

DESSERTS

PASTRY CHEF AUSTIN AGENT



Fried Apple Pie

Spiced Rum Sauce, Chantilly Cream

Banana Chocolate Bread Pudding

*Chocolate Sauce, Toasted Pecans,
Caramel Ice Cream*

Baked Pear

*House Granola, Honey Glaze,
Mascarpone Mousse*

Bess' Hostess Cake

Chocolate Sauce, Chocolate Ice Cream

Brown Butter Custard Tart

Cranberry Glaze, Sweet Potato Ice Cream

Orange & Fig Spice Cake

*Crème Anglaise, Chantilly Cream,
Toasted Almonds*

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

CHARCUTERIE

Country Style Pork Terrine

Housemade Grainy Mustard, French Bread
9

Pâté de Foie de Poulet

Chicken Liver/Mushroom Pâté,
Housemade 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 & 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

Luck & Money Chaat

Fried Black-Eyed Peas, Shredded Cabbage-Collards,
Shallots, Chilies, Sev
12

Oyster-Leek Pie

Oyster-Leek Fondue, Potato-Gruyere Crust
14

Brussels Sprout Salad Lardon

Shaved & Roasted Brussels Sprouts,
Red Onion, Raisins, BBB Bacon Lardons,
Buttermilk Dressing, Fried Egg
12

Crab Fried Rice

Two Brooks Farm Sable Rice, Jumbo Lump Crab,
Carrots, Ginger, Scallions, Chilies, Fish Sauce, Egg
14

Black Pepper-Sorghum Roasted Carrots

Labneh, Orange, Sesame Seeds
12.5

SIDES

Red Lentils

Cauliflower Coconut Curry

Creamy Herbed Barley

Stewed Black-Eyed Peas

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
21

Roast Chicken

Coriander-Orange Marinade,
Turnip-Fennel-Olive Hash, Chicken Demi
26

Grouper

Smoked Pecan Purée, Apple-Brussels Sprout Salad,
Spiced Cider Reduction
28.5

Yellowfin Tuna

Cauliflower Coconut Curry,
Red Lentils, Mustard Seed Tadka
28.5

Beef Brisket

Red Wine-Mushroom Braised Homeplace Pastures Brisket,
Roasted Carrots, Creamy Herbed Barley
24

Collard Green Wrapped Catfish

Simmons Catfish, Ginger-Chile-Herb Marinade,
Fried Smashed Sweet Potatoes, Curry Leaf Butter
24

Pork & Beans

Slow Roasted Pork Shank,
Stewed Black-Eyed Peas with Ham, Pickled Collard Greens
26

Shrimp Jambalaya

Wild Caught Gulf Shrimp, Andouille,
Two Brooks Farm Sable Rice, Sauce Choron
27

DAILY SPECIALS

MONDAY

Meatless Monday

TUESDAY

Fried Chicken

WEDNESDAY

Pork Chop

Cider Brine, Apple-Potato Gratin,
Wilted Spinach with Pecans

THURSDAY

Scallops

Confit Leeks, Sweet Potato Purée,
Chili Beurre Blanc

FRIDAY/SATURDAY

Seafood Puttanesca

Gulf Fish, Clams, Shrimp, Chick Peas, Garlic,
Olives, Capers, Spicy Tomato-Anchovy Sauce

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.