



SNACKBAR

*"You give a whole lot of respect to food
when you know what hunger is capable of."*
— *Michael Bassey Johnson*

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

Chef de Cuisine
SEBASTIAN MARKOWITZ

SMALL PLATES

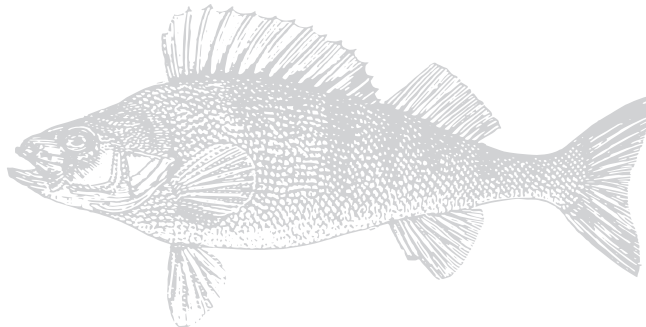
ROSEMARY-PARMESAN FRITES	9
HOUSE-MADE COUNTRY RYE Salted Barrel-Churned French Butter	10
FRENCH ONION SOUP	10
GREEN SALAD Carrot, Radish, Pickled Haricots Verts, Chopped Egg, Citrus-Herb Vinaigrette	12
PIMENTO CHEESE STUFFED ARANCINI Herbed Buttermilk, Pepper Jelly Syrup	14
ROASTED BRUSSELS SPROUTS Smoked Cheddar Fondue, Apple Cider Gastrique, Pickled Apples, Roasted Pecans	16
GULF SHRIMP GAZPACHO Cucumber Gazpacho, Macerated Green Grapes, Marcona Almonds, Serrano Oil, Mint	18
BEEF CARPACCIO Giardiniera Vinaigrette, Shaved Celery, Arugula, Parmigiano-Reggiano	20
CRAB DIP Firecracker Saltines	24

NOT SO SMALL PLATES

FRIED MISSISSIPPI CATFISH Smoked Mushroom Étouffée, Golden Rice Grits, Celery Leaf Salad	36
GULF OF MEXICO SHRIMP Chilled Pear & Cucumber Salad, Scallion Rice, Gochujang Vinaigrette	36



DIRTY RICE STUFFED QUAIL Collard Greens, Tabasco Beurre Monté	38
DUCK RAGÙ Pappardelle Pasta, Duck Confit, Benton's Bacon, Steen's Cane Syrup, Black Pepper, Orange, Pecorino	40
GULF FISH Pancetta-Parmesan Risotto, Fried Artichokes, Calabrian Chili Italian Salsa Verde	40
APPLE BUTTER GLAZED BRAISED PORK SHANK Sweet Potato Purée, Roasted Brussels Sprouts, Pork Jus	40
STEAK FRITES Picanha Steak, Chimichurri, Rosemary-Parmesan Frites, Tabasco Aioli	54

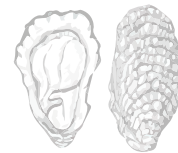


DAILY SPECIALS

MONDAY FRIED PORK CHOP Red Beans & Rice 28
TUESDAY SWEET TEA-BRINED FRIED CHICKEN Stewed Beans, Cornbread, Pepper Jelly 28
WEDNESDAY FLOYD'S BUTTER CHICKEN White Rice, House-Made Garlic Naan 32
THURSDAY COTOLETTA ALLA BOLOGNESE Bone-In Veal Cutlet, Aged Prosciutto, Parmesan Cream Sauce, Charred Broccolini 44
FRIDAY/SATURDAY RIGATONI ALLA VODKA Stracciatella 30

SANDWICHES

<i>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</i>	
AUDUBON TAVERN BURGER House-Made BBQ, Smoked Cheddar, Shredded Lettuce, Mayonnaise, Tomato, Pickle, Onion, Sesame Seed Bun	16
DUCK CROQUE MONSIEUR Creole Mustard, Tabasco Aioli, Dill Pickle, Gruyère, Sourdough <i>Make It A Madame +2.00</i>	17
SOUTHERN RIPPER Deep Fried All-Beef Hot Dog, Big Bad Bacon, Comeback Sauce, Chow-Chow, American Cheese	17
FRENCH ONION SHORT RIB MELT Horseradish-Dijon Aioli, Comté, Gruyère, Toasted Marble Rye	19



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

Calabrian Chili Vinaigrette, Fig Agrodolce,
Crispy Shallots, Basil, Lemon

TUNA POKE

Zapp's Voodoo Chips

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.*