

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*

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

(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

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.