

## DAILY SPECIALS

---

### TUESDAY

Sweet Tea-Brined  
Fried Chicken  
*Rotating Selection of Sides*

### WEDNESDAY

Confit Duck Croque Monsieur  
*Creole Mustard, Tabasco Aioli, Dill Pickle, Gruyère Cheese*  
Make It A Madame \$1.25

### THURSDAY

Porc aux Pruneaux  
*Center-Cut Pork Loin Medallions, Poached Prunes,  
Dijon, Shallot, Crème Fraîche, Roasted Potatoes*

### FRIDAY/SATURDAY

Salad Niçoise  
*Tuna, Tomato, Green Beans, Fried Artichoke Hearts,  
Olives, Cucumber, Bell Pepper, Green Onion,  
Preserved Lemon-Green Goddess Dressing*

## RAW BAR

---

### Market Price

Oysters on the Half Shell  
*Rotating Selection from Around the Country.  
Served with Ketchup, Horseradish, Mignonette,  
& Saltines. Priced per Oyster.  
\$1 per Dozen Donated to Giving Kitchen*

Peel-N-Eat Jumbo Shrimp  
*Served with Ketchup, Horseradish, & Tartar Sauce.  
Priced per Shrimp.*

*\*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.*

## DESSERTS

*Pastry Chef*  
Mary Reagan Starrett

\$10

Black Bottom  
Sweet Potato Cheesecake  
*Spiced Chocolate Sauce*

Butterscotch Pudding  
*Bourbon Biscuits*

Apple Donut Cake  
*Cider Ice Cream*

## AFTER DINNER DRINKS

French Press Coffee for 2 5

French Press Coffee for 4 10

Hugo Loose Leaf Tea 5

Rainier, Jasmine Bai Hao, Hugo Grey

Cold-Brew 'Martini' 12

*Old Soul High-Rye, Hoodoo, Kablua,  
Chicory Cold-Brew, Cream*

## DIGESTIFS

Limoncello 8

Niepoort Late Bottled Vintage Port 8

Averna 8

Cynar 8

Fernet Branca 8

Hoodoo 8

Cardamaro 8

Niepoort 10 Years Old White 12

## SNACKBAR



*"The price good men pay for indifference to public affairs  
is to be ruled by evil men." — Plato*

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

## SMALL PLATES

---

House-made Rolls  
& Cultured Butter  
6

Rosemary-Parmesan Frites  
7.5

French Onion Soup  
9

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

Arugula Salad  
*Pear, Hakurei Turnip, Shaved Fennel, Candied Almonds,  
Shaved Parmesan, Cane Syrup Vinaigrette*  
14

Not-So-Scotch Egg  
*Pickled Egg, Best Stop Boudin, Cane Syrup,  
Creole Mustard*  
14

Our Frisée aux Lardons  
*Andouille, Toasted Pecans, Scallion, Croutons,  
Creole Mustard Vinaigrette, Poached Egg*  
16

Crispy Duck Rillettes  
*Pear Mostarda, Mini Baguette*  
16

Crab Rice  
*Two Brooks Missimati Rice Middlins, Celery,  
Carrot, Scallion, Garlic, Parsley, Shaved Egg Yolk*  
20

---

## NOT SO SMALL PLATES

---

Wild Mushroom-Lentil-Rice  
Grit 'Risotto'  
*Fried Egg, Ghee*  
24

Punjabi-Style Fried Catfish  
*Sea Island Petite Rouge Peas,  
Greens w/ Dill*  
28

Cider-Braised Chicken Thighs  
*Roasted Garlic Mashed Potatoes,  
Wilted Spinach*  
32

Trout Meuniere  
*Pecan-Mushroom Rice Pilaf,  
Brussels Sprouts*  
34

Shrimp Marseille  
*Garlic, Fennel, Tomato, Rouille, Couscous*  
36

Grilled Gulf Fish  
*Creamy Butter Beans, Oyster Dressing,  
Tabasco Butter*  
36

Braised Pho-Spiced Beef Cheeks  
*Two Brooks Jasmine Rice,  
Pickled Carrots & Radishes, Fresh Herbs*  
38

Grilled Mishima Reserve  
Chuck Eye Steak  
*Potato-Mushroom-Brussels Sprouts Hash,  
Mustard Sauce*  
42

---

## SANDWICHES

---

*Served with House-Made Lemon-Dill Potato Chips;  
Sub Rosemary-Parmesan Frites 2.5  
Add Big Bad Bacon 2.75; Add a Fried Egg 1.25*

Coach Chadwick's  
Favorite Burger  
*44 Farms Beef, Minced Red Onion, Dill Pickle,  
Dijonnaise, American Cheese, Brioche Bun*  
16

Kerala Fried Chicken  
*Mango Chutney Mayonnaise, Cabbage Raita,  
Coconut Oil, Brioche Bun*  
16

Snackbrown  
*Smoked Turkey, BBB Bacon, Mornay, Sharp Cheddar,  
Tomato, Parmesan, Open-Faced*  
16

Fried Oyster Po Boy  
*Remoulade, Tomato, Onion, Dill Pickle,  
Shredded Lettuce, Leidenheimer Loaf*  
18

---

*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.*

---