PATIO 44 COASTAL SEAFOOD & STEAKS

CLASSIC BRUNCH

beignet bites 8

eight traditional beignet bites, covered with powdered confectioner's sugar

crab cake benedicts* 26

our hand-made lump blue crab cakes, poached eggs topped with hollandaise sauce, and served with patio's famous gouda grits and brunch potatoes

eggs benedict* 18

leidenheimer new orleans french bread with smoked andouille sausage, poached eggs, topped with hollandaise sauce, and served with patio's famous gouda grits and brunch potatoes

soft shell crab benedict* MP

leidenheimer new orleans french bread with spinach, tomatoes, a fried soft shell crab, poached egg, hollandaise, patio's famous gouda grits, served with brunch potatoes

grits and grillades* 20

patio's famous gouda grits, slow braised beef, topped with a coffee infused gravy

hoppin' john 13

a patio spin on a southern classic, andouille sausage, tasso ham, patio's famous filed peas, steamed rice

steak and eggs* 26

an 8 oz usda choice center cut sirloin served with two eggs cooked how you like, patio's famous gouda grits, served with brunch potatoes

eggs and bacon* 13

two eggs cooked how you like, two pieces of thick-cut bacon, patio's famous gouda grits, served with brunch potatoes

biscuits and gravy 14

two homemade biscuits with your choice of delicious white or brown gravy

fried chicken and biscuits 19

fried chicken breast inside two homemade biscuits, with sweet-hot pecan sauce, served with brunch potatoes

WAFFLES

pecan waffle 14

a homemade bacon infused waffle with chopped pecans served with steen's pure cane syrup and topped with fresh housemade whipped cream

fresh strawberry waffle 14

a homemade bacon infused waffle with strawberries served with steen's pure cane syrup and topped with fresh house-made whipped cream

OMELETS

spinach and andouille omelet* 16

fresh spinach, andouille sausage, and smoked gouda cheese, in a three egg omelet, served with patio's famous gouda grit, served with brunch potatoes

crawfish étouffée omelet* 18

patio's delicious crawfish étouffée in a three egg omelet, and served with our famous gouda grits, served with brunch potatoes

crab fondue omelet* 18

patio's delicious blue crab fondue in a three egg omelet, and served with our famous gouda grits, served with brunch potatoes

three-meat omelet* 18

tasso, andouille, bacon, and gouda cheese in a three egg omelet, and served with our famous gouda grits, served with brunch potatoes

patio kids' brunch 8

two eggs scrambled and served with a slice of thick-cut bacon and patio's famous gouda grits

SIDE ITEMS

thick-cut bacon 3 andouille sausage 3 gouda grits 6 grilled tomatoes 3

An 18% gratuity will be added to parties of 8 or more.

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.