

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

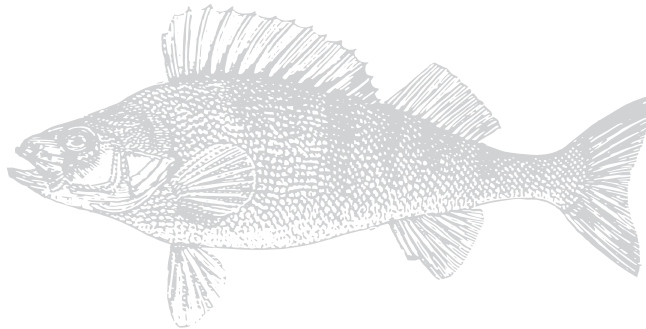
- ROSEMARY-PARMESAN FRITES** 9
- FOCACCIA** 10
Whipped Cultured Sweet Corn Butter
- FRENCH ONION SOUP** 10
- GREEN SALAD** 12
Carrot, Radish, Pickled Haricots Verts,
Chopped Egg, Citrus-Herb Vinaigrette
- GRILLED PEACH CAPRESE** 14
Heirloom Tomatoes, Local Peaches, Basil,
Balsamic Reduction, Extra Virgin 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

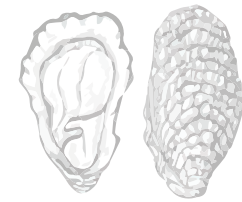


DAILY SPECIALS

- 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
Kewpie Slaw, Comeback Sauce,
Toasted Benne Seeds
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.*