

DESSERTS

PASTRY CHEF AUSTIN AGENT



Ice Cream Supper

1...2...3 Scoops, Oh My!

Toasted Coconut Cake

Carrot Pastry Cream, Black Sesame Ice Cream

Doodh Soda

Pecan Sandies

Bess' Hostess Cake

Chocolate Sauce, Chocolate Ice Cream

Strawberry-Orange Clafoutis

Pistachios, Chantilly Cream

Banana Pudding Chocolate Pie

Vanilla Anglaise, Coffee Ice Cream

Mango Crème Caramel

French Press Coffee 6

Fonseca Bin 27 Ruby Port 6

Broadbent "Rainwater" Madeira 5

Limoncello 6.5

Lime-cello 6.5

SNACKBAR



*"It's the sense of what family is at the dinner table.
It was the joy of knowing mother was in the kitchen making our favorite dish.
I wish more people would do this and recall the joy of life."*

—Chef Paul Prudhomme

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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 Po-boy

*Pickle Brine, American Cheese, Dill Pickle,
Onion, Tomato, Bibb Lettuce, Comeback Sauce*

14

Vada Pao-Boy

*Spicy Potato Fritters, Tamarind &
Green Chutneys, Cilantro, Minced Onion*

12

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

Simmons Farm Catfish Salad Tartine
Scallions, Dill, Mint, Chilies, Quick Pickled Vegetable
14.5

Eggplant Croquettes
Caper Aioli
12

Green Bean & Pea Salad
Sweet Onions, Mustard Seeds, Coriander Seeds,
Lemon-Tarragon Dressing
12.5

Hoppin' John Chaat
Blanched & Fried Lady Peas, Puffed Rice,
Bacon, Green Onion, Peppers, Tomatoes,
Chaat Masala, Hot Sauce-Sorghum Dressing
12.5

SIDES

Lady Peas
Roasted Garlic-Gruyere Mashed Potatoes
Garam Masala Succotash
Sweet Corn-Roasted Shiitake Rice Grits

NOT SO SMALL PLATES

Steak Frites
Chimichurri, Truffle/Parmesan Frites,
Tabasco Aioli
30

Royal Red Shrimp Mac & Cheese
Mornay, Shell Pasta, Truffles, Parmesan
24

Confit Duck Leg
Crispy Fried, Lady Peas,
Chile-Corn Muffins, Blueberry BBQ Sauce
29

Amber Jack
Kentuckyaki Glaze,
Sweet Corn-Roasted Shiitake Rice Grits, Arugula
25

Naked Bird Chicken
Lemon-Thyme Brined Airline Breast,
Roasted Garlic-Gruyere Mashed Potatoes,
Haricots Verts, Mustard Sauce
25

Home Place Pastures Coppa
Brown Sugar-Black Pepper Rub, Slow Roasted,
Caramelized Onions & Tomatoes,
Creamy Parmesan Polenta, Vindaloo Vinaigrette
27

Simmons Farm Catfish
Black-Eyed Pea Grits Crust,
Garam Masala Succotash, Okra-Tomato Chutney
25

Wild Caught Gulf Shrimp
Roasted Eggplant, Garlic & Peanuts, Nước Chấm, Rice Salad
27

Sunburst Trout
Cauliflower-Tahini Purée, Fried Cauliflower,
Preserved Lemon-Olive Vinaigrette
28

DAILY SPECIALS

MONDAY
Red Beans & Rice

TUESDAY
Fried Chicken

WEDNESDAY
Steak & Eggs
Mojo Marinated Prime Sirloin,
Warm Bacon-Bleu Cheese Potato Salad,
Fried Egg, Salsa Verde

THURSDAY
Seasonal Gulf Seafood

FRIDAY/SATURDAY
Snackbar Cioppino

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.