

## PATOIS BRUNCH MENU

### STARTERS

#### FRUIT PLATE

AN ASSORTMENT OF FRESH FRUITS AND CANDIED NUTS 8.5

#### MUSSELS AND FRIES

IN A SMOKY TOMATO BROTH WITH SAFFRON AIOLI 10.5

#### POTATO GNOCCHI

CHANTERELLES, JUMBO LUMP CRAB & PARMIGIANO- REGGIANO 10

#### GRILLED LAMB RIBS

WITH GREEN TOMATO RELISH 10

#### JUMBO LUMP CRAB SALAD

HEARTS OF PALM, CREOLE TOMATOES, MARAS FARM SPROUTS & A LEMON VERBENA EMULSION  
12.5

#### GRILLED LAMB KOFTA KEBAB

ROMAINE HEARTS, RED ONION, RYAL'S GOAT'S MILK FETA, TOMATO, KALAMATA OLIVES,  
HOUSEMADE PITA BREAD & A PRESERVED LEMON & TAHINI DRESSING 13

#### SHRIMP & OKRA GUMBO 7

LOCAL SQUASH, BASIL, VIDALIA ONION & PARMESAN SOUP 7

### SANDWICHES

#### PATOIS BURGER

GRIDDLED WITH AGED PROVOLONE, CREOLE TOMATOES, GUANCIALE, BIBB LETTUCE &  
ONIONS ON A EGG & ONION BUN 12

#### CROQUE MONSIEUR 11

#### CROQUE MADAME

TOPPED WITH A FRIED EGG 12

### ENTREES

#### OMELETTE OF THE DAY- 11

#### SHRIMP AND ANSON MILLS GRITS

WITH ONIONS, POBLANO PEPPERS, AND A SHERRY VINEGAR GARLIC BUTTER 16

#### CLASSIC BREAKFAST

EGGS ANY STYLE, BACON OR SAUSAGE, GRITS OR HASH BROWNS, BISCUIT OR TOAST 10

#### PULLED PORK AND BISCUITS

POACHED EGGS, SMOKED TOMATO HOLLANDAISE, & BACON BRAISED GREENS 15

#### ANSON MILLS GRITS AND GRILLADES 14

#### FRIED MISSISSIPPI RABBIT

WITH A BISCUIT, POACHED EGG & ITALIAN SAUSAGE CREAM GRAVY 16

#### ALMOND CRUSTED GULF FISH

POTATO GALETTES, BUTTERED GREEN BEANS & A CITRUS MENIEURE SAUCE 18

#### GRILLED FLANK STEAK

WITH BRIE POTATOES, SPINACH, CHANTERELLES & A RED WINE REDUCTION 18

### SIDES 3

#### BUTTERMILK BISCUIT

#### HASH BROWNS

#### SAGE BREAKFAST SAUSAGE

#### APPLE SMOKED BACON

#### ANSON MILLS GRITS

#### BACON BRAISED GREENS

PATOIS SUPPORTS LOCAL FARMERS & PRODUCERS WHEN POSSIBLE.