

SNACKBAR



*"It is no measure of health
to be well adjusted to a profoundly sick society."
— Jiddu Krishnamurti*

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

SMALL PLATES

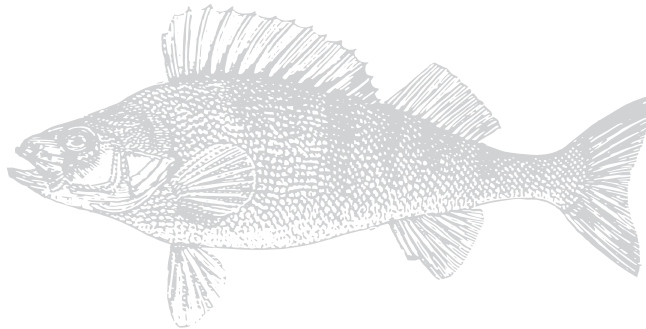
- ROSEMARY-PARMESAN FRITES** 9
- FOCACCIA** 10
Whipped Garlic-Herb Ricotta Spread
Add Honey-Miso Butter +2.00
- FRENCH ONION SOUP** 10
- GREEN SALAD** 12
Carrot, Radish, Pickled Haricots Verts,
Chopped Egg, Citrus-Herb Vinaigrette
- SPRING SALAD** 12
Fresh Herbs, Radish, Cucumber,
Sumac-Pickled Red Onions, Arugula,
Mustard Greens, Lemon-Coriander Vinaigrette
- GRILLED ARTICHOKE** 14
Mustard Vinaigrette, Parmesan, Fresh Herbs
- SHORT RIB FLATBREAD** 16
Slow-Braised Short Rib, Garlic Cream,
Shaved Red Onion, Chimichurri
- DUCK WINGS** 18
Vietnamese Caramel, Crushed Peanuts, Sesame Seeds

NOT SO SMALL PLATES

- WHIPPED RICOTTA AGNOLOTTI** 30
English Peas, Lemon-Butter Sauce, Pea Shoots
- ROASTED HALF CHICKEN** 34
Corn-Andouille Grits, Charred Scallion Brown Gravy,
Herbed Buttermilk Drizzle



- GULF OF MEXICO SHRIMP** 36
Peanut Salsa Macha, Rice-Herb Salad,
Avocado-Lime Crema
- TANDOORI CATFISH** 36
Sweet Potato Purée, Chili-Spiced Blistered Snap Peas,
Mint-Cilantro Chutney, Pickled Red Onion
- PAN SEARED REDFISH** 40
Orzo Pilaf, Asparagus, Strawberry-Herb Salad,
Lemon Agrumato
- GRILLED PRIME HANGER STEAK** 46
Pommes Purée, Broccoli, Balsamic Beurre Noir

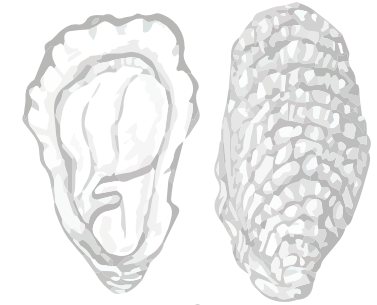


DAILY SPECIALS

- MONDAY**
FRIED PORK CHOP
Red Beans & Rice
28
- TUESDAY**
SWEET TEA-BRINED FRIED CHICKEN
Stewed Beans, Cornbread, Pepper Jelly
28
- WEDNESDAY**
CHICKEN CUTLET SANDWICH
Prosciutto, Mozzarella, Fig Jam,
Arugula, Focaccia
17
- THURSDAY**
CRAWFISH ÉTOUFÉE
Buttered Rice
34
- FRIDAY/SATURDAY**
LAMB SHANK PROVENÇAL
Stewed White Beans, Haricots Verts
36

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*
- "AUDUBON TAVERN" BURGER** 16
House-Made BBQ Sauce, Smoked Cheddar,
Shredded Lettuce, Mayonnaise, Tomato, Pickle,
Onion, Sesame Seed Bun
- DUCK CROQUE MONSIEUR** 17
Creole Mustard, Tabasco Aioli, Dill Pickle,
Gruyère, Sourdough
Make It A Madame +2.00
- MEATBALL SUB** 18
Veal Meatballs, Grandma Pariso's Red Gravy,
Mozzarella, Basil Pesto, French Bread
- REUBEN** 18
Corned Lamb, Thousand Island, Swiss,
Sauerkraut, Marble Rye



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**
- TUNA CRUDO**
Citrus Vinaigrette, Shaved Red Onion,
Serrano, Capers
- PLATEAU DE FRUITS DE MER**
Oysters on the Half Shell, Marinated Crab Claws,
'Peel-n-Eat' Shrimp, Tuna Crudo

**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.