



**SUNDAY BRUNCH 10:30—2:30pm**

**STARTERS**

FRESH PONCHATOULA STRAWBERRIES & HOUSE-MADE YOGURT 7.5

MUSSELS & FRIES in a smoky tomato broth with saffron aioli 11

POTATO GNOCCHI jumbo lump crab, edamame & parmigiano-reggiano 12.5

DUCK CONFIT SALAD with arugula, spiced pecans & a pear vinaigrette 12.5

JUMBO LUMP CRAB SALAD with hearts of palm, tomato concasse, maras farms' sprouts & a lemon verbena emulsion 14

HEIRLOOM LETTUCE SALAD with toasted pumpkin seeds, shaved asian turnips, ryal's goat's milk cheddar & a local honey vinaigrette 7

FRIED CHICKEN SALAD with sprouts, hollygrove arugula, hothouse tomatoes, bacon, & an avocado dressing 12.5

OYSTER SALAD  
with spinach, frisee, benton's bacon, shaved parmigiano-reggiano & a meyer lemon buttermilk dressing 14

GRILLED LAMB RIBS with green tomato relish 11

RABBIT, ANDOUILLE & GREENS GUMBO 7

BUTTERNUT SQUASH & SHRIMP SOUP 7

**SANDWICHES**

CLASSIC PATOIS BURGER House-ground chuck with smoked red onion marmalade, blue cheese & bacon on a brioche bun 12

CROQUE MONSIEUR 11

CROQUE MADAME topped with a fried egg 12

EGG, CRISPY PORK BELLY & FRIED GREEN TOMATO SANDWICH with cheddar cheese & a crystal hot sauce aioli on brioche 11

**ENTRÉES**

OMELETTE DU JOUR 11

SHRIMP & ANSON MILLS GRITS with onions, poblano peppers & a sherry vinegar garlic butter 17

CLASSIC BREAKFAST eggs any style, bacon OR sausage, grits OR hash browns, biscuit OR toast 10

PULLED PORK & BISCUITS poached eggs, smoked tomato hollandaise & bacon braised greens 15

ANSON MILLS GRITS & GRILLADES 14

FRIED MISSISSIPPI RABBIT with a biscuit, poached egg & Italian sausage cream gravy 18

ASIAGO STUFFED CHICKEN BREAST with creamed baby collards, chestnut limas & a pepper jelly reduction 18

ALMOND CRUSTED GULF FISH with potato galettes, buttered green beans & a satsuma butter 19

SMOKED BRISKET HASH with two eggs over easy 11, add brussel sprouts 12

**SIDES 3**

BUTTERMILK BISCUIT

HASH BROWNS

SAGE BREAKFAST SAUSAGE

APPLE SMOKED BACON

ANSON MILLS GRITS

SMOTHERED GREENS