

PATOIS DINNER MENU

APPETIZERS

POTATO GNOCCHI jumbo lump crabmeat, chanterelle mushrooms and Parmigiano-Reggiano	10.5
TUNA CARPACCIO mixed heirloom radishes, Maras Farm sprouts and a ginger and orange blossom vinaigrette	11
SAUTEED SWEETBREADS beluga lentils, Bloomsdale spinach and a country ham reduction	11.5
RABBIT TERRINE with fig mustard, cornichons and toasted baguette	8.5
ESCARGOT casino style with shiitake mushrooms	8.5
SERRANO WRAPPED GULF SHRIMP grilled with a black eyed pea and roasted poblano pepper vinaigrette and Grow Farm's arugula	10.5
CHARCUTERIE PLATE housemade boudin, pork rillettes, and hogshead cheese	13
CHEESE PLATE mixed olives, apple currant compote and assortment of housemade crackers	16
MOULES FRITES in a smoky tomato broth with saffron aioli	11

SALADS

JUMBO LUMP CRAB SALAD fried sweet potato chips, avocado, local sprouts and a citrus vinaigrette	13.5
CRISPY PORK BELLY SALAD with frisee, a sunny-side up farm egg, grilled ciabatta and a sherry vinaigrette	10.5
P & J OYSTER AND SPINACH SALAD frisee, Benton's bacon and a meyer lemon and parmesan buttermilk dressing	11
HEIRLOOM LETTUCE SALAD with Cantelet cheese and a wildflower honey vinaigrette	7.5
SMOKED TROUT SALAD fried capers, hard boiled eggs, sprouts and toasted ciabatta	9.5

SOUPS

DUCK AND ANDOUILLE GUMBO	7
GABURE a French flageolet bean and vegetable soup with crispy pork belly and arugula pistou	7

ENTREES

ROASTED WHOLE POUSSIN oyster mushroom, sweet potato, speckled butter bean ragout and a natural sauce with cippolini onions	22
ALMOND CRUSTED GULF FISH roasted potato galettes, buttered green beans and satsuma brown butter sauce	24
RARE FENNEL CRUSTED TUNA eggplant caponata, baby arugula, grape tomatoes and aged balsamic vinegar	26
STEAK FRITES with a green peppercorn reduction	28
GULF SHRIMP & HOUSEMADE FETTUCCINE guanciale, lemon, chilies and arugula	21
HALF ROASTED DUCK fregula, currants, roasted butternut squash and parsnips and an apple cider reduction	26
PANEED MISSISSIPPI RABBIT braised greens, smothered okra and a spicy tasso reduction	26
BRAISED SHORT RIBS purple hull peas, fresh "rag" pasta and gremolata	27

👉Patois proudly supports local farmers and producers when possible.