



SNACKBAR

“Food is symbolic of love
when words are inadequate.”
— Alan D. Wolfelt

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

Chef de Cuisine
SEBASTIAN MARKOWITZ

SMALL PLATES

ROSEMARY-PARMESAN FRITES	9
FOCACCIA Calabrian Chili-Honey Butter	10
FRENCH ONION SOUP	10
GREEN SALAD Carrot, Radish, Pickled Haricots Verts, Chopped Egg, Citrus-Herb Vinaigrette	12
CHARRED OKRA Tomato Vinaigrette, Basil, Toasted Sesame Seeds	14
GRILLED DATES & TALLEGIO Toasted Walnuts, Rosemary, Toasted Saltines	16
CHORIZO BEIGNETS Manchego, Smoked Paprika Aioli	16
SHRIMP SALAD & MAGNOLIA KEY CAVIAR Potato Pavé, Preserved Lemon Oil	22

NOT SO SMALL PLATES

ROASTED HALF CHICKEN Grilled Corn & Orzo Salad, Pickled Local Peppers, Toasted Sunflower Seeds	34
PORK TENDERLOIN Grilled Summer Vegetable Salad, Patatas Bravas, Black Garlic Butter	36

GULF OF MEXICO SHRIMP Braised Pearl Onions, Salsa Rossa, Fregula, Dressed Frisée	38
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SEARED MISSISSIPPI CATFISH Sweet Corn Spoon Bread, Crawfish Nantua, Haricots Verts, Crawfish Boil Oil	38
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GULF FISH & GRITS Parmesan Grits, Grilled Squash Sott’olio, Lemon-Herb Oil	40
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STEAK FRITES Grilled New York Strip, Dressed Arugula, Rosemary-Parmesan Frites, Chimichurri, Tabasco Aioli	54
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DAILY SPECIALS

MONDAY
FRIED PORK CHOP
Red Beans & Rice
28

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

WEDNESDAY
CRAB CAKES
Two Brooks Farms Confit Garlic Rice Grits,
Braised Leeks, Vermouth Beurre Blanc, Chive Oil
40

THURSDAY
TROUT PICATTA
Charred Collards, Roasted Fingerlings
38

FRIDAY/SATURDAY
SNACKBAR CIOPPINO
Gulf Fish, Lump Blue Crab, Gulf Shrimp,
Oysters, Garlic Knot
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

MORTADELLA MELT 17
Fried Mortadella, Mozzarella, Pistachio Gremolata,
Pepper Jelly, Arugula, Sourdough

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

CHICKEN CUTLET SANDWICH 17
Provolone, Shredded Lettuce, Red Onion,
Red Wine Vinaigrette, Mayo, Leidenheimer Po’boy 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

TUNA POKE
Fried Plantain Chips

MARINATED CRAB CLAWS
Dozen or 2 Dozen

‘PEEL-N-EAT’ SHRIMP
Dozen or 2 Dozen

SALMON CRUDO
Coconut-Lime Emulsion, Leek Threads,
Cilantro, Shiso, Chili Crisp

PLATEAU DE FRUITS DE MER

6 Raw Oysters on the Half Shell,
12 Marinated Crab Claws,
6 ‘Peel-n-Eat’ Shrimp,
Salmon 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.*