

## DESSERTS

PASTRY CHEF AUSTIN AGENT



**Chilled Mango Soup**  
*Coconut Sorbet, Toasted Coconut, Pistachios*

**Apple Stack Cake**  
*Apple Caramel, Brown Butter Ice Cream*

**Bess' Hostess Cake**  
*Chocolate Sauce, Chocolate Ice Cream*

**Bird's Nest**  
*Baked Meringue, Strawberry Mousse,  
Lemon Curd, Brown Butter Kataifi*

**Boba Pot de Crème**

**Chocolate Rum Cake**  
*Rum Sauce, Pineapple Sorbet*

---

**French Press Coffee 6**  
**Niepoort Late Bottled Vintage Port 6.5**  
**Niepoort Dry White Port 6.5**  
**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 Rémoûlade,  
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

**Snackbar Hot Chicken**  
*Mango Mayo, Hot Slaw, Brioche Bun*  
14

**Monte Cristo**  
*Benton's Ham, Dijon Mustard, Gruyère, Raspberry Jam*  
14

**Panino Indiviolato**  
*Cured Meats, Salami, Provolone, Olive-Artichoke Spread,  
French Bread*  
15

## 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

**Rabbit & Andouille Gumbo**  
*Missmati Rice*  
12

**Roasted Carrots, Beets & Leeks**  
*Cilantro-Tahini Dressing, Shallots, Sesame Seeds*  
15

**Pea Chaat**  
*Fried & Fresh Peas, Radish, Jicama, Pea Shoots, Sev, Red Onion,  
Puffed Rice, Lime Juice, Cane Syrup*  
14

**Crispy Lamb Belly**  
*Peanut Purée, Cane Syrup-Chili Glaze, Fried Peanuts*  
15

**Vidalia Onion Bhaji**  
*Tamarind-Mint Chutney*  
11

### SIDES

Spring Succotash  
Smoked Sweet Potato Puree  
Asparagus Thoran  
Green Beans in Coconut Milk

## NOT SO SMALL PLATES

**Steak Frites**  
*Chimichurri, Truffle-Parmesan Frites,  
Tabasco Aioli*  
32

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

**Naked Bird Chicken**  
*Roasted Baby Potatoes with Garlic,  
Artichokes, and Lemon*  
27.5

**Flounder Piccata**  
*Olive-Potato Rosti*  
28

**Panéed Simmons Catfish**  
*Spring Succotash, Crab Roe Butter*  
25

**Wild Caught Gulf Shrimp**  
*Pea Agnolotti, Guanciale,  
Lemon-Asparagus Sauce*  
29

**Home Place Pastures Pork Loin**  
*Yogurt-Chili Roasted, Radish Pico,  
Smoked Sweet Potato Purée*  
27

**Swordfish**  
*Black Pepper-Cauliflower Purée,  
Asparagus Thoran, Curry Leaf Vinaigrette*  
28

**Roasted Duck Leg**  
*Penang-Style Spice, Roasted Potatoes,  
Green Beans in Coconut Milk*  
29

## DAILY SPECIALS

### MONDAY

Red Beans & Rice

### TUESDAY

Fried Chicken

### WEDNESDAY

Steak au Poivre  
Green Peppercorns, Potato Purée

### THURSDAY

Trout Amandine

### FRIDAY/SATURDAY

Catalan Fish Stew  
Fried New Potatoes

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