

DESSERTS & DIGESTIFS, ETC.

\$10

Pumpkin Halwa Bread Pudding
Pumpkin Seed Brittle, Cardamom Ice Cream

Masala Chai Custard
Chantilly Cream, Chickpea Flour Shortbread

Chocolate Spice Cake
Molasses Butter Cream, Peanut Praline

French Press Coffee for 2 5
French Press Coffee for 4 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

SNACKBAR



*"The heat of autumn
is different from the heat of summer.
One ripens apples,
the other turns them to cider."
— Jane Hirshfield, The Heat of Autumn*

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

Fall Salad
*Local Delicata Squash, Radishes, Leeks, Pear,
Pickled Cranberries, Whipped Johnston Hill Lois,
Pomegranate Molasses Vinaigrette, Pecan Dukkah,
Kale, Brussels Sprouts*
15

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

Curried Apple & Acorn Squash Soup
12

Fall Salad
Local Delicata Squash, Radishes, Leeks, Pear,
Pickled Cranberries, Whipped Johnston Hill Lois,
Pomegranate Molasses Vinaigrette, Pecan Dukkah,
Kale, Brussels Sprouts
15

Roasted Carrots
Mint, Dill, Slivered Serrano, Chopped Peanuts, Creamy
Nước Chấm
16

Oyster Gratin
Collard Greens, Big Bad Bacon, Gruyère
20

NOT SO SMALL PLATES

Catfish Sauce Piquante
Mushroom & Greens Dirty Rice
27

Royal Red Shrimp Linguine
Tasso, Arugula, Lemon Agrumato, Parsley
34

Poulet Rouge
Tandoori Spiced, Missimati Rice Pilaf,
Butter Chicken Sauce
34

Pork Tenderloin
Chili-Cinnamon Rubbed, Braised Cabbage & Apples,
Pickled Cranberries, Spiced Cane Syrup
36

Prime Flank Steak
Mushrooms, Potato Hash, Curry Leaf Brown Butter
38

Lamb Shank
Yogurt-Garam Masala Braised,
Cumin Roasted Turnips
38

Gulf Fish
Coriander-Black Pepper Crust,
Acorn Squash Purée, Broccoli, Kasundi
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

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

Snackbar Monte Cristo
Benton's Smoked & Country Ham, Dijon, Swiss,
Raspberry Jelly, House-Made Bread
16

Fried Oyster Po Boy
Creamy Nước Chấm, Crunchy Slaw,
Leidenheimer French Bread
16

DAILY SPECIALS

TUESDAY
Sweet Tea-Brined
Fried Chicken

WEDNESDAY
Broiled Oysters

THURSDAY
Crab Cakes

FRIDAY/SATURDAY
Beef Bourguignon

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