



— LUNCH —

Lunch is served Friday 11:30am - 2:00pm

Appetizers

— POTATO GNOCCHI —

Bacon, English peas, Leeks, Piave Vecchio
\$14

— MOULES FRITES —

Chorizo and Fennel Sofrito, Garlic, Creme Fraiche
\$16

— PECAN CRUSTED SWEETBREADS —

Country Ham Reduction, Sautéed Spinach, McEwen & Sons Grits
\$16

— GRILLED GULF SHRIMP —

With Calabrian Chile Butter & Bellegarde Bread
\$15

— GRILLED LAMB RIBS —

With Green Tomato Relish
\$16

Soups & Salads

— MARKET INSPIRED SOUP —

\$9

— SEASONAL GUMBO —

\$9

— HEIRLOOM LETTUCE SALAD —

Fine Herbs, Vadouvan Almonds, Farmers Cheese, Banyuls Vinaigrette
\$12

— OYSTER WEDGE SALAD —

Butter Lettuce, Bacon Lardons, Blue Cheese Dressing, Crispy Fried Oysters
\$14

Entrées

— CUBAN MADAME —

Roasted Pork, Ham, Guyre, Manchego Custard, Dijon & Butter Pickles, Topped With A Fried Egg
\$15

— STEAK FRITES —

Wagyu Flank Steak, Bordelaise, Shallot Butter, Crispy French Fries
\$29

— EGGPLANT PARMESEAN —

Roasted Spaghetti Squash, Crescenza Cheese Stuffed Fried Eggplant, San Marzano Tomato Sauce, Parmesan, Basil Pure
\$22

— PATOIS BURGER —

6 oz House Ground Angus Beef, Comeback Sauce, American Cheese, Bread & Butter Pickles, Brioche Bun, With Crispy French Fries
\$16 - (Add Bacon - \$1 / Add Egg - \$1)

— GULF FISH ALMONDINE —

Potato Galette, Buttered Green Beans, Satsuma Meunière Sauce
\$24



— DINNER —

Dinner is served Wednesday - Thursday 5:30pm - 10:00pm & Friday - Saturday 5:30pm - 10:30pm

Appetizers

— MOULES FRITES —

Chorizo and Fennel Sofrito, Garlic, Creme Fraiche
\$16

— POTATO GNOCCHI —

Jumbo Lump Crab, English peas, Oyster Mushrooms, Piave Vecchio, Crab Roe Butter
\$16

— PECAN CRUSTED SWEETBREADS —

Country Ham Reduction, Sautéed Spinach, McEwen & Sons Grits
\$16

— GRILLED LAMB RIBS —

With Green Tomato Relish
\$17

— CAST IRON SIZZLING OCTOPUS —

Satsuma Chili Vinaigrette, Roasted Root Vegetables, Mint
\$17

— SEARED GULF SHRIMP —

Black Garlic, Bottarga, Bread Crumbs, Chilis, Preserved Lemon Butter
\$14

— CRISPY SHORT RIB —

Rice Grits, Herbs, Pickled Bok Choy, Peanuts
\$16

— MUSHROOM RISOTTO —

Confit Lion's Mane Mushrooms, Mixed Sautéed Mushrooms, White Truffle Oil, Parmesan Cheese
\$19 \ \$33

Soups & Salads

— MARKET INSPIRED SOUP —

\$9

— SEAFOOD GUMBO —

\$10

— HEIRLOOM LETTUCE SALAD —

Fine Herbs, Vadouvan Almonds, Farmers Cheese, Banyuls Vinaigrette
\$12

— CRISPY DUCK CONFIT SALAD —

Bitter Greens, Walnut Brown Butter Vinaigrette, Apples, Shaved Fennel, Toasted Walnuts
\$17

— FRIED OYSTER SALAD —

Bloomdale Spinach, Bacon Lardons, Meyer Lemon Buttermilk Dressing
\$18

— SHRIMP LOUIE SALAD —

Boiled Shrimp, Heirloom Tomato, Tarragon, Boiled Eggs, Louie Dressing, Avocado
\$19

Entrées

— GULF FISH ALMONDINE —

Potato Galette, Buttered Green Beans, Satsuma Meunière Sauce
\$MP

— STEAK FRITES —

Grilled Wagyu Flank Steak, Crispy French Fries, Bordelaise Sauce, Shallot Butter
\$38

— PANÉED VEAL —

Herbed Escargot Brandy Cream Sauce, Mushrooms, Sautéed Kale & Fingerling Potatoes
\$31

— PORK CHOP —

Cold Smoked, Grilled, Double Cut Chop, Lima Beans, Roasted Heirloom Carrots & Kale, Satsuma Glaze
\$30

— EGGPLANT PARMESEAN —

Roasted Spaghetti Squash, Crescenza Cheese Stuffed Fried Eggplant, San Marzano Tomato Sauce, Parmesan, Basil Pure
\$26

— SEARED SCALLOPS —

Bok Choy, Root Vegetables, Grapefruit Coriander Butter, Crispy Rice
\$34



— SUNDAY BRUNCH —

Brunch is served Sunday 10:30am - 2:30pm

Appetizers

— POTATO GNOCCHI —

Bacon, English peas, Leeks, Piave Vecchio
\$15

— BISCUIT SANDWHICH —

Seared Chisese's Ham, Red Eye Gravy, Fried Egg
\$9

— GRILLED LAMB RIBS —

With Green Tomato Relish
\$16

— ASSORTED BRUNCH BREADS —

Seasonal Jam
\$6

— PONTCHATOULA STRAWBERRY PANCAKE —

Seasonal Jam
\$6

— BISCUITS & ITALIAN SAUSAGE GRAVY —

\$8

Soups & Salads

— MARKET INSPIRED SOUP —

\$9

— SEAFOOD GUMBO —

\$9

— HEIRLOOM LETTUCE SALAD —

Fine Herbs, Vadouvan Almonds, Farmers Cheese, Banyuls Vinaigrette
\$12

— SHRIMP LOUIE —

Boiled Shrimp, Heirloom Tomato, Tarragon, Boiled Eggs, Louie Dressing, Avocado
\$19

