

DESSERTS



Bananas Foster 'Rice' Cream Sundae
*Bruléed Banana, Rice Ice Cream, Rum/Jaggery Sauce,
Toasted Sesame Seeds, Vanilla Chantilly Cream, Cherry*

Choco-Taco
*Chocolate Waffle-Cone Bowl, Vanilla Ice Cream,
Chocolate Sauce, Peanut Butter Mousse, Candied Peanuts*

Sorghum Pudding
Whiskey Sauce, Cornmeal Cookie

Strawberry Galette
Cream Cheese Mousse, Balsamic Vinegar

Mini Pineapple Upside-Down Cake
*Brown Sugar/Rum Sauce,
Chantilly Cream, Caramel Ice Cream*

Bess' Hostess Cake
Chocolate Sauce, Chocolate Ice Cream

French Press Coffee 6

Fonseca Bin 27 Ruby Port 6

Broadbent "Rainwater" Madeira 5

Limoncello 6.5

Lime-cello 6.5

SNACKBAR



721 N. LAMAR BLVD. • OXFORD, MS 38655 • (662) 236-6363

RAW BAR

Plateau de Fruits de Mer (for 2)
*6 oysters, 4 Steamed Shrimp, 4 Spicy Pickled Shrimp,
12 Marinated Crab Claws, Crawfish Rémolade,
Crabmeat Ravigot
Market Price*

Platter of Oysters
*Half Dozen Market Price
Dozen Market Price*

Platter of Steamed Jumbo Gulf Shrimp
*Ten Market Price
Twenty Market Price*

Marinated Blue Crab Claws
*Dozen Market Price
2 Dozen Market Price*

Eating raw or under-cooked foods, including shellfish, can cause illness... including, but not limited to Hepatitis. We recommend you take this into account when ordering. As much as you may want to "live a little," there are risks.

SANDWICHES

(Served with Seasoned Frites)

Shredded Duck Croque Monsieur
Housemade Grainy Mustard, Gruyère, Tabasco Aioli, Pickle
12

Madame
13

Cheeseburger
*Homeplace Pastures' Ground Beef, American Cheese,
Lettuce, Onion, Tomato, Spicy Mustard,
Housemade Mayonnaise, House Bread & Butter Pickles,
Butter-Toasted Kaiser Roll*

12
Add BBB Bacon
1.5

Ham and Cheese
*Dijon Mustard, Bacon Jam,
Cornichons, Raclette, Demi Baguette*
12.5

Grilled Cheese
Caramelized Onion, Raclette & Gouda, Sourdough
12

CHARCUTERIE

Country Style Pork Terrine

Housemade Grainy Mustard, French Bread
9

Pâté de Foie de Poulet

Chicken Liver/Mushroom Pâté, House Grainy Mustard,
French Bread
9

Charcuterie Plate (for 2)

Selection of Housemade Hard Sausages, Hams, Pâté, Pickles,
Housemade Grainy Mustard, Vermont White Cheddar,
Spicy BBQ Sauce, French Bread
23

Fried Boudin Balls

Housemade Cajun Pork/Rice Sausage
with Saltines and Housemade Grainy Mustard
7.5

Pork Rillettes

Housemade Grainy Mustard, French Bread
10

SMALL PLATES

Green Salad

Carrots, Beets, Pickled Haricots, Chopped Egg,
Herb Vinaigrette
7.5

French Onion Soup

8

Truffle Parmesan Frites

Tabasco Aioli
6

Three Spreads

Pimento Cheese, Fava Bean Hummus,
Ricotta/Caramelized Spring Onion
14

Crawfish Tartine

Louisiana Crawfish Tails, Fava Beans,
Tomato, Gribiche, Baguette
15

Wafer Chaat

Potato Chips, Sprouted Green Chick Peas, Onion,
Chilies, Tomato, Raisins, Chaat Masala, Yogurt
9.5

Shakshouka

Two Eggs, Merguez, Spicy Tomato Sauce,
Parsley, Goat's Cheese
12.5

SIDES

Frijoles de Castilla

Merguez Stewed White Beans

Rice & Peas

Beet Salad

Asparagus Upma

NOT SO SMALL PLATES

Steak Frites

Chimichurri, Truffle/Parmesan Frites, Tabasco Aioli
26

Lobster Mac and Cheese

You asked for it...you got it
20

Costillas Adobadas

Niman Ranch Confit Pork Spare Ribs,
Frijoles de Castilla, Salsa de Piña
22

Pan-Fried Flounder

Asparagus Upma, Black Pepper Ghee
27

Doro Wat

Ethiopian-Spiced Stewed Chicken,
Beet Salad, Rice-Flour Pan Cakes
24

Fried Catfish Bibimbap

Fried Simmons Catfish, Charred Cabbage & Pickled Shiitake,
Carrots, Mississippi Blues Brown Rice Grits,
Soft Boiled Egg, Sesame Seeds, Gochugaru
21

Roast Lamb

Za'atar Spiced Rack of Lamb,
Merguez Stewed White Beans, Cucumber-Yogurt Salad
28

Kribich

Shrimp in Haitian-Style Creole Sauce, Riz et Pois
24

Fish Yassa

Mahi Mahi roasted with Onions,
Mustard, Lemon & Herbs, Cous Cous
24

DAILY SPECIALS

MONDAY

Meatless Monday

TUESDAY

Fried Chicken

Sweet-Tea Brined Naked Bird Chicken,
Stewed White Beans

WEDNESDAY

Steak Milanese

Chimmichurri Fried Potatoes

THURSDAY

Redfish Molee

Redfish, Coconut Milk, Spices, Lemon Rice

FRIDAY/SATURDAY

Fisherman's Stew

A changing selection of our house-cured meats and
cheeses are available for purchase any time.
Please ask your server about today's selections.

We are grateful to our Local Farmers for their
hard work and extraordinary Produce.