

## DAILY SPECIALS

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### MONDAY

Red Beans & Rice

### TUESDAY

Sweet Tea-Brined

Fried Chicken

*Rotating Selection of Sides*

### WEDNESDAY

Royal Red Shrimp Cakes

*Corn Griddle Cakes, Cole Slaw,*

*Roasted Poblano Tartar Sauce*

### THURSDAY

Steak Frites

*Chimichurri, Arugula Salad,*

*Rosemary-Parmesan Frites, Tabasco Aioli*

### FRIDAY/SATURDAY

Snackbar Cioppino

*Gulf Fish, Shrimp, Oysters, Crab Claws,*

*Tomato-Basil Broth, Kevin's Baguette*

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## RAW BAR

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### Market Price

Oysters on the Half Shell

*Rotating Selection from Around the Country.*

*Served with Ketchup, Horseradish, Mignonette,  
& Saltines. Priced per Oyster.*

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*\*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



Lime-Basil Posset

*Saltine Crumble, Blueberry Jam*

Peach-Ricotta Tart

*Oat Streusel, Honey-Cardamom Ice Cream*

Chocolate-Pistachio Semifreddo

*Coffee Caramel, Crushed Meringue*

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## 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, Kahlua,*

*Chicory Cold-Brew, Cream*

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## 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

*"You can also commit injustice by doing nothing"*  
— Marcus Aurelius

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

## SMALL PLATES

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### House Rolls

*Sorghum Butter*

7

**Rosemary-Parmesan Frites**  
7.50

**French Onion Soup**  
9.50

### Green Salad

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

11.50

### Chopped Salad

*Romaine, Cherry Tomato, Cucumber,  
Red Onion, Pepperoncini, Chickpeas,  
Provolone, Italian Dressing*

14

### Local Tomatoes

*Spring Onions, Roasted Beets, Blue Cheese,  
Cornbread Croutons, Creamy Basil Dressing*

14

### Corn Chaat

*Roasted Corn, Corn Chevda, Chilies,  
Cilantro-Mint Chutney, Sorghum, Lime Juice*

15

### Three Spreads

*Snackbar Pimento Cheese, Benedictine,  
Carrot Tabini, House-Made Crackers*

16

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## NOT SO SMALL PLATES

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### Malfatti Pomodoro

*Ricotta, Local Greens, Pancetta,  
Slow-Cooked Tomato Sauce*

25

### Black Eye Pea Flour-Fried Catfish

*Field Pea Salad, Tomato Fondue,  
Bacon Jam*

32

### Chicken Cafreal

*Crispy New Potatoes, Okra & Tomatoes*

34

### Shrimp Risotto

*Two Brooks Arborio Rice, Pancetta,  
Tomato, Shaved Parmesan, Rosemary Oil*

36

### Spiced Crispy Pork Belly

*Niman Ranch Iberian Duroc Pork,  
Ed Lee-ish BBQ Sauce,  
Pickled Shiitake Mushrooms & Collards, Rice Grits*

36

### Pan-Roasted Snapper

*Corn Bisque, Charred Cherry Tomatoes, Grilled Okra*

40

### Prime Ribeye Heart

*Buttermilk Mashed Potatoes, Green Beans,  
Mushroom Steak Sauce*

45

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## SANDWICHES

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*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*

**\$16**

### Snack-Burger

*44 Farms Beef, Minced Red Onion,  
Dill Pickle, Dijonnaise, American Cheese,  
Sesame Seed Bun*

### Spiced Fried Chicken

*Vish's Malabar Masala, Green Mango Slaw,  
Green Chutney Mayo*

### Duck Croque Monsieur

*Creole Mustard, Tabasco Aioli, Dill Pickle, Gruyère,  
Kevin's House-Made Bread  
Make It A Madame \$1.25*

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*We are continuously grateful to our Local Purveyors for their  
Diligence & 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.*

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