

TEL. 662 380 5141

922 JACKSON AVENUE EAST
OXFORD, MS



LUNCH, BRUNCH & DINNER

TUES - FRI - 11 AM - 10 PM
SAT - 10:30 AM - 10 PM | SUN 10:30 AM - 9 PM
CLOSED MONDAY

LUNCH MENU

ANTIPASTI

MARINATED HOUSE OLIVES 6.5/12.5

*Sicilian green olives with rosemary,
garlic & chili flakes (gf)*

FARINATA 8.5

chickpea crepes with rosemary & sea salt (gf)

GRILLED BREAD 4.5

garlic rubbed & provided by Bottletree Bakery

BURRATA 19.5

grilled scallion, mushrooms, herbs & lemon

SEASONAL BRUSCHETTA 14.5

rotating selection

SHRIMP & SPINACH 23.5

*garlic, onion, white wine butter sauce
& grilled bread*

SALADS

TUSCAN KALE 18.5

*apple, carrots, mint, hemp hearts,
nutritional yeast & lemon tahini
vinaigrette* (gf)*

CAESAR 18.5

*parmigiano &
garlic breadcrumbs*

CHOPPED 18.5 / 24.5

*romaine, soppressata, avocado,
radicchio, sunflower seeds*,
caramelized red onions, herbs,
parmigiano & dill dressing (gf)*

SIMPLE GREEN 11 / 15

*Bibb lettuce, radish
& lemon vinaigrette (gf)*

Add Joyce Farm Chicken 7 // Add Gulf Shrimp 12.5

PIZZA

MARGHERITA 14.5

tomato sauce, mozzarella, olive oil & basil

ROASTED MUSHROOM 18.5

tomato sauce, fontina, mozzarella, chives, rosemary & pecorino

BURRATA & SOPPRESSATA 24.5

tomato sauce, rosemary, parmigiano & chili flakes

PEPPERONI, SAUSAGE & SPECK 21

tomato sauce & mozzarella

ASPARAGUS & LEMON 17.5

*bechamel, fontina, ricotta, asparagus, lemon, garlic,
onion & pecorino*

BIANCA 18

*béchamel, fontina, mozzarella, ricotta, Green Hill cheese,
chili flakes, garlic & rosemary*

BACON JAM & CALABRIAN CHILI HONEY 19.5

tomato sauce, mozzarella & fontina

PROSCIUTTO, ARUGULA & MOZZARELLA 20.5

parmigiano & olive oil

ADD TO ANY PIZZA:

egg 2 / burrata 9 / prosciutto 4.5 / mushrooms 4 / pepperoni 4 / marinated anchovy 2

PASTA

SPRING PAPPARDELLE 24.5

pistachio & arugula pesto, asparagus, herbs & pecorino*

MEZZI RIGATONI ALLA VODKA 26.5

house-made sausage, pecorino, basil & fennel pollen

PLATES

ROSEMARY HAM & FONTINA 17

russian dressing, bibb lettuce & red onion
on ciabatta with herbed fries*

SOUP & SALAD 16.5

daily selection & simple green salad

ANSON MILLS FARRO BOWL 22.5

*grilled Joyce Farms chicken breast,
asparagus, carrots & lacinato kale tossed in
lemon tahini vinaigrette**

HOT & COLD DRINKS

HIGH POINT COFFEE
ROASTERS

DRIP 3.5

ADD A CHOCOLATE SPOON 2.5

PROSECCO POP 13.5

ORGANIC RASPBERRY &
MINT POPSICLE WITH
PROSECCO

TEA

ICED TEA 3
HOT TEA 4

ESPRESSO DRINKS

CAPPUCCINO 5.5
LATTE 5.5
EXTRA SHOT 2.5
OAT MILK 2.5

Consumption of raw eggs or meats cooked below medium may increase your risk of food-borne illness.

*March 26, 2024 / Cake plating fee: 3 per person / We split checks a maximum of 6 ways / Gratuity of 20% will be added to parties of 6 or more
* contains nuts, seeds or seafood*