

DESSERTS

PASTRY CHEF AUSTIN AGENT



Sorbet Trio

Pani Puri Fruit Tart

*Cream Cheese Filling,
Mango & Strawberry, Coconut Foam*

Chocolate Torte

Strawberry Ice Cream

Peach Falooda

Key Lime Pie

Tequila Sauce

Orange Cornmeal Cake

Blueberry Sauce

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



"We all eat, and it would be a sad
waste of opportunity to eat badly."

—Anna Thomas

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 Rémooulade,
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

Oyster Roll

Cornmeal Fried Oysters,

Preserved Lemon-Jalapeño Mayonnaise, Lemony Slaw

15

Monte Cristo

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

14

Bombay Sandwich

*Spiced Mashed Potatoes, Cucumber, Beets, Tomatoes,
Tamarind & Cilantro Chutney, Sev, Chaat Masala*

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

Baked Feta
Honey, Thyme, Roasted Cherry Tomatoes, Fennel Crackers
15

Butter Lettuce Salad
Chickpeas, Shaved Fennel, Heirloom Tomatoes,
Orange-Tahini-Mint Dressing
12

Chicken Wings 65
Celery Raita
14.5

Mushroom-Goat Cheese Turnovers
Spinach-Lemon Pesto
14

Crawfish Cakes
Tabasco-Cane Syrup Butter
14

SIDES

Minty Couscous

Rice & Peas

Sweet Corn Grits

Stewed Collard Greens

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 Vesuvio
Peas, Roasted Garlic, Baby Potatoes,
Lemon, White Wine, Parsley
27.5

Simmons Catfish Johnny's
Roasted Tomato, Oregano & Feta Crust,
Fennel Slaw, Minty Couscous
25

Jumbo Shrimp
Malabar-Spiced Okra-Tomato Sauce,
Rice Grits
28

Jerk-Spiced Mahi Mahi
Rice & Peas, Pineapple Salsa
27

Green Masala-Roasted Bronzini
Black Pepper-Cumin Potatoes, Saag
28

Smoked Pork Chops
Sweet Corn Grits, Stewed Collard Greens,
Cane Syrup Vinaigrette
26

DAILY SPECIALS

MONDAY

Red Beans & Rice

TUESDAY

Fried Chicken

WEDNESDAY

Pork Noisette

Caramelized Leek-Thyme-Potato Puree,
Green Beans, Sauce Dijonnaise

THURSDAY

Redfish Prudhomme

Seafood Dirty Rice, Sauce Nantua

FRIDAY/SATURDAY

Snackbar Cioppino

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