Entrées

— PATOIS BURGER —

6 oz House Ground Angus Beef, Comeback Sauce, American Cheese, Bread & Butter Pickles, Brioche Bun, With Crispy French Fries
\$16 - (Add Bacon - \$1 / Add Egg - \$1)

— CUBAN MADAME —

Roasted Pork, Ham, Gruyre, Dijon Mustard, Manchego Custard, B&B Pickles, Fried Egg with Fries
\$16

— OMELETTE DU JOUR —

MP

— GULF SHRIMP & GRITS —

Black Garlic, Preserved Lemon, Bottarga, Toasted Garlic Bread Crumbs
\$22

— SMOKED PORK BENEDICT —

Biscuit, Poached Eggs, Smoked Tomato Hollandaise, Bacon Braised Greens
\$19

— FRIED MISSISSIPPI RABBIT —

Buttermilk Biscuit, Poached Egg, Italian Sausage White Gravy
\$24

— ALMOND CRUSTED GULF FISH —

Potato Galette, Buttered Green Beans, Satsuma Meunière Sauce
\$25

— BREAKFAST BURRITO —

Two Eggs Scrambled, Black Beans, Hash Browns, Cheddar Cheese, Ancho Chili Sauce, Pico De Gallo, Creama, Criolla Sella Hot Sauce
\$15

SIDES - \$5

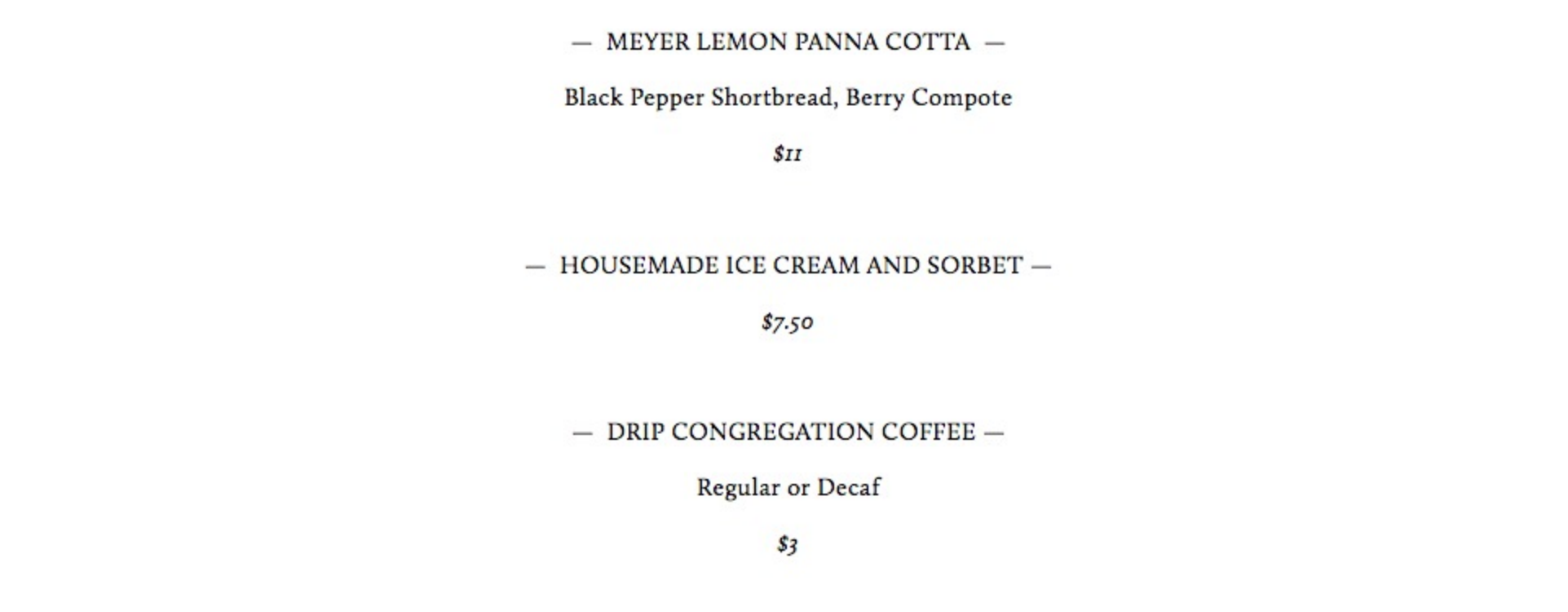
— BUTTERMILK BISCUITS —

— HASH BROWNS —

— APPLE SMOKED BACON —

— MCEWEN & SONS GRITS —

— BACON BRAISED GREENS —



— DESSERTS —

— "SNICKERS" —

Brown Sugar Cake, Chocolate Mousse, Chocolate Sorbet, Salted Caramel, Chocolate Sauce, Peanuts
\$13

— KING CAKE PAIN PERDU —

Bruleed Bananas, Toffee Sauce, Pecans, Cream Cheese
\$11

— CHOCOLATE HAZELNUT GATEAU —

Frangelico Ice Cream, Hazelnut Tuile, Chocolate Sauce
\$12

— MEYER LEMON PANNA COTTA —

Black Pepper Shortbread, Berry Compote
\$11

— HOUSEMADE ICE CREAM AND SORBET —

\$7.50

— DRIP CONGREGATION COFFEE —

Regular or Decaf
\$3