SOUTH LAMAR SoLa OXFORD MS

Smalls.

Crispy Brussels Sprouts 13
sweet Thai chili, mint, lime, coconut rice

Ducky Dumplings 18
duck, pork, scallion, ginger, soy-chili oil

Tom Yum Buffalo Shrimp 18
sour coconut & lemongrass buffalo tossed jumbo fried shrimp with celery slaw and shiso buttermilk

Parmesan Truffle Fries 12
calabrian chile & caper aioli

Cumin Lamb Stuffed Arancini 14
salsa verde

Late Harvest Caesar Salad 13
kale, grilled corn, parmesan, cornbread croutons, classic anchovy dressing
add gulf shrimp $10
add fried or grilled chicken $8

Entrees.

Truffle Pasta 29
curly campanelle pasta in black truffle fontina cream with parsley and garlicky breadcrumbs
add gulf shrimp $10
add fried or grilled chicken $8

Scottish Salmon 35
miso butternut squash puree, veggie studded orzo salad, bourbon barrel soy vinaigrette

Gulf Shrimp Pad Thai 35
wok-fired rice noodles, sweet & sour tamarind, asian mirepoix, egg, coconut dusted peanuts, herbs
substitute chicken @ no charge

Curry Cornmeal Crusted Catfish 28
ham & habanero mustard greens, coconut rice, sweet pepper harissa

Black Garlic Aged NY Strip 44
filet cut, Two Brooks black rice, grilled bok choy, charred scallion butter

Pork Tenderloin 34
worcestershire butter grilled pork, rosemary potatoes au gratin, english peas + pearl onions, madeira demi glacé

Piccata.

served with creamy parmesan rice grits from Two Brooks Farms, white wine & garlic sautéed spinach & artichoke hearts, basil oil marinated tomatoes, and lemon caper butter sauce

Veal	36
Salmon	34
Chicken	31
Veggie	23
Gulf Shrimp	34

Dessert.

Ube Panna Cotta 10
lemon cookie crumble and whipped cream

Salted Caramel Cheesecake 11
jameson caramel & smoked Maldon sea salt

Chocolate Coconut Milk Cake 9
tres leche style

Cocktails.

Up and Down Canal St. 13
Tito's, ginger liqueur, black pepper, turmeric, poblano liqueur, lemon, aperol, sherry float

Congo Square 13
Strawberry-basil infused rum, aquavit, velvet falernum, amaro nonino, reposado, lime, bitters

Throw Me Something, Mister 12
Montelobos mezcal, cherry heering, peach schnapps, passionfruit, orange juice

Warehouse District 12
Plymouth gin, pear liqueur, lemon, honey, rosemary

Where Da Baby At? 11
Rivolet pecan liqueur, Dora caramel, coconut rum, orgeat, cream, tricolored sugar rim, cinnamon

Naked & Famous 13
in-house barrel agedIlegal mezcal, aperol, yellow chartreuse, lime, grilled Meyer citrus

Buster Scruggs 12
bacon Buffalo Trace, pecan honey, lemon, sage

Manhattan 12
Oak & Eden rye, Antica vermouth, bitters, brandied cherry

Kir Royale 11
Freixenet cava, creme de cassis, raspberries

Aviation 12
Pea Flower infused Wonderbird gin, creme de violette, luxardo, lemon

Thank you for supporting a family-owned and operated small business
Many dishes can be prepared to suit dietary restrictions. Please let your server know of any allergies.
a 2% fee will be added to all credit card transactions

TWISTED CUISINE LIFTED SPIRITS