

DESSERTS

PASTRY CHEF AUSTIN AGENT



Mango Pie

Pink Peppercorn Anglaise

Strawberry Shortcake

*Coconut Mousse, Sponge Cake,
Strawberry Coulis, Coconut Sorbet*

Bess' Hostess Cake

Chocolate Sauce, Chocolate Ice Cream

Chocolate-Sweet Potato Napoleon

Cane Syrup

Mint-Chocolate Pot de Crème

Chocolate Sugar Cookie

Assiette de Bonbons

Selection of Sweets

French Press Coffee 6

Fonseca Bin 27 Ruby Port 6

Broadbent "Rainwater" Madeira 5

Limoncello 6.5

Rotating "Cello" 6.5

SNACKBAR



"Like the theater, offering food and hospitality to people is a matter of showmanship, and no matter how simple the performance, unless you do it well, with love and originality, you have a flop on your hands."

—James Beard

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

Funeral Sandwich

*House Roasted Turkey, Gruyere, Poppy Seed Dressing,
House-made Hawaiian Roll*

12.5

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

Broiled Oysters
New Orleans Style Bordelaise
16

Chopped Salad
Carrots, Radishes, Beets, Pumpkin Seeds,
Arugula, Green Goddess Dressing
12

Mushroom Fritters
Chili Dipping Sauce
12

Jumbo Shrimp
Lady Pea Salad, Curry Leaf-Chili Oil
15

Home Place Pastures Pork Meatballs
Roasted Tomato Gravy, Black-Eyed Pea Grits, Parmesan
14

SIDES

Carrot Caponata

Sautéed Broccoli

Dirty Grits

Lady Pea Ragout

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
Carrot Caponata, Tamarind Gastrique
26

Spice-Crusted Cobia
Two Brooks Farm Sable Rice, Sautéed Broccoli,
Coconut-Turmeric Broth
28

Sherry-Braised 44 Farms Beef Short Rib
Parsnips Aligot, Marinated Mushrooms
28

Smothered Simmons Farm Catfish
Dirty Grits, Crawfish Etouffee
25

Wild Caught Gulf Shrimp & Beans
Cannellini Beans, Spinach,
Rosemary-Buttermilk Cornbread Puree
28

Home Place Pastures Pork Chop
Lady Pea Ragout, Pickled Green Beans,
Bourbon-Jaggery Jus
27

Louisiana Drum
Shrimp & Ham Perlou,
Savory Grapefruit Sabayon
24

DAILY SPECIALS

MONDAY

Red Beans & Rice

TUESDAY

Fried Chicken

WEDNESDAY

Chuck Eye Steaks
Bay Spiced Home Fries, Spinach,
House-made Worcestershire

THURSDAY

Rice Flour-Crusted Redfish
Missmati Rice Pilaf, 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.*