



## SNACKBAR

*"A smooth sea never made a skilled sailor."*  
— **FDR**

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

### SMALL PLATES

<b>FOCACCIA</b> Herb & Garlic Whipped Ricotta	10
<b>ROSEMARY-PARMESAN FRITES</b>	9
<b>FRENCH ONION SOUP</b>	10
<b>GREEN SALAD</b> Carrot, Radish, Pickled Haricots Verts, Chopped Egg, Citrus-Herb Vinaigrette	12
<b>SWEET POTATO &amp; APPLE SALAD</b> Radicchio, Candied Pecans, Cranberries, Goat Cheese, Apple Cider Vinaigrette	14
<b>PIMIENTO CHEESE SOUFFLÉ TARTLETS</b> Praline BBB Bacon, Arugula, Lemon Vinaigrette	16
<b>CRAB DIP</b> Grilled French Bread	18
<b>CIDER-GLAZED SEARED SCALLOPS</b> Cauliflower Purée	22

### NOT SO SMALL PLATES

<b>SMOTHERED FRIED CATFISH</b> Steamed Rice, Okra-Tomato Gravy, Fried Leek Threads	32
<b>PECAN-CRUSTED QUAIL</b> Dirty Rice, Garlicky Spinach, Red Pepper-Sorghum Relish	34
<b>BUTTERNUT SQUASH RISOTTO SHRIMP SPIEDINI</b> Two Brooks Arborio, Ancho-Spiced Pepitas, Rosemary, Sage, Parmesan, Breaded Gulf Brown Shrimp	36

<b>REDFISH</b> Hoplin' John, Tomato Jam, Cornbread Crumble	38
<b>BOURBON-BRAISED SHORT RIBS</b> Smoked Gouda Grits, Braised Green Apple & Collard Greens, Toasted Pecans	42
<b>STEAK FRITES</b> Prime Flat Iron, Green Peppercorn Sauce, Rosemary-Parmesan Frites, Tabasco Aioli	44

### DAILY SPECIALS

**MONDAY  
DUCK & WAFFLES**  
Confit Duck Leg, Golden Waffle,  
Steens, Red Onion Marmalade

**TUESDAY  
SWEET TEA-BRINED  
FRIED CHICKEN**  
Stewed Beans, Cornbread, Pepper Jelly

**WEDNESDAY  
CRAB CAKES**  
Corn Purée, Grilled Zucchini  
& Cherry Tomato Relish

**THURSDAY  
RIGATONI ALLA VODKA**  
Garlic Bread

**FRIDAY/SATURDAY  
BOUILLABAISSE**  
Gulf Fish, Shrimp, Oysters, Crab,  
Toasted Rouille French Bread

### 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*

<b>SNACK-BURGER</b> 44 Farms Beef, Dill Pickle, Lettuce, Tomato, Dijon Mustard, Mayonnaise, American Cheese, Sesame Seed Bun	16
<b>DUCK CROQUE</b> Creole Mustard, Tabasco Aioli, Dill Pickle, Gruyère, Sourdough <i>Make It A Madame +2.00</i>	17
<b>PORK BELLY MELT</b> Apple-Onion Chutney, Gruyère, Arugula, Pickled Fennel, House-Made Focaccia	17
<b>ITALIAN SUB</b> Prosciutto, Capicola, Salami, Mozzarella, Shredded Lettuce, Local Tomatoes, Red Onion, Oil, Red Wine Vinegar, Oregano, House-Made Focaccia	18

### RAW BAR

*Market Price*  
**OYSTERS ON THE HALF SHELL**  
Ketchup, Horseradish,  
Mignonette, & Saltines.

**BROILED OYSTERS**  
Choice of Chimichurri Butter,  
Bacon-Bourbon Butter, or Creole Butter

**MARINATED CRAB CLAWS**  
**'PEEL-N-EAT' SHRIMP**

**CRAWFISH RAVIGOTE**  
Saltine Crackers

**PLATEAU DE FRUITS DE MER**  
Oysters on the Half Shell, Marinated Crab Claws,  
'Peel-n-Eat' Shrimp, Crawfish Ravigote, Saltine 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.*

*We use domestically-sourced seafood whenever possible. Please ask your server for specific locations.*