

## DESSERTS

PASTRY CHEF AUSTIN AGENT



### Mini Apple Pie

*Cheddar Cheese Ice Cream, Vanilla Anglaise*

### Saffron Panna Cotta

*Berry Compote, Pistachios*

### Plum Upside-Down Cake

*Ginger Ice Cream, Smashed Toffee, Spiced Sorghum*

### Vietnamese Coffee Ice Cream Sunday

*Brownie Bites, Peanuts, Sesame Tuile*

### Honey Steamed Yogurt

*Pear Compote, Granola*

### Bess' Hostess Cake

*Chocolate Sauce, Chocolate Ice Cream*

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### 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

### Snack Brown

*Smoked Turkey, BBB Bacon, Creole Mustard, Mornay,  
Broiled Tomatoes, Toasted Sourdough*

13

### Oxford Double

*Spicy Black-Eyed Peas, Bhatara, Apple Slaw*

10

## 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

### Okra Salad

Pickled & Fried Okra, Avocado, Tomatoes, Onions,  
Tortilla Crisps, Queso Fresco, Creamy Jalapeño Dressing  
14

### Corn Chaat

Charred Corn, Peanuts, Chilies, Onions, Cilantro,  
Corn Flakes, Tamarind & Mint Chutneys, Crema  
12.5

### Fried Oysters

Corn Purée, Green Apple Slaw, Fried Hominy  
15

### Sweet Potato-Country Ham-Cheddar Biscuits

Benton's Country Ham, Cultured Butter, Sorghum  
10

### SIDES

Stewed Greens

Sea Island Rice Peas

Charred Okra

Garlic-Chile-Cheese Grits

Charred Eggplant-Peanut Purée

## 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 Scrapple

Homeplace Pastures Lamb, Stewed Greens & Hominy,  
Shirred Egg, Spiced Sorghum  
24

### Roasted Chicken

Joyce Farms Naked Bird, Adobo Marinade,  
Garlic-Chile-Cheese Grits, Tomato Confit  
26

### Fried Catfish

Simmon's Mississippi Delta Catfish Filets, Okra-Ham Purloo,  
Marinated Cucumbers, Fish Sauce Aioli  
23

### Redfish

Charred Eggplant-Peanut Purée, Grit Croquettes  
28

### Golden Tilefish

Mustard-Oil Smashed Potatoes,  
Charred Okra, Black-Eyed Pea Chutney  
28

### Gulf White Shrimp

Tomato-Ginger-Coconut Sauce,  
Missmati Rice Midlins-Mushroom Upma  
27

### Duck Breast

Malabar Masala, Sea Island Rice Peas,  
Collard Green Purée  
29

## DAILY SPECIALS

### MONDAY

Meatless Monday

### TUESDAY

Fried Chicken

### WEDNESDAY

Lamb Rack

Spiced Yogurt Marinade,  
Cumin-Black Pepper Potatoes, Creamed Spinach

### THURSDAY

Mahi Mahi

Jerk Spice, Stewed Okra & Tomatoes, Rice

### FRIDAY/SATURDAY

Caldo de Mariscos

Mexican-Influenced Gulf Seafood Stew with  
Roasted Tomatoes, Chiles and Hominy

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.