

DESSERTS & DIGESTIFS, ETC.

\$10

Pink Velvet Pavlova

Dark Chocolate Ganache, Cream Cheese Frosting

Pear-Hazelnut Galette

Red Wine Reduction, Ghee Ice Cream

Chai-Spiced Roulade Cake

Whipped Coconut Cream, Cherry Jam

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

Niepoort 10 Years Old White 12

SNACKBAR



*"All food is fit to eat,
but not all words are fit to speak." -
— Haitian Proverb*

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
2.25/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

Sweet Potato Chaat
*Papad, Chilies, Green Onion,
Cilantro, Lime Juice, Cane Syrup*
12

SMALL PLATES

House-made Rolls
& Cultured Butter
5

Rosemary-Parmesan Frites
7.5

French Onion Soup
9

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

Sweet Potato Chaat
Papad, Chilies, Green Onion,
Cilantro, Lime Juice, Cane Syrup
12

Boudin Croquettes
Cane Syrup Mustard, Cornbread Crackers
15

Roasted Beets-Carrots Salad
Orange Supremes, Sesame Dressing, Tsire
15

Peel & Eat Poached Shrimp
Comeback Sauce
20

NOT SO SMALL PLATES

Braised White Beans & Greens
Grits Gnocchi, Grated Belper Knolle, Harrissa
24

Pan-Fried Simmons Catfish
Red Rice, Peanut Sauce
27

Braised Joyce Farms Chicken Thighs
Lemon, Fennel, Garlic, Olives,
Chilies, Original Grit Girl Cheese Grits
30

Crispy Duck Confit
Sea Island Petit Rouge Peas,
Creamed Collard Greens, Bourbon Mustard
34

Slow-Roasted Niman Ranch Pork Coppa
Indad Masala, Rice Grits, Greens
36

Gulf Shrimp
Red Curry-Winter Squash Risotto, Fried Peanuts
36

Flounder Piccata
Crispy Polenta Cake, Sautéed Green Beans
38

Bear Creek Farm Bavette
Potato Rösti, Creamed Spinach,
Aji Amarillo Vinaigrette
42

SANDWICHES

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

Vada Pav
You'll like it. Trust us.
13

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
15

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

Chicken Salad Melt
Sharp Cheddar, Tomato Confit,
Arugula, Wheat Bread
Add Big Bad Bacon 2.50
16

DAILY SPECIALS

TUESDAY
Sweet Tea-Brined
Fried Chicken

WEDNESDAY
Oyster Spaghetti

THURSDAY
Crab Cakes

FRIDAY/SATURDAY
Shepherd's Pie

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