

## DESSERTS

PASTRY CHEF AUSTIN AGENT



### Chocolate Gâteau

*Nutella Pastry Cream, Orange Sherbet*

### Citrus Upside-Down Cake

*Citrus Spiced Yogurt*

### Bess' Hostess Cake

*Chocolate Sauce, Chocolate Ice Cream*

### Chocolate Mousse Tart

*Caramel Sauce, Sable Cookie*

### Honey-Goat Cheese Galette

*Pomegranate-Molasses Ice Cream*

### Baked Apple

*Toasted Pecans, Vanilla Ice Cream*

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French Press Coffee 6

Fonseca Bin 27 Ruby Port 6

Broadbent "Rainwater" Madeira 5

Limoncello 6.5

Rotating "Cello" 6.5

## SNACKBAR



*"We are rainbows, me and you*

*Every color, every hue*

*Let's shine on through*

*Together, we can start living in a Rainbowland."*

—*"Rainbowland"* by Miley Cyrus (feat. Dolly Parton)

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

### Lamb Sliders

*Kashmiri Lamb Kebab, Carrot Raita,*

*Pickled Onion, Masala Buns*

14

### Monte Cristo

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

14

### Mushroom Melt

*Soy Sauce-Worcestershire Braised Mushrooms,*

*Caramelized Onions, Swiss Cheese, Arugula, Wheat Bread*

*(We Recommend Adding a Fried Egg)*

12.5

## 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

**Mushrooms & Grits**  
*Fricassee of King Trumpets, Dancing Fern,*  
*Walnuts, Banyuls, Fried Grit Cake*  
16

**Crawfish-Andouille Pakoras**  
*Comeback Sauce*  
14

**Broiled Oysters**  
*Collard Green-Parmesan Crust*  
16

**Endive Salad**  
*Roasted Beets, Grapefruit, Leeks,*  
*Smoked Pecans, Citrus Dressing, Shaved Bottarga*  
15

**Carrot Gratin**  
*Roasted Carrots, Benton's Bacon,*  
*Béchamel, Blue Cheese*  
14.5

### SIDES

Caramelized Garlic Mashed Potatoes

Warm Lentil Salad

Rice Grit Upma

Sweet Potato Masala

Coconut Milk-Ginger Braised Collard 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

**Sunburst Trout**  
*Tapenade Crust, Kohlrabi Puree,*  
*Fried Fennel, Lemon Oil*  
28

**Slow Cooked Duck Leg**  
*Lady Peas-Andouille-Bacon Ragout,*  
*Cornbread Crumbs, Pickled Pepper Vinegar*  
27.5

**Veal Cheeks & Mushrooms**  
*Red Wine Braised,*  
*Caramelized Garlic Mashed Potatoes*  
27

**Couscous Stuffed Quail**  
*Warm Lentil Salad, Orange Marmalade Vinaigrette*  
22

**Catfish Cake**  
*Rice Grit Upma, Carrot Achaar,*  
*Poblano-Peanut Chutney*  
25

**Wild Caught Gulf Shrimp**  
*Green Gumbo, Rice Croquettes*  
28

**Swordfish**  
*Sweet Potato Masala,*  
*Coconut Milk-Ginger Braised Collard Greens*  
27

## DAILY SPECIALS

### MONDAY

Red Beans & Rice

### TUESDAY

Fried Chicken

### WEDNESDAY

Spice-Crusted Bistro Steak  
Mustard Seed-Carrot Puree, Charred Endives,  
Curry Leaf Hollandaise

### THURSDAY

Rice Flour-Crusted Redfish  
Andouille-Potato Hash, BBQ Shrimp

### FRIDAY/SATURDAY

Catalan Fish Stew  
Fried New Potatoes

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