

McEwen's Oxford

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SOUP/SALADS 5

	AVAILABLE OPTIONS
Duck Gumbo	
Confit Duck Meat, Andouille Sausage, Rice	Cup: \$6.00 Bowl: \$8.00
Seared Tuna	\$15.00
Shaved Carrots, Shredded Cabbage, Edamame Beans, Sesame Seeds, Green Onions, Sesame Ginger Vinaigrette	
Caesar	\$10.00
Crisp Romaine, Anchovy Parmesan Dressing, Kalamata Olives, Grana Padano, Eggs, Anchovies	
McEwen's Chicken Salad Plate	\$11.00
House-Made Chicken Salad, Mixed Greens, Fresh Seasonal Fruit, Balsamic Vinaigrette	
Southern Chicken Cobb	\$11.00
Fried Chicken Tenders, Chopped Romaine, Shaved Aged Cheddar, Boiled Egg, Bacon, Smoked-Tomato Ranch Dressing	

BURGERS AND SANDWICHES 4

McEwen's Burger	\$10.00
Sautéed Mushrooms, Caramelized Onions, Choice of Cheddar, