

DESSERTS & DIGESTIFS, ETC.

Pastry Chef
Mary Reagan Starrett

\$10

Honeysuckle Crème Brûlée
Pecan Biscotti

Chocolate-Buttermilk Icebox Pie
Whipped Cream

Hummingbird Cake
Cardamom-Black Pepper Cream Cheese Frosting, Praline Pecans

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



*"Don't compromise yourself.
You're all you've got."
— Janis Joplin*

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

RAW BAR

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

Marinated Crab Claws
Lemon-Herb Vinaigrette
Dozen or Two Dozen
Market Price



**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

Marinated Crab Claws
Lemon-Herb Vinaigrette
Dozen or Two Dozen
Market Price

SMALL PLATES

House-made Rolls
& Cultured Butter
6

Rosemary-Parmesan Frites
7.5

French Onion Soup
9

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

Charred Corn Chaat
Corn Chivda, Tomato, Minced Onions, Serrano,
Sweet Tamarind Chutney, Lime Juice, Cilantro,
Basil, Chaat Masala
15

Three Spreads
Snackbar Pimento Cheese, Benedictine,
Muhammara, House-made Crackers
15

Fried Oyster Salad
Conway's Bibb Lettuce, Cherry Tomatoes,
Spring Onions, Creamy Orange Vinaigrette
16

Fried Crawfish Boudin
Creole Mustard Cream,
Dressed Greens, Cornichons
16

NOT SO SMALL PLATES

Tandoori-Spiced Fried Quail
Curry Leaf-Scented Grits, Asparagus, Tomato Chutney
20/38

Farro Verde
Shiitake Mushrooms, Sweet Potato, Asparagus,
Caramelized Leeks, Pecans, Poached Egg, Chili Crisp
24

Catfish Pecandine
Herb-Roasted New Potatoes, Asparagus
28

Royal Red Shrimp Mac & Cheese
Mornay, Mushrooms, Shell Pasta, Parmesan, Fresh Herbs
35

Home Place Pastures Pork Chop
Hoppin' John, Collard Greens,
Sorghum BBQ Sauce
36

Scallop & Mushroom Risotto
Arugula Pesto, Prosciutto, Preserved Lemon
38

Hidden Coast Courtbouillon
Red Fish, Shrimp, Oysters, Crawfish,
Missimati Rice Grits, Fried Pickled Okra
40

Steak Frites
Bear Creek Farm Bavette,
Rosemary-Parmesan Frites, Sauce Béarnaise
42

SANDWICHES

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

Roasted Mushroom Melt
Duke's Mayonnaise, Yellow Onion, Paneer,
Gruyère, Kevin's White Bread
Add Big Bad Bacon 2.75
13

Fried Baloney
Fripper's Bologna, Kevin's White Bread, Cheddar,
Johnny Snack's Big Shot Mustard, Pickle, Lettuce, Tomato
Add Big Bad Bacon 2.75; Add a Fried Egg 1.25
13

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

DAILY SPECIALS

TUESDAY
Sweet Tea-Brined
Fried Chicken

WEDNESDAY
Roast Beef
Creamed Peas, Carrots, Horseradish Sauce

THURSDAY
Crab Cakes
Asparagus-Bacon Hash,
Lemon-Herb Tartar Sauce

FRIDAY/SATURDAY
Gulf Fish à la Grecque

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

Please share any Food Allergies and/or Dietary Restrictions with
your server. We understand this can be Extremely Serious
and want to preserve your health.

Chef Vishwesh Bhatt
We have signed copies of Chef's cookbook
I Am From Here available.
Ask your server to add it to the check.