

DESSERTS

PASTRY CHEF AUSTIN AGENT



Red Velvet Cake

Whipped Goats' Cheese Icing, Beet Coulis, Beet Ice Cream

Café Gourmand

Rotating Selection of French Pastries, Espresso

Bess' Hostess Cake

Chocolate Sauce, Chocolate Ice Cream

Parsnip & Pears

Pear Tart, Parsnip Ice Cream, Honey Sauce

Royal Toast

Indian Style Bread Pudding, Cardamom-Jaggery Ice Cream, Cardamom-Rose Water Sauce, Pistachios

Pecan Pie Cobbler

Bourbon Ice Cream

French Press Coffee 6

Fonseca Bin 27 Ruby Port 6

Broadbent "Rainwater" Madeira 5

Limoncello 6.5

Rotating "Cello" 6.5

SNACKBAR



*"Unless someone like you cares a whole awful lot,
nothing is going to get better. It's not."*

—Dr. Seuss, *The Lorax*

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 Remoulade,
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

Roast Turkey

*Braised Collard Greens, White Cheddar,
Pickles, Comeback Sauce*

14

Monte Cristo

Benton's Ham, Dijon Mustard, Gruyère, Raspberry Jam

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

Merguez-Sweet Potato-Chickpea Hash
Fried Egg, Green Harissa
15

Brussels Sprouts Salad Lardon
*Benton's Bacon, Shaved Red Onions,
Biscuit Croutons, Poached Egg, Sherry Vinaigrette*
15

Beluga Lentil Köfte
Romaine, Lemon-Pomegranate Molasses Dressing
12.5

Warm Duck Confit Salad
*Fried Potatoes, Apples, Shallots,
Arugula, Dijon-Thyme Vinaigrette*
16

Cauliflower-Pumpkin Seed Fritters
Lemon-Parsley Yogurt Sauce
12

SIDES

Rosemary Stewed Apples

Za'atar Spiced-Cauliflower & Olives

Creamed Collards

Gruyère-Toasted Fennel 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

Naked Bird Chicken
*Rosemary Stewed Apples,
Mustard Green Purée, Calvados Cream*
26

Golden Tilefish
*Butternut Squash Tehina,
Za'atar Spiced-Cauliflower & Olives*
25

Simmons Farm Catfish
*Pecan Crusted, Collard Green Dirty Rice,
Pickled Collard Stems, Hot Sauce Vinaigrette*
25

Spiced Duck Breast
*Creamed Collards, Sweet Potato Tostones,
Orange-Habanero Sauce*
29

Pork Osso Bucco
*Gruyère-Toasted Fennel Grits,
Brussels Sprouts-Peanut Slaw, Gremolata*
26

Swordfish
Olive-Caper Braised Fennel, Potato Purée, Persillade
27

Shrimp Stir Fry
*Cashews, Oyster Mushrooms, Scallions,
Celery, Coconut Rice, XO Sauce*
28

DAILY SPECIALS

MONDAY

Red Beans & Rice

TUESDAY

Fried Chicken

WEDNESDAY

NY Strip

Bone Marrow Mashed Potatoes,
Red Wine Demi-Glace

THURSDAY

Pompano

Oyster Chowder

FRIDAY/SATURDAY

Snackbar Cioppino

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