

DESSERTS

PASTRY CHEF AUSTIN AGENT



Ricotta Cheesecake

Fig Chutney, Almond Tuile

Bess' Hostess Cake

Chocolate Sauce, Chocolate Ice Cream

Mango Mousse

Blueberry Coulis, Toasted Coconut Meringue

Ice Cream Supper

~A Rotating Selection of House Ice Creams~

Tapioca Pudding

Vanilla Infused Watermelon

Rose Tres Leches Cake

Pistachios Crumble, Fennel Chantilly 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

13

Madame

14

Cheeseburger

*Homeplace Pasture Beef,
American Cheese, Dressed, Brioche Bun*

12.5

Add BBB Bacon

1.5

Lamb Meatball

*House Pita, Red Onion,
Tomato, Tzatziki*

12.5

Fried Chicken

*Tandoori Spiced Fried Chicken Thigh, Sweet & Hot Slaw,
Mango Chutney Mayo, Butter Toasted Brioche Bun*

13

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

Crab & Sweet Corn Fritters
Roasted Tomato Jam
10

Peanut-Flour Fried Okra
Peanut Muhammara, Labneh
11

Red Chile Braised Pork Belly
Watermelon, Radish, Lime Juice, Tajin Spice
12.5

Lady Pea Salad
*Cornbread Toast, Cane Syrup,
Okra Seed Oil*
12

SIDES

Roasted Baby Eggplant

Hoppin' John

Whole Roasted Okra

Potato Purée

Stewed Squash & Tomato

NOT SO SMALL PLATES

Steak Frites
*Chimichurri, Truffle/Parmesan Frites,
Tabasco Aioli*
26

Royal Red Shrimp Mac & Cheese
*Gulf Royal Red Shrimp, Mornay,
Shell Pasta, Truffles, Parmesan*
20

Lamb Scaloppine
*Olives & Fennel,
Eggplant-Tomato Gratin, Harissa*
26

Lemon/Rosemary Roasted Chicken
Garlic Confit, Potato Purée, Charred Zucchini
26

Chickpea-Flour Fried Simmon's Catfish
*Roasted Baby Eggplant, Pecan Romesco,
Chaat Masala*
23

Flounder
*Lady Peas, Corn, Country Ham,
Potlikker Vinaigrette*
27.5

Wild Stripped Bass
Hoppin' John, Okra
28

Gulf White Shrimp
Maque Choux, Rouille
26

Roasted Pork Tenderloin
*Goan Spiced, Creamy Garlic Butter Rice,
Squash & Tomato*
27

DAILY SPECIALS

MONDAY

Meatless Monday

TUESDAY

Fried Chicken

WEDNESDAY

Flat Iron Steak
*Beef-Fat Crisped New Potatoes,
Green Beans, Anchovy Butter*

THURSDAY

Crab Linguine
Chilies, Peas, Mint, Lemon

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.