



SNACKBAR

“Adversity has the effect of eliciting talents which,
in prosperous circumstances, would have lain dormant.”
— *Horace*

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

• SMALL PLATES •

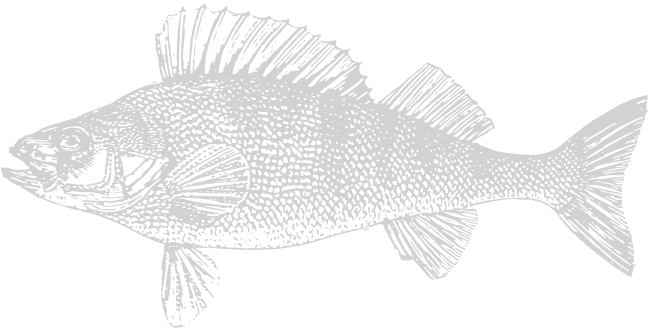
FOCACCIA Extra Virgin Olive Oil, Balsamic Vinegar, Cracked Black Pepper	8
ROSEMARY-PARMESAN FRITES	9
FRENCH ONION SOUP	10
GREEN SALAD Carrot, Radish, Pickled Haricots Verts, Chopped Egg, Citrus-Herb Vinaigrette	12
HEIRLOOM TOMATO & COMPRESSED WATERMELON SALAD Black Pepper Stracciatella, Basil, Balsamic Syrup	14
CRAWFISH RAVIGOTE DEVEILED EGGS Dressed Greens, Pickled Red Onion	16
CRACKER-CRUSTED FRIED SUMMER SQUASH Ricotta, Cherry Tomatoes, Sorghum Vinegar	16
TOMATO TART Arugula, Tomato Vinaigrette	16

• NOT SO SMALL PLATES •

SUMMER PAPPARDELLE Grape Tomatoes, Zucchini, Squash, Leeks, Lemon, Basil, Red Pepper Flakes, Parmesan-Cornbread Crumble	30
FISH & GRITS Cornmeal-Fried Catfish, Roasted Garlic Grits, Marinated Tomatoes, Cucumber & Onion, Red Chili Honey	32



GULF FISH Black Pepper Okra, Original ‘Grit Girl’ Cornmeal ‘Gnocchi’, Roasted Tomato Brodo, Crispy Shallots, Saffron Aioli, Basil Oil	Market Price
PAN-ROASTED POULET ROUGE Creamy Green Chickpeas, Cucumber Ribbon Salad	36
ROASTED PORK LOIN Caponata, Two Brooks Farm Rice Grits, Peach Agrodolce	36
GRILLED LAMB CHOPS Creamed Sweet Corn, Chard, Honey-Red Wine Sauce, Pickled Watermelon Rind	38
GRILLED DELMONICO STEAK FRITES Chimichurri, Rosemary-Parmesan Frites, Tabasco Aioli	44



DAILY SPECIALS

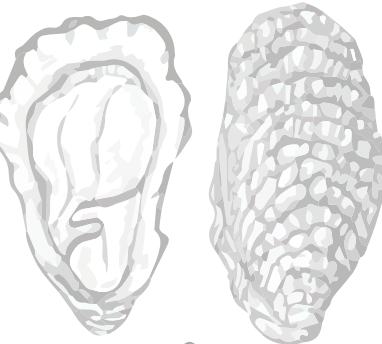
MONDAY FRIED PORK CHOP Red Beans & Rice
TUESDAY SWEET TEA-BRINED FRIED CHICKEN Stewed Beans, Cornbread, Pepper Jelly
WEDNESDAY HAM HOCK RAMEN Hog Broth, Braised Collards, Jammy Egg, Crispy Okra, Peanuts, Pork Rind Furikake
THURSDAY EVERYTHING BAGEL-CRUSTED SALMON Latke, Broccolini, Dill Beurre Blanc
FRIDAY/SATURDAY CIOPPINO Shrimp, Oysters, Crab Fingers, Gulf Fish, Sebastian’s Garlic-Chili Focaccia

• SANDWICHES •

Served with House-Made Lemon-Dill Potato Chips
Sub Rosemary-Parmesan Frites +3.5
Add Big Bad Bacon +3.00 Add a Fried Egg +2.00

CAPRESE Heirloom Tomato, House-Pulled Mozzarella, Balsamic Vinegar, Mixed Greens, Basil, Dijonnaise, Focaccia	16
SNACK-BURGER 44 Farms Beef Griddled with Minced Onions, American Cheese, Dill Pickles, Dijonnaise, Sesame Seed Bun	16
DUCK CROQUE Creole Mustard, Tabasco Aioli, Dill Pickle, Gruyère, Sourdough <i>Make It A Madame +2.00</i>	17
SHRIMP ROLL Gulf Brown Shrimp, Lemon Mayonnaise, Celery, Calabrian Chilis, Pickled Green Tomato, Split-Top Roll	18

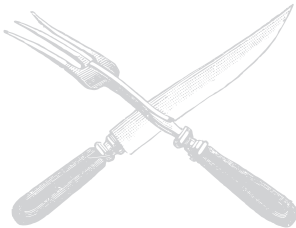
• RAW BAR •



<i>Market Price</i> OYSTERS ON THE HALF SHELL Ketchup, Horseradish, Mignonette, & Saltines.
MARINATED CRAB CLAWS
‘PEEL-N-EAT’ SHRIMP
CRAWFISH RILLETTES Hand-Broken Crackers

PLATEAU DE FRUITS DE MER Oysters on the Half Shell, Marinated Crab Claws, ‘Peel-n-Eat’ Shrimp, Crawfish Rillettes, Hand-Broken Crackers
--

**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.*



*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.*