

# SNACKBAR

*"Do the best you can until you know better.  
Then when you know better, do better."  
— Maya Angelou*

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

*Chef de Cuisine*  
**SEBASTIAN MARKOWITZ**

## SMALL PLATES

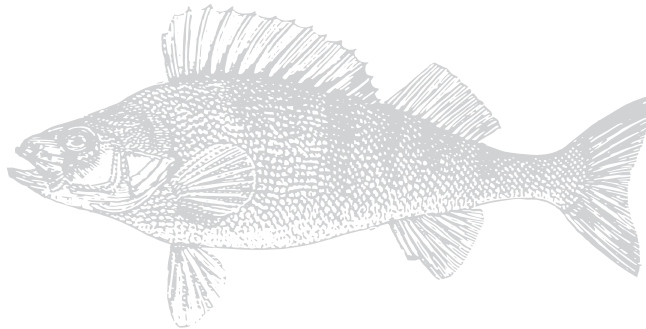
- ROSEMARY-PARMESAN FRITES** 9
- FOCACCIA** 10  
Whipped Cultured Sweet Corn Butter
- FRENCH ONION SOUP** 10
- GREEN SALAD** 12  
Carrot, Radish, Pickled Haricots Verts,  
Chopped Egg, Citrus-Herb Vinaigrette
- GRILLED PEACH CAPRESE** 14  
Heirloom Tomatoes, Local Peaches, Basil,  
Balsamic Reduction, Extra Virgin Olive Oil, Mozzarella
- FRIED GREEN TOMATOES** 16  
Gulf Shrimp Remoulade, Pickled Celery
- OKRA STUFFED MANICOTTI** 16  
Ricotta & BBB Sausage Filling,  
Grandma Pariso's Red Gravy, Parmesan Reggiano
- LAMB KOFTA** 18  
Zucchini Laban, Lebanese Sweet Treatz Za'atar

## NOT SO SMALL PLATES

- FRIED MISSISSIPPI CATFISH** 34  
Grilled Okra, Sweet Corn Soubise, Crispy Tasso
- BRAISED PORK BELLY** 34  
Grilled Pineapple, Coconut Rice Grits, Jalapeño Caramel
- EVERYTHING BAGEL-CRUSTED SALMON** 36  
Potato Latke, Broccolini, Dill Beurre Blanc



- GULF OF MEXICO SHRIMP GNOCCHETTI SARDI** 36  
Sweet Corn Cream, Local Cherry Tomatoes,  
Basil, Garlicky Bread Crumbs
- QUAIL UNDER A BRICK** 38  
Creamy Farina di Grano, Roasted Zucchini,  
Basil Pistou, Toasted Pine Nuts
- PAN SEARED REDFISH** 40  
Black Eyed Peas, Heirloom Tomato Fonduta,  
Charred Corn & Pickled Green Tomato Salad
- STEAK FRITES** 58  
Black Angus Ribeye, Rosemary-Parmesan Frites,  
Dressed Arugula, Charred Scallion Chimichurri,  
Black Garlic Aioli

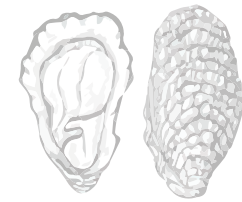


## DAILY SPECIALS

- MONDAY**  
**FRIED PORK CHOP**  
Red Beans & Rice  
28
- TUESDAY**  
**SWEET TEA-BRINED FRIED CHICKEN**  
Stewed Beans, Cornbread, Pepper Jelly  
28
- WEDNESDAY**  
**SMOKED BOLOGNA BAO BUNS**  
Whipped Garlic-Ricotta Filling,  
Basil Oil, Parmesan Reggiano  
18
- THURSDAY**  
**MUSSELS IN RED CURRY**  
Grilled Garlic Naan,  
Two Brooks Farms Blue Jasmine Rice  
36
- FRIDAY/SATURDAY**  
**GRILLED BONE-IN PORK CHOP**  
Smokey Butter Beans, Grilled Peach Agrodulce,  
Tobacco Onions  
40

## 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
- PORK JOWL BLT** 16  
Heirloom Tomatoes, Romaine, Basil Pesto, Sourdough
- DUCK CROQUE MONSIEUR** 17  
Creole Mustard, Tabasco Aioli, Dill Pickle,  
Gruyère, Sourdough  
*Make It A Madame +2.00*
- ITALIAN BEEF** 18  
Shaved Beef, Provolone, Broccolini,  
Pickled Pepper Aioli, Jus, French Bread



## 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*
- TUNA CRUDO**  
Watermelon Aguachile, Cucumber Ribbons,  
Crispy Rice, Thai Basil, Mint

## PLATEAU DE FRUITS DE MER

- 6 Raw Oysters on the Half Shell,  
12 Marinated Crab Claws,  
6 'Peel-n-Eat' Shrimp,  
Tuna Crudo  
*for Two*

*\*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.*