

## DESSERTS



**Lemongrass Crème Brulée**  
*Black Tea Shortbread*

**Key Lime Pie**  
*Saltine Crust, Tequila Citrus Sauce,  
Candied Lime Rind, Chantilly Cream*

**Cardamom & Fennel Carrot Cake**  
*Chai Anglaise, Ginger Ice Cream*

**“Moon Pie” Chocolate Shortbread,**  
*Vanilla Marshmallow,  
White Chocolate Sauce, RC Cola Sorbet*

**Kentucky Bourbon Chocolate Cake**  
*Chocolate/Orange Ganache,  
Vanilla Ice Cream*

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**French Press Coffee 5.5**

**Fonseca Bin 27 Ruby Port 6**

**Broadbent “Rainwater” Madeira 5**

**2011 La Fleur D'OR Sauternes, France 9**

## SNACKBAR



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

## SANDWICHES

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*(Served with Seasoned Frites)*

**Shredded Duck Croque Monsieur**  
*Housemade Grainy Mustard, Gruyère, Tabasco Aioli, Pickle*  
**11.5**  
**Madame**  
**12.5**

**Cheeseburger**  
*White Oak 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**

**Monte Cristo**  
*Aged Country Ham, Gruyère,  
Dijon, Bottle Tree Sourdough, House Jelly*  
**11**

## RAW BAR

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**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.

## 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  
8

### Charcuterie Plate (for 2)

Selection of Housemade Hard Sausages, Hams, Pâté, Pickles,  
Housemade Grainy Mustard, Vermont White Cheddar,  
Spicy BBQ Sauce, French Bread  
17.5

### Fried Boudin Balls

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

### Smoked Catfish 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

Deviled Ham, Pimiento Cheese, & Benedictine,  
Hand-Broken Crackers  
13.50

### Fried Collard Greens Salad

Minced Red Onion, Tomatoes, Green Chilies, Dates,  
Chaat Masala, Sev, Yogurt Dressing  
10

### Chicken Livers and Grits

Ragout of Chicken Livers, Shiitake Mushrooms,  
Pickled Collards. Grit Gnocchi, Parmesan  
14

### Oyster and Bacon Gratin

Gulf Oysters, Applewood Smoked Bacon,  
Mornay, French Bread  
14

### BBQ Mushrooms

Domestic Mushrooms, New Orleans Style Worcestershire  
BBQ Sauce, French Bread  
11

### SIDES

Collard Greens

Sweet Potato Purée

Sesame Green Beans

Smoked Mashed Eggplant

Delta Blue Rice Grits Congee

Stewed White Beans

## 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

### Kung Pao Catfish

Simmons' Farm Catfish, Carrots, Scallions Celery,  
Cashews, Delta Blue Rice Grits Congee  
20

### Roasted Poussin

Spatchcock Poussin with Maghrebi Spices,  
Jeweled Rice Pilaf, Saffron-Pear Jam  
26

### Duck Breast

Five-Spice Rubbed Duck Breast, Sweet Potato Puree,  
Collard Greens, Orange-Clove Demi  
27

### Shrimp with Garlic

White Beans with Bacon and Kale, Worcestershire Syrup,  
Toasted Cornbread Crumble  
24

### Rajasthani Red Lamb

Yogurt and Chili Braised Lamb Neck,  
Mustard Oil Smashed Potatoes, Sesame Green Beans  
25

### Grouper

Apple-Fennel Salad, Spaghetti Squash Latke,  
Cinnamon-Chile Vinaigrette  
28

### Black Drum

Pickled Shrimp, Smoked Mashed Eggplant, Peanut Vinaigrette  
24

### Barramundi Reacheado Masala

Black Eyed Pea Upma, Carrot Chutney  
25

## DAILY SPECIALS

### MONDAY

Crab Thermidor

### TUESDAY

Fried Chicken

Stewed White Beans,

House Pepper Jelly, Cornbread

### WEDNESDAY

Pork Paillard

Cornmeal Spaetzle, Brussels Sprouts,

Beurre au Cidre

### THURSDAY

Oyster Spaghetti

### FRIDAY/SATURDAY

Mississippi Bouride

Gulf Seafood Stew, Aioli, Toasted Cornbread

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.