

DESSERTS

PASTRY CHEF AUSTIN AGENT



Bananas Foster Upside-Down Cake

*Rum Raisin Ice Cream,
Jaggery Caramel, Toasted Pecans*

White Chocolate Pound Cake

Macerated Strawberries, Chantilly Cream

Pecan & Sweet Potato Strudel

Cane Syrup, Creole Cream Cheese Ice Cream

Bess' Hostess Cake

Chocolate Sauce, Chocolate Ice Cream

Fig & Goat Cheese Crostata

*Sweetened Goat Cheese, Figs, Honey,
Pink Peppercorn Ice Cream*

Lemon Tart

Toasted Swiss Meringue, Strawberry Coulis

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)

Confit Duck Croque Monsieur

Housemade Grainy Mustard, Gruyère, Tabasco Aioli, Pickle

14

Madame

15

A Damn Fine Burger

*Griddled Home Place Pastures Beef,
American Cheese, Dill Pickle,
Red Onion, Dijonnaise, Brioche Bun*

12.5

Add BBB Bacon

1.5

Fried Chicken

*Pickle Brined Free Range Chicken Thighs, American Cheese,
Dill Pickle, Onion, Tomato, Bibb Lettuce, Comeback Sauce,
Hawaiian Roll*

14

Funeral Sandwich

*Marinated Smoked Ham, Gruyere, Poppy Seed Dressing,
Hawaiian Roll*

12.5

Grilled Cheese

Thomasville Tomme, Gruyere, Pepper Jelly

11.5

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

Clams & Grits

Home Place Pastures Chorizo-Tomato-Coriander Sauce,
Jalapeño Cheese Grits
16

Poached Royal Red Shrimp

Apple-Cashew Salad, Curry Spiced Dressing
15

Asparagus Sauté

Crispy Shallots, Sesame Seeds,
Curry Leaves, Mint-Yogurt Chutney
13

Black-Eyed Pea Fritters

Pickled Okra Slaw, Geechee Peanut Sauce
10

SIDES

Creamy Rice Grits

Gingery Red Pea Stew

Cabbage & Peas

Charred Scallions

NOT SO SMALL PLATES

Steak Frites

Chimichurri, Truffle/Parmesan Frites,
Tabasco Aioli
30

Royal Red Shrimp Mac & Cheese

Gulf Royal Red Shrimp, Mornay,
Shell Pasta, Truffles, Parmesan
24

Cornmeal Fried Catfish

Collard Greens, Creamy Rice Grits, Tomato Kutt
25

Sesame Seed Crusted Mahi Mahi

Charred Scallions, Gingery Red Pea Stew,
Pickled Scallion Tartar Sauce
28

Cobia

Asparagus-Mushroom Barigoule, Peanut Romesco
29

Baked Eggs

Spicy Black-Eyed Pea-Chorizo-Tomato Ragout,
Black Pepper Cornbread, Cumin Crema
18

Parsee Style Fried Quail

New Potato Raita, Cabbage & Peas, Cane Syrup
29

Lamb Grillades

Sea Island White Flint Grits,
Caramelized Leeks & Thomasville Tomme
28

Shrimp with Peanuts

Sticky Rice, Herb Salad, Nước chấm
27

DAILY SPECIALS

MONDAY

Meatless Monday

TUESDAY

Fried Chicken

WEDNESDAY

New York Strip Steak

Beef Fat Mashed Potatoes, Asparagus,
Worcestershire Glazed Mushrooms

THURSDAY

Crab Cakes

Bacon-Leek Hash Brown Potatoes,
Spinach, Sauce Béarnaise

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.