

DESSERTS & DIGESTIFS, ETC.

\$10

Peanut Butter Hand Pie
Muscadine Jam, Cinnamon Ice Cream

Ricotta Cheesecake
Lemon Curd, Poppy Seed Tuile

Chocolate-Tahini Swirl Pound Cake
Salted Caramel, Honey-Vanilla Ice Cream

French Press Coffee 10
Hugo Loose Leaf Tea 5
Rainier, Jasmine Bai Hao, Hugo Grey

Limoncello 7
Niepoort Late Bottled Vintage Port 8
Averna 8
Cynar 8
Fernet Branca 8
Hoodoo 8
Cardamaro 8
Braulio 8
Niepoort 10 Years Old White 12



"Find something you're passionate about
and keep tremendously interested in it."
— Julia Child

721 N. LAMAR BLVD. • OXFORD, MS 38655 • (662) 236-6363

RAW BAR

Oysters on the Half Shell
Market Price
Rotating Selection from Around the Country
Half Dozen or Dozen



*Eating raw or undercooked 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 say you want to "live a little," there are risks.

HAPPY HOUR

Tuesday-Saturday 4-5PM

\$2

Domestic Beer

\$4

Draft Beer

\$6

Wine

\$8

Cocktails

Sazerac, French 75, Daiquiri, Paloma, Margarita

Oysters on the Half Shell
1.75/each

Rosemary-Parmesan Frites
7.5

French Onion Soup
9

Green Salad
Carrots, Radish, Pickles Green Beans,
Egg, Citrus-Herb Vinaigrette
11

Damn Fine Burger
44 Farms Beef, Dill Pickle, Minced Red Onion,
American Cheese, Dijonnaise, Brioche Bun
Add Big Bad Bacon 2.50; Add a Fried Egg 1.25
11

Confit Duck Wings
Tabasco-Orange Marmalade Glaze, Sesame Seeds
16

SMALL PLATES

House-made Bread
& Cultured Butter
5

Rosemary-Parmesan Frites
7.5

French Onion Soup
9

Green Salad
Carrots, Radish, Pickled Green Beans, Egg,
Citrus-Herb Vinaigrette
11

Zucchini Fritters
Whipped Greek Yogurt, Toasted Almonds, Za'atar
12

Roasted Cauliflower Salad
Pickled Apple, Toasted Pecans, Tahini,
Chili Crisp
12

Pickled Shrimp
Bibb Lettuce, Marinated Grape Tomatoes,
Radish & Sweet Peppers
14

Fried Oysters
Mirliton-Fennel Salad, Creole Tomato Dressing
15

Confit Duck Wings
Tabasco-Orange Marmalade Glaze, Sesame Seeds
16

NOT SO SMALL PLATES

Masa Fried Catfish
Refried Black-Eyed Peas, Roasted Squash Salad, Salsa Veracruz
27

Pork Chop
Ham & Pea Perloo, Collard Green-Peanut Slaw,
Cider-Sorghum Vinaigrette
32

Shrimp Recheado
Rice Flour Pancake, Eggplant Bhaji
35

Duck Breast
Sea Island Rice Peas & Grits,
Za'atar Marinated Cherry Tomatoes & Peppers
35

Sunburst Trout
Sesame Seed Crust, Carrot-Ginger Purée,
Shoestring Okra, Tahini Sauce
36

Dry-Aged Coulotte Steak
Rice Middlin Risotto, Roasted Carrots, Marchand du Vin
40

Gulf Fish
Citrus-Wild Rice Salad, Roasted Cauliflower Ragout,
Spicy Peanut Romesco
Market Price

SANDWICHES

Served with House-Made Piri Piri Potato Chips;
Sub Rosemary-Parmesan Frites 2.5

Damn Fine Burger
44 Farms Beef, Dill Pickle, Minced Red Onion,
American Cheese, Dijonnaise, Brioche Bun
Add Big Bad Bacon 2.75; Add a Fried Egg 1.25
15

Panino
Soppressata, Peperoni, Mortadella, Provolone,
Giardiniera, Creole Mustard, Po' Boy Bread
16

Fried Catfish Sandwich
Green Chutney Mayo, Tomato, Onion, Cabbage,
House-made Bread
16

Duck Croque Monsieur
Confit Duck, Gruyère, Dill Pickles, Creole Mustard,
Tabasco Aioli, House-made Bread
Make it a Madame 1.25
16



DAILY SPECIALS

TUESDAY
Sweet Tea-Brined
Fried Chicken

WEDNESDAY
Cookbook Night

THURSDAY
Plateau de Fruits de Mer

FRIDAY/SATURDAY
Steak Night

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