

## DESSERTS

PASTRY CHEF AUSTIN AGENT



**Coconut Cake**  
*Mango Ice Cream*

**Baba au Rhum**  
*Cherry Ice Cream*

**Suman**  
*Coconut-Caramel Sauce, Bananas*

**Key Lime Pie**  
*Citrus Sauce*

**Chocolate Pie**  
*Caramel Sauce, Chocolate Ice Cream*

**Grilled Peach**  
*Whipped Goat's Cheese,  
Brown Butter Sauce, Pecan Crumble*

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**French Press Coffee 6**  
**Niepoort Late Bottled Vintage Port 6.5**  
**Niepoort Dry White Port 6.5**  
**Limoncello 6.5**  
**Rotating "Cello" 6.5**  
**Niepoort 10 Years Old White 11**

## SNACKBAR



"If I'm an advocate for anything, it's to move. As far as you can, as much as you can. Across the ocean, or simply across the river. Walk in someone else's shoes or at least eat their food. It's a plus for everybody."

—Anthony Bourdain

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## RAW BAR

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**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**

**Fried Catfish**  
*East Indian-Spiced Simmons Catfish, Green Chutney  
Mayonnaise, Tomato, Onion, Shredded Cabbage*  
**14**

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

**Brisket PoBoy**  
*Barbacoa-Spiced Slow Cooked Brisket,  
Pickled Onions, Radish, Shredded Cabbage*  
**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

**Watermelon-Cucumber Chaat**  
*Boondi, Yogurt, Chilies, Onion, Cilantro, Mint,*  
*Cumin, Tamarind Powder, Chaat Masala*  
12

**Smoked Redfish Dip**  
*Alabama Fire Crackers, Pickled Okra*  
12

**Okra-Cornmeal Fritters**  
*Buttermilk-Peanut Dipping Sauce*  
10

**Tomato Stack**  
*Local Tomatoes, Fried Sourdough,*  
*Herbed Fromage Blanc, Basil Oil, Microgreens*  
12

**Chili-Poached Shrimp**  
*Green Tomato, Radish, Pineapple, Cumin, Guajillo Aioli*  
14

**Chilled Zucchini Soup**  
*Goat Cheese Crouton*  
7.5

### SIDES

Okra with Coconut Milk

Ranchero Butter Beans

Potato Salad

Ratatouille

## NOT SO SMALL PLATES

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

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

**Pork Coppa Al Pastor**  
*Green Chili Arepa,*  
*Ranchero Butter Beans, Salsa Roja*  
28

**Seared Scallops**  
*Corn Purée, Tomato-Bacon Salad*  
30

**Pan-Fried Quail**  
*Field Pea-Ham Gumbo, Potato Salad,*  
*Green Onion Vinaigrette*  
28

**Lemon-Rosemary Shrimp**  
*Creamy Couscous, 'Za-tartar' Sauce*  
28

**Cornmeal Fried Catfish**  
*Ratatouille, Vinaigrette Provençal*  
25

**Red Fish**  
*Jollof Rice Grits, Okra with Coconut Milk*  
32

## DAILY SPECIALS

### MONDAY

Red Beans & Rice

### TUESDAY

Fried Chicken

### WEDNESDAY

Lamb Loin

*Black Eyed Pea-Collard Green Salad,*  
*Roasted Tomato Grits, Molasses Vinaigrette*

### THURSDAY

Fettuccini Fra Diavolo

*Shrimp, Clams, Crab, Chilies & Tomatoes*

### FRIDAY/SATURDAY

Snackbar Cioppino

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