

SNACKBAR



*"The starting point of all achievement is desire."
— Napoleon Hill*

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

SMALL PLATES

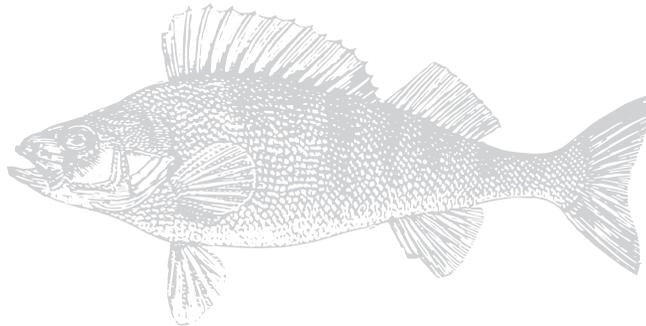
ROSEMARY-PARMESAN FRITES	9
FOCACCIA Whipped Garlic-Herb Ricotta Spread	10
FRENCH ONION SOUP	10
ROASTED CABBAGE WEDGE CAESAR Focaccia Pangrattato, Shaved Parmesan	10
GREEN SALAD Carrot, Radish, Pickled Haricots Verts, Chopped Egg, Citrus-Herb Vinaigrette	12
SPINACH-ARTICHOKE DIP Lemon Pepper Saltines	14
BUFFALO FROG LEGS Celeriac Remoulade, Blue Cheese Crumbles	16
FRIED CALAMARI Salsa Verde, Red Gravy, Garlic Chips	18

NOT SO SMALL PLATES

CAJUN CATFISH & CHIPS Beer-Battered Catfish, Cajun-Spiced "Chips," Malt Vinegar, Creole Tartar Sauce	34
GULF SHRIMP Creamy White Beans, Roasted Carrots & Fennel, Lemon-Chili Vinaigrette	36



PORCHETTA-SPICED PORK LOIN Potato Pavé, Peppers & Onions, Garlic-Mustard Reduction	36
GULF FISH & CRAB Browned Butter Vinaigrette, Charred Cauliflower, Two Brooks Farms Wild Rice	38
BRAISED BEEF CHEEK Smoked Tomato Jus, Creamy Polenta, Parsley-Garlic Relish	40
PRIME FLAT IRON Garlic-Herb Butter, Crispy New Potatoes, Creamed Spinach	44

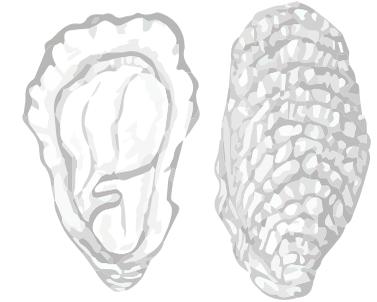


DAILY SPECIALS

MONDAY GRILLED CHEESE & TOMATO SOUP Focaccia, Basil Pesto, Sun Dried Tomatoes, Swiss	24
TUESDAY SWEET TEA-BRINED FRIED CHICKEN Stewed Beans, Cornbread, Pepper Jelly	28
WEDNESDAY STEAK AU POIVRE RAVIOLI Fried Potato Straws	32
THURSDAY PARMESAN-CRUSTED HALF CHICKEN Roasted Garlic Mashed Potatoes, Charred Broccoli, Hot Honey	30
FRIDAY/SATURDAY BLACKENED SHRIMP MAC Cavatappi, Mornay, Fried Duck Skin Crumble	34

SANDWICHES

<i>Served with House-Made Lemon-Dill Potato Chips</i>	
<i>Sub Rosemary-Parmesan Frites +3.5</i>	
<i>Add Big Bad Bacon +3.00 Add a Fried Egg +2.00</i>	
SNACKBURGER 44 Farms Beef, Dill Pickle, Lettuce, Tomato, Dijon Mustard, Mayonnaise, American Cheese, Sesame Seed Bun	16
CHICKEN PARMESAN Mozzarella, Grandma Pariso's Gravy, Parmesan, Creamed Spinach, Focaccia	17
DUCK CROQUE MONSIEUR Creole Mustard, Tabasco Aioli, Dill Pickle, Gruyère, Sourdough <i>Make It A Madame +2.00</i>	17
FRENCH DIP Roast Beef, Creamy Dijon-Carmelized Onion Sauce, Swiss, Au Jus, Leidenheimer French Bread	18



RAW BAR

<i>Market Price</i>
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
GULF FISH CEVICHE Fennel, Grapefruit, Chili Flakes

PLATEAU DE FRUITS DE MER

Oysters on the Half Shell, Marinated Crab Claws,
'Peel-n-Eat' Shrimp, Gulf Fish Ceviche, 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.