



LUNCH 11:30—2pm, FRIDAYS ONLY

APPETIZERS

POTATO GNOCCHI

jumbo lump crab, chantrelle mushrooms & parmigiano-reggiano 11

SAUTÉED SWEETBREADS

beluga lentils, spinach, & a country ham reduction 11

MOULES FRITES

in a smoky tomato broth with saffron aioli 10

GRILLED LAMB RIBS

with a green tomato relish 10.5

RABBIT, GREENS & ANDOUILLE GUMBO 7

LOCAL BUTTERNUT SQUASH & SHRIMP SOUP 8

SALADS

HEIRLOOM LETTUCE SALAD

pumpkin seeds, shaved radish, ryal's goat's milk cheddar & a honey vinaigrette 8

DUCK CONFIT SALAD

with arugula, spiced pecans, pears & a pear vinaigrette 12.5

CALAMARI SALAD

with fresh herbs, market lettuces, maras farms' sprouts & a soy ginger dressing 11.5

FRIED CHICKEN SALAD

with local tomato, benton's bacon, maras farm sprouts, hollygrove arugula & an avocado buttermilk dressing 14

ENTRÉES

SMOKED BRISKET SANDWICH

with cheddar, brussel sprouts & Vidalia onion slaw on ciabatta 12

CLASSIC PATOIS BURGER

house-ground chuck, dressed with bacon, bleu cheese & a red onion marmalade on a brioche bun 12

ALMOND CRUSTED GULF FISH

potato galettes, buttered green beans, & a citrus menieure sauce 21

GULF SHRIMP & HOUSEMADE FETTUCINE

sun-dried tomatoes, broccoli rabe, kalamata olives & preserved lemon 19

ASIAGO STUFFED FREE RANGE CHICKEN BREAST

with bacon braised greens, chestnut limas & a pepper jelly reduction 16