

DESSERTS

PASTRY CHEF AUSTIN AGENT



Tea-Poached Pear

Puffed Grains, Whipped Goat Cheese

Kahlua Brownie

Coffee Mousse, Salted Caramel Ice Cream

Bess' Hostess Cake

Chocolate Sauce, Chocolate Ice Cream

Bean Pie

Spiced Honey, Pistachio Ice Cream

Apple Cake

Chantilly Cream, Toasted Almonds

Rosewater-Coconut Cornmeal Cake

*Cardamom Anglaise, Rose Syrup Glaze,
Chantilly Cream, Pistachios*

French Press Coffee 6

Fonseca Bin 27 Ruby Port 6

Broadbent "Rainwater" Madeira 5

Limoncello 6.5

Rotating "Cello" 6.5

SNACKBAR



"All great change in America begins at the dinner table"
—Ronald Reagan

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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

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 & Corn Chaat
Tomatoes, Onions, Savory Corn Flakes, Peanuts,
Lime Juice, Sweet Tamarind Chutney, Chaat Masala
12

Crabmeat & Watermelon Salad
Cucumber, Radish, Serrano, Mint,
Lime & Cumin-Scented Watermelon Granita
15

Tomato & Pea Salad
Fried Butter Beans, Arugula,
Cornbread Toast, Avocado-Buttermilk Dressing
14

Okra & Ham Beignets
Coulis de Tomates a la Moutarde
12

SIDES

Warm Lady Pea-New Potato-Zucchini Salad

Chorizo-Cheddar Grits

Okra & Sweet Potato Hash

Skillet Corn, Onion, Garlic & Chilies

NOT SO SMALL PLATES

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

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

Simmons Catfish
Butter Beans with Mustard Seeds & Ginger,
Kachumber, Lemon Pickle Tartar Sauce
25

Mahi Mahi
Skillet Corn, Onion, Garlic & Chilies,
Tomato Conserva, Avocado Butter
27.5

Wild Caught Gulf Shrimp
Eggplant Creole, Rice Croquettes
28

Home Place Pastures Pork Chop
Al Pastor Marinade, Chorizo-Cheddar Grits,
Peach Pico de Gallo
27

Naked Bird Chicken
Lemon-Rosemary Brined Airline Breast,
Warm Lady Pea-New Potato-Zucchini Salad, Pistou
26

Red Fish
Berberé-Spiced Okra &
Sweet Potato Hash
29

DAILY SPECIALS

MONDAY

Red Beans & Rice

TUESDAY

Fried Chicken

WEDNESDAY

Pork Roulade

Benton's Ham, Gruyère, Sage, Potato Purée,
Wilted Greens, Apple Agrodolce

THURSDAY

Flounder

Roasted Fennel Relish, Crawfish Maque Choux

FRIDAY/SATURDAY

Snackbar Cioppino

We are grateful to our Local Farmers for their
Diligence and Extraordinary Products. Thank you.