

DESSERTS

PASTRY CHEF ANDY MCCOWN



Sweet Corn Budino

Salted Caramel, Cayenne-Lime Popcorn

Torta Caprese

Devonshire Cream, Lemon Zest, Chocolate Sauce

Ice Cream Trio

*Saffron-Cardamom, Mango-Chili,
Chocolate Tahini, Tea Biscuits*

Mango Royale Pie

Blueberry-Ginger Coulis, Mango-Chili Ice Cream

Orange-Scented Olive Oil Cake

Honey-Whipped Buttermilk, Blackberry Jam

“Alfajores”

*Choux au Craquelin, Dulce de Leche Mousse,
Chocolate Ganache, Toasted Coconut*

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



“The measure of achievement is not winning awards.
It’s doing something that you appreciate, something
that you believe is worthwhile.”

—Julia Child

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 Remoulade,
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

House-made 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

Grilled Pimento Cheese

Tomato, Bacon, Sourdough Bread

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

Okra Chaat
*Potato Sticks, Onion, Tomatoes,
Chilis, Lime Juice, Cane Syrup*
12

Poached Shrimp Aguachile
*Cucumber, Watermelon, Jalapeños, Mint,
Cilantro, Lime Juice, Plantain Chips*
15

Crab-Potato Croquettes
Mango Chutney Mayonnaise
15

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

Ham-Pimento Cheese Biscuits
Tomato Jam
12

Field Pea Salad
*Corn, Tomatoes, Cornbread Croutons,
Creamy Sweet Onion Vinaigrette*
14

SIDES

Succotash

Corn-Zucchini Ratatouille

Red Peas

Roasted New Potatoes

NOT SO SMALL PLATES

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

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

Seared Pork Chop
Succotash, Peach BBQ Sauce
28

Sunburst Trout
*Roasted New Potatoes,
Dill-Spinach Purée, Beurre Blanc*
32

Potato-Crusted Flounder
Red Peas, Sauce Choron
29

Shrimp & Okra Sauté
Corn Risotto, Jalapeño-Tomato Broth
28

Chicken Breast
Eggplant Gratin, Harissa Vinaigrette
26

Fried Catfish
Corn-Zucchini Ratatouille, Pistou
25

DAILY SPECIALS

MONDAY

Red Beans & Rice

TUESDAY

Fried Chicken

WEDNESDAY

American Wagyu Coulotte
*Rosemary Fried Potatoes,
Sauce aux Champignons*

THURSDAY

Snapper
*Dirty Rice Cake,
Stewed Okra & Tomatoes*

FRIDAY/SATURDAY

Snackbar Cioppino

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