

DESSERTS

PASTRY CHEF AUSTIN AGENT



Grape Choctaw Dumplings
Honeycomb, Whipped Cream

White Chocolate Cake
Honey Sauce, Matcha Ice Cream

Bess' Hostess Cake
Chocolate Sauce, Chocolate Ice Cream

Steamed Yogurt
Cranberry Gelée, Pistachios

Egg Tart
Almond Ice Cream

Black Pepper Cake
Cream Cheese Icing, Carrot Ice Cream

French Press Coffee 6

Fonseca Bin 27 Ruby Port 6

Broadbent "Rainwater" Madeira 5

Limoncello 6.5

Rotating "Cello" 6.5

SNACKBAR



"One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating."

—Luciano Pavarotti

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

Chicken Frankie Roll
*Indian-Spiced Chicken Thighs, Onion, Tomato, Chili Vinegar,
Cilantro, Tamarind Chutney, Flatbread*
14

ABC Pao
*Fried Apple, BBB Bacon,
Sharp White Cheddar, House-made Sweet Roll*
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

Crabmeat & Paneer Fritters
Minced Onion, Mint, Chilies,
Chickpea Flour, Mint Chutney
14

Kheema Puffs
Spiced Ground Lamb, Fried Egg, Pickled Onion
15

Fried Okra & Peanut Chaat
Pineapple, Red Onion, Serrano,
Cilantro, Tamarind Chutney
12

Black-Eyed Pea Latkes
Smoked Catfish Mousse, Pickled Apple,
Buttermilk Crème Fraîche, Paddlefish Caviar
14.5

SIDES

Two Brooks Blue Jasmine Rice
Mushroom-Bacon Rice Grits
Garam Masala Stewed Okra
White Beans, Italian Sausage, & Greens

NOT SO SMALL PLATES

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

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

Naked Bird Chicken
Cider Brined Airline Breast, Caramelized Garlic,
Mushroom-Bacon Rice Grits,
Thyme-All Spice Beurre au Cidre
26

Braised Oxtail
Coconut Milk & Warm Spices,
Sweet Potato Gnudi, Pikliz
26

Snapper Recheado
Cashew Rice Pilaf, Garam Masala Stewed Okra
29

Scallops
Tandoori-Spiced Cauliflower Purée,
Mustard Seed-Curry Leaf Wilted Chard
29

Honey-Chili Simmons Catfish
Two Brooks Blue Jasmine Rice, Sesame Roasted Okra
25

Pork Tenderloin
White Beans, Italian Sausage, & Greens,
Pomegranate Molasses, Fried Onions
27

Garlic Shrimp
Red Bean-Kale Caldo, Toasted Sourdough
28

DAILY SPECIALS

MONDAY

Red Beans & Rice

TUESDAY

Fried Chicken

WEDNESDAY

Pan Seared Coulotte Steak
Bacon-Roasted Fingerling Potatoes,
Marchand de Vin

THURSDAY

Whole Roasted Fish
Goan Green Masala, Coconut Congee, Achaar

FRIDAY/SATURDAY

Snackbar Cioppino

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