

DESSERTS

PASTRY CHEF AUSTIN AGENT



Bananas Foster Upside-Down Cake

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

Coconut Pavlova

*Whipped Coconut Milk,
Strawberries, Toasted Coconut*

Mango Pot De Crème

Chantilly Cream, Toasted Pistachios

Bess' Hostess Cake

Chocolate Sauce, Chocolate Ice Cream

Rice Pudding Cannoli

Chocolate Dipped, Toasted Pistachios, Saffron Anglaise

Orange-Vanilla Tart

*Citrus Sauce, Baked Meringue,
Vanilla Ice Cream*

French Press Coffee 6

Fonseca Bin 27 Ruby Port 6

Broadbent "Rainwater" Madeira 5

Limoncello 6.5

Lime-cello 6.5

SNACKBAR



*"Drama is very important in life:
You have to come on with a bang.
You never want to go out with a whimper."*

—Julia Child

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 Rémoûlade,
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
House-made Grainy Mustard, French Bread
10

Pâté de Foie de Poulet
*Chicken Liver/Mushroom Pâté,
House-made Grainy Mustard, French Bread*
10

Charcuterie Plate
*Selection of House-made Hard Sausages, Hams, Pâté, Pickles,
House-made Grainy Mustard, Vermont White Cheddar,
Spicy BBQ Sauce, French Bread*
24

Fried Boudin Balls
*House-made Cajun Pork/Rice Sausage
with Saltines & House-made Grainy Mustard*
8

Pork Rillettes
House-made Grainy Mustard, French Bread
11

SMALL PLATES

Green Salad
*Carrots, Beets, Pickled Haricots,
Chopped Egg, Herb Vinaigrette*
7.5

French Onion Soup
8

Truffle Parmesan Frites
Tabasco Aioli
6

Louisiana Crawfish Ragout
*House-made Tagliolini, Fennel,
Spring Onions, Cognac, Sauce Nantua*
17

Strawberries & Cornmeal Shortcake
Pea Shoots, Whipped Goat Cheese, Cane Syrup
14

Raw Salad
*Chopped & Sliced Spring Vegetables,
Radish Sprouts, Peanuts, Honey-Yogurt Dressing*
12

Asparagus Soup
Spicy Shrimp Relish, Ham Oil
11

SIDES

Asparagus

Potato Purée

Charred Broccoli

Missmati Rice-Sweet Pea Pilaf

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

Rabbit Lasagna
Sugo, Mushrooms, Béchamel, Sharp White Cheddar
25

Trout
Asparagus, Brabant Potatoes, Mustard Hollandaise
28

Goat Curry
*Malabar Spices, Coconut Milk,
Fried Black Pepper-Cardamom Grits*
23

Crystal Lake Farms Chicken
Garlic, Lemon & Rosemary, Potato Purée, Pan Sauce
27

Simmons Farm Catfish
*Tandoori Spiced, Two Brooks Farm
Missmati Rice-Sweet Pea Pilaf, Carrots*
25

Wild Caught Gulf Shrimp
*Mushroom-Pea Gravy,
Cracked Two Brooks Farm Rice Upma*
27

Spanish Mackerel
*Peanut Crusted, Sweet Chili Sauce,
Sweet Potato Purée, Charred Broccoli*
27

Spring Vegetable Risotto
Poached Egg, Preserved Lemon, Parsley Oil, Pecorino
20

DAILY SPECIALS

MONDAY

Red Beans & Rice

TUESDAY

Fried Chicken

WEDNESDAY

Pork Tenderloin

*Orange-Pistachio Crusted, Caramelized Fennel
& Cauliflower, Spring Onion Agrodolce*

THURSDAY

Seasonal Gulf Seafood

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.