

## PATOIS BRUNCH MENU

### STARTERS

FRUIT PLATE	mix of fresh fruits and candied nuts	8.5
MUSSELS AND FRIES	in a smoky tomato broth with saffron aioli	10.5
POTATO GNOCCHI	sage, guanciale, roasted butternut squash and Parmigiano- Reggiano	8.5
CRISPY PORK BELLY SALAD	frisee lettuce, a sunny-side up farm egg, grilled ciabatta and a sherry vinaigrette	10.5
ROASTED BEET SALAD	Fuji apples, French feta, baby arugula, and a charred green onion vinaigret	9.5
TUNA CARPACCIO	radishes, hearts of palm, Maras farm sprouts and satsumas	10.5
JUMBO LUMP CRAB SALAD	fried sweet potato chips, avocado, local sprouts and a citrus vinaigrette	13
DUCK AND ANDOUILLE GUMBO		7
GABURE	a French white bean, cabbage and leek soup with crispy pork belly	7

### SANDWICHES

PATOIS BURGER	house smoked bacon, aged cheddar, arugula, marinated tomatoes on a egg & onion bun with with parmesan truffle fries	12
CROQUE MONSIEUR		11
CROQUE MADAME		12

### ENTREES

OMELETTE OF THE DAY		14
SHRIMP AND GRITS	with onions, poblano peppers and a sherry vinegar garlic butter	16
CLASSIC BREAKFAST	with eggs any style, bacon or sausage, grits or hash browns, biscuit or toast	10
COUNTRY FRIED MISSISSIPPI RABBIT	with Italian sausage gravy, a poached egg and a biscuit	16
HOUSEMADE BOUDIN	with two eggs over easy, hash browns and grilled bread	15
SMOKED TROUT SALAD PLATE	onion, capers, hard boiled eggs, Creole tomatoes, sprouts and a toasted H&H bagel	11
GRITS AND GRILLADES		16

### SIDES

BUTTERMILK BISCUIT		3
HASH BROWNS		
SAGE BREAKFAST SAUSAGE		
APPLE SMOKED BACON		
BRAISED GREENS		

☞ Patois proudly supports local farmers and producers when possible.