso and foamed milk.

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

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

Cappuccino
Espresso and foamed milk with a cap of foam.

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

In Season Pumpkin Spice Latte with salted caramel syrup
Espresso, foamed milk and pumpkin spice with whipped cream and salted caramel syrup.

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 "The Republic of Tea" Teas
Espresso

FRUIT SMOOTHIES
Made with vanilla yogurt.
Mango
Strawberry Banana
It's Back Strawberry

POWER SMOOTHIES
Green Passion
Peach and mango puree and white grape and passionfruit juice concentrates blended with fresh spinach and ice.

New Carrot Pineapple
Carrot, apple, orange and banana base of purées and juice concentrates blended with fresh pineapple 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
Caramel Mocha

BEVERAGES
Iced Green Tea, Seasonal Iced Tea (Black or Plum Ginger Hibiscus), Lemonade, Soft Drinks, Iced Coffee, Bottled Water, San Pellegrino Sparkling Water and Sparkling Fruit Beverages, Strawberry Paradise Juice, Premium Orange Juice, Spindrift Seltzer Lemon and Raspberry Lime, Organic Apple Juice, Organic White or Chocolate Milk

YOU PICK 2®
Combine any two: ½ Salad, ½ Sandwich, a Cup of Soup, Small Mac & Cheese or 1 Flatbread

SANDWICHES & PANINI

In Season Roasted Turkey, Apple & Cheddar
Roasted turkey raised without antibiotics, Vermont white cheddar, fresh apple and cabbage slaw, arugula and mustard horseradish sauce on Cranberry Walnut.

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.

New Recipe Steak & White Cheddar Panini
Seared steak, pickled onions, Vermont white cheddar and horseradish sauce on Hoagie Roll.

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.

New Chipotle Chicken Avocado Melt
Smoked, pulled chicken raised without antibiotics, smoked Gouda, fresh avocado and cilantro, zesty sweet Peppadew piquant peppers and chipotle mayo on Black Pepper Focaccia.
The Italian
Smoked, lean ham, Chianti wine salami, spicy soppressa and provolone with spicy giardiniera, basil mayo and fresh arugula on a Hoagie Roll.

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

New Recipe Bacon Turkey Bravo
Smoked turkey breast, applewood-smoked bacon, smoked Gouda, lettuce, vine-ripened tomatoes and signature sauce with salt and pepper on thin-sliced Tomato Basil.

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.

Classic Grilled Cheese
American cheese on Classic White.

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

New Recipe Turkey
Oven-roasted turkey, lettuce, vine-ripened tomatoes and red onions with salt and pepper on Whole Grain with mayo and spicy mustard.

New Recipe Tuna Salad
Special recipe tuna salad, lettuce, vine-ripened tomatoes and red onions with salt and pepper on Black Pepper Focaccia.

New Recipe Ham & Swiss
Smoked, lean ham, Swiss, lettuce, vine-ripened tomatoes and red onions with salt and pepper on Whole Grain with mayo and spicy mustard.

* Menu subject to change.

Whole Grain Flatbreads

A New Roasted Turkey Cranberry
Roasted turkey raised without antibiotics, cranberry mustard and baby spinach with garlic and herb cream cheese spread on whole grain flatbread.

In Season

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

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

Salads

In Season

Ancient Grain & Arugula with Chicken
Chicken raised without antibiotics, arugula, ancient grain blend, red grapes and fresh apple and cabbage slaw tossed with white sweet balsamic vinaigrette dressing and topped with roasted and salted pumpkin seeds.

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.

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.

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 vinaigrette.

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.

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

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.

Ricotta Sacchettini with Chicken
Purse-shaped sacchettini pasta filled with a six-cheese blend, chicken raised without antibiotics, fresh broccoli, spinach, tomato sofrito and basil pesto with fresh lemon and parmesan 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.

Vegetarian Autumn Squash
A rich blend of butternut squash and pumpkin simmered in vegetable broth with select ingredients including: honey, apple juice, cinnamon and a hint of curry, then finished with sweet cream and topped with roasted and salted pumpkin seeds. 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.

Turkey Chili
Hearty blend of dark meat turkey raised without antibiotics and tender beans, slow cooked with veggies and spices. Served daily.

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.

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

In Season

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 oven-roasted turkey breast or smoked, lean ham on Classic White.

PANERA CATERING
Order your favorite sandwiches, salads, soups and sweets, conveniently boxed for groups big or small. 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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