

DESSERTS

PASTRY CHEF AUSTIN AGENT



Coconut Cake
Chocolate Sauce, Caramel Ice Cream

Lemongrass Crème Brûlée
Coconut Macaroon

Bess' Hostess Cake
Chocolate Sauce, Chocolate Ice Cream

Brown Butter Cake
Peach Compote, Tonka Bean Ice Cream

Blueberry Crisp
Goat Cheese Ice Cream, Black Pepper-Honey Sauce

Watermelon Consommé
Honey Panna Cotta, Compressed Melon, Candied Watermelon Kernels

Summer Sorbet Trio

French Press Coffee 6

Fonseca Bin 27 Ruby Port 6

Broadbent "Rainwater" Madeira 5

Limoncello 6.5

Lime-cello 6.5

SNACKBAR



"Food is everything we are. It's an extension of nationalist feeling, ethnic feeling, your personal history, your province, your region, your tribe, your grandma. It's inseparable from those from the get-go."

—Anthony Bourdain

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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

BLT
*Heirloom Tomatoes, Bibb Lettuce,
BBB Bacon, Mayonnaise, Toasted Sourdough*
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,
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

Okra Salad
Okra, Peanuts, Onions, Olives, Lemon, Harissa
12

Savory Tomato Cake
Heirloom Tomatoes, Okra Seed Oil,
Toasted Black Pepper, Veget8 Vinegar, Whipped Buttermilk
12.5

Shrimp & Corn Salad
Poached Red Shrimp, Sweet Corn, Cherry Tomatoes,
Bell Peppers, Basil, Bay Seasoning Dressing
14

Roasted Peach Salad
Shakerag Blue Cheese, Pecans, Country Ham,
Arugula, Sorghum Vinaigrette
12.5

Salmorejo
Pickled Egg, Country Ham
8

SIDES

Seared Zucchini
Okra-Eggplant Caponata
Rosemary Chickpea Purée
Sweet Corn-Okra Fricassee

NOT SO SMALL PLATES

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

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

Slow Cooked Lamb Neck
Peaches, Dry Chilies, Shallots & Port,
Rosemary Chickpea Purée
27

Swordfish
Seared Zucchini, Two Brooks Red Rice,
Salsa Veracruz
26.5

Naked Bird Chicken
Airline Breast, Lemon-Thyme Brine,
Roasted Garlic-Summer Pea Panzanella, Beurre Rouge
25

Roasted Pork Belly
Rum-Cane Syrup Glaze, Okra-Eggplant Caponata,
Fried Okra, Tomato Vinegar
24

Flounder
Olive Oil Roasted Cherry Tomatoes,
Panisse, Arugula
28.5

Fried Simmons Farm Catfish
Masa Battered, Eggplant Confit,
Watermelon Salsa, Feta
25

Wild Caught Gulf Shrimp
Sweet Corn-Okra Fricassee,
Creamy Black-Eyed Pea Polenta
28

DAILY SPECIALS

MONDAY

Red Beans & Rice

TUESDAY

Fried Chicken

WEDNESDAY

Beef Short Rib

Tomato Braised, Saffron Pickled Fennel, Parmesan
Polenta Cake

THURSDAY

Snapper Court Bouillon

Rice Pilaf, Roasted Okra

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.