

DAILY SPECIALS

TUESDAY

Sweet Tea-Brined
Fried Chicken

Rotating Selection of Sides

WEDNESDAY

Kerala Fried Chicken Sandwich
*Mango Chutney Mayonnaise, Cabbage Raita,
Coconut Oil, Brioche Bun*

THURSDAY

Porc aux pruneaux
*Center Cut Pork Loin Medallions, Poached Prunes,
Dijon, Shallots, Creme Fraiche, Roasted Potatoes*

FRIDAY/SATURDAY

Duck Breast
*Parsnip Purée, Haricots Vert,
Cane Syrup BBQ*

RAW BAR

Market Price

Oysters on the Half Shell
*Rotating Selection from Around the Country.
Served with Ketchup, Horseradish, Mignonette,
& Saltines. Priced per Oyster.*

Peel-N-Eat Jumbo Shrimp
*Served with Ketchup, Horseradish, & Tartar Sauce.
Priced per Shrimp.*

**Eating raw or undercooked 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 say you want to “live a little,” there are risks.*

DESSERTS

Pastry Chef
Mary Reagan Starrett



Brown Butter Pear Cake
Cardamom Anglaise, Maple Candied Pepitas

Chocolate Crème Brûlée
Pistachio Madeleines

Honey-Ginger Meringue Roulade
Oat Crumble, Satsuma Sherbet

AFTER DINNER DRINKS

French Press Coffee for 2 5

French Press Coffee for 4 10

Hugo Loose Leaf Tea 5

Rainier, Jasmine Bai Hao, Hugo Grey

Cold-Brew ‘Martini’ 12

*Old Soul High-Rye, Hoodoo, Kahlua,
Chicory Cold-Brew, Cream*

DIGESTIFS

Limoncello 8

Niepoort Late Bottled Vintage Port 8

Averna 8

Cynar 8

Fernet Branca 8

Hoodoo 8

Cardamaro 8

Niepoort 10 Years Old White 12



*“In politics stupidity is not a handicap”
— Napoleon Bonaparte*

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SMALL PLATES

**House Made Herbed Focaccia
& Extra Virgin Olive Oil**
6

Rosemary-Parmesan Frites
Tobasco Aioli
7.50

French Onion Soup
9

Green Salad
*Carrot, Radish, Pickled Haricots Verts,
Chopped Egg, Citrus-Herb Vinaigrette*
11

**Winter Squash
& Cheese Fondue**
*Roasted Squash, Gruyère, Cheddar, Cognac & Thyme,
Black Pepper Crackers*
14

Shrimp Hush Puppies
Comeback Sauce
15

Hand Pies
*Collard Greens, Andouille, Sweet Potato,
Spiced Cane Syrup*
15

Our Frisée aux Lardons
*Frisee, Andouille, Toasted Pecans, Scallions, Croutons,
Creole Mustard Vinaigrette, Poached Egg*
16

Tabla Waldorf Salad
*Duck Confit, Celery, Apples, Onion, Romaine,
Walnuts, Citrus Dressing*
16

NOT SO SMALL PLATES

Catfish Parmesan
Lemon-Garlic Kale, Roasted Delicata Squash
28

Shrimp Fra Diavolo
*Tomato & Calabrian Chili Sauce,
Roman-Style Polenta Gnocchi*
35

Braised Lamb Neck Fillet
*Olives, Apricots, Pistachio & Preserved Lemon,
Roasted Turnips, Rice Grits*
35

Roasted Wester Ross Salmon
*Mustard-Brown Sugar Glaze, Crispy New Potatoes,
Spinach Purée, Beurre Blanc*
35

Chicken Chasseur
*Mushroom-Shallot-Cognac Sauce,
Mashed New Potatoes*
36

Grilled Prime Strip Steak
Potato Purée, Haricots Vert, Sauce Marchand du Vin
45

Grilled Gulf Fish
Dirty Grits, Collard Greens, Sauce Bearnaise
Market

SANDWICHES

*Served with House-Made Lemon-Dill Potato Chips;
Sub Rosemary-Parmesan Frites 2.5
Add Big Bad Bacon 2.75; Add a Fried Egg 1.25*

**Coach Chadwick's
Favorite Burger**
*44 Farms Beef Griddled with Minced Onions,
American Cheese, Dill Pickles, Dijonnaise, Brioche Bun*
16

Monte Cristo
Rosemary Ham, Dijon Mustard, Gruyère, House-Made Jelly
16

Duck Croque Monsieur
*Creole Mustard, Tabasco Aioli, Dill Pickle, Gruyère Cheese
Make It A Madame \$1.25*
16

Fried Oyster Po Boy
*Remoulade, Tomato, Onion, Dill Pickle,
Shredded Lettuce, Leidenheimer Loaf*
18

*We are continuously grateful to our Local Purveyors for their
Diligence & Extraordinary Products. Thank you.*

*Please share any Food Allergies and/or Dietary Restrictions with
your server. We understand this can be Extremely Serious
and want to preserve your health.*

Chef Vishwesh Bhatt
*We have signed copies of Chef's cookbook
I Am From Here available.
Ask your server to add it to the check.*
