



SNACKBAR

*"One cannot think well, love well, sleep well,
if one has not dined well."
— Virginia Woolf*

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

Chef de Cuisine
SEBASTIAN MARKOWITZ

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
- WHITE BEAN HUMMUS** 14
Calabrian Chili Oil, Pickled Red Onion,
Mint & Dill, House-Made Pita
- FRIED MOZZARELLA** 16
Grandma Pariso's Red Gravy,
Steen's Pepper Jelly, Crispy Basil
- SAMBUCA SHRIMP** 18
Shaved Fennel, Orange Butter Sauce, Garlic Scape Oil
- GRILLED OCTOPUS** 22
Charred Tomato-Basil Relish,
Garlic-Sourdough Crumble

NOT SO SMALL PLATES

- EGGPLANT MILANESE** 28
Burrata, Confit Tomato, Dressed Arugula,
Calabrian Chili Honey
- FRIED MISSISSIPPI CATFISH** 34
OXCM Summer Succotash, Big Bad Bacon Jus,
Pickled Green Tomato



- NEW ORLEANS-STYLE BBQ GULF OF MEXICO SHRIMP** 34
Celery Salad, Fried Green Tomatoes,
Commander's Palace Garlic Bread Croutons

- VINDALOO-GLAZED PORK RIBS** 36
Charred Onion, Chickpea Panisse,
Green Mango Kachumber, Mint Yogurt

- GRILLED SWORDFISH** 38
Lemon Caponata, Herbed Couscous, Toasted Almonds

- DUCK BREAST EN CROUTE** 40
Tomato Jam, Prosciutto,
Orange Supreme-Goat Cheese Arugula Salad

- STEAK FRITES** 54
Black Angus Ribeye, Rosemary-Parmesan Frites,
Dressed Arugula, Garlic Scape Persillade, Tabasco Aioli



DAILY SPECIALS

- MONDAY**
FRIED PORK CHOP
Red Beans & Rice
28

- TUESDAY**
SWEET TEA-BRINED FRIED CHICKEN
Stewed Beans, Cornbread, Pepper Jelly
28

- WEDNESDAY**
CAPPELLACCI ALLA SPICY VODKA
Whipped Garlic-Ricotta Filling,
Basil Oil, Parmesan Reggiano
30

- THURSDAY**
CRAWFISH ÉTOUFÉE
Buttered Rice
34

- FRIDAY/SATURDAY**
BLACKENED REDFISH
Original 'Grit Girl' Grits, Marinated Cucumbers,
Tomatoes, & Onions
38

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

- GRILLED CHICKEN SANDWICH** 16
Roasted Local Heirloom Tomato Vinaigrette,
Arugula, Mayo, Crispy Shallots, Focaccia

- DUCK CROQUE MONSIEUR** 17
Creole Mustard, Tabasco Aioli, Dill Pickle,
Gruyère, Sourdough
Make It A Madame +2.00

- KOREAN BBQ MELT** 17
Gochujang-Braised Pulled Pork,
American & Provolone, Kimchi, Sesame Aioli



RAW BAR

Market Price

- OYSTERS ON THE HALF SHELL**
Single, Half, or Dozen

- BROILED OYSTERS**
Chimichurri Butter,
Bacon-Bourbon Butter, or Creole Butter
Single, Half, or Dozen

- MARINATED CRAB CLAWS**
Dozen or 2 Dozen

- 'PEEL-N-EAT' SHRIMP**
Dozen or 2 Dozen

- ORA KING SALMON CRUDO**
Local Garlic Scapes, Chili Oil,
Lemon, Rice Vinegar, Maldon Salt

PLATEAU DE FRUITS DE MER

6 Raw Oysters on the Half Shell,
12 Marinated Crab Claws,
6 'Peel-n-Eat' Shrimp,
Ora King Salmon Crudo for 2

**Eating raw or undercooked foods, including shellfish,
can cause illness including, but not limited to, Hepatitis.*



*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.*