

## DESSERTS

PASTRY CHEF AUSTIN AGENT



**Five Spice Pot de Crème**  
*Churros*

**Butternut Squash Tart**  
*Sage Ice Cream, Brandy Sauce, Crushed Shortbread*

**Griddled Cornbread Cake**  
*Neshoba County Cane Syrup,  
Pink Peppercorn Ice Cream, Toasted Pecans*

**Bess' Hostess Cake**  
*Chocolate Sauce, Chocolate Ice Cream*

**Nutella Mousse**  
*Toasted Banana Bread,  
Lace Cookies, Toffee, Glazed Hazelnuts*

**Crème Caramel**  
*Rum-Poached Apples, Candied Walnuts, Palmiers*

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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

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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.

## 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

## 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

### Lentil & Cauliflower Salad

Spiced Beluga Lentils, Toasted Cashew,  
Charred Cauliflower, Pickled Apples,  
Cashew-Butter Dressing  
12

### Meat Pies

Ground Beef, Andouille & Sweet Potato Filling,  
Sorghum Mustard  
14

### Root Salad

Winter Root Vegetables, Arugula,  
Dried Cranberries, Fried Peanuts,  
House Yogurt, Jalapeño-Cilantro Dressing  
12

### Scotch Egg

Pickled Free Range Egg, Duck-Black Pepper Sausage,  
Curry Mustard-Mayonnaise  
9.5

### Three Cheese Spreads

Kentucky Beer Cheese, Pimento Cheese,  
Pecan Blue Cheese, Cracked Pepper Crackers  
14.5

### SIDES

Wilted Chard

Potato Purée

Beluga Lentils

Black-Eyed Pea Grits

Roasted Sweet Potato/Cashew Salad

## 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

### Roast Chicken

Harissa Spiced Naked Bird,  
Cumin-Fennel Potato Purée,  
Preserved-Lemon Wilted Chard  
26

### Monk Fish

Roasted Carrot/Onion Purée,  
Beluga Lentils, Fennel Frond Pesto  
27.5

### Beef and Root Vegetable "Punish" Stew

Cornmeal Gnocchi alla Romana, Crusty Bread  
25

### Flounder

Field Pea/Collard Green Minestra,  
Savory Bacon/Cranberry Bread Pudding,  
Preserved-Lemon Tartar  
28

### Collard Green Wrapped Catfish

Simmons Catfish, Ginger-Chili-Herb Marinade,  
Roasted Sweet Potato/Cashew Salad,  
Curry Leaf Butter  
24

### Braised Pork "Country Captain"

Pork Shank, Black-Eyed Pea Grits, Pickled Apples  
27

### Black Pepper Shrimp

Kerala Style Vegetable-Ginger-Coconut Congee  
26

## DAILY SPECIALS

### MONDAY

Meatless Monday

### TUESDAY

Fried Chicken

### WEDNESDAY

Cast Iron Ribeye

Fingerling Potatoes, Creamed Spinach,  
Rosemary-Worcestershire Brown Butter

### THURSDAY

Spiny Lobster Pan Roast

Ghee, Curry Leaves, Shallots, Cardamom Grits

### FRIDAY/SATURDAY

Caldo de Mariscos

Mexican-Influenced Gulf Seafood Stew with  
Roasted Tomatoes, Chilies 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.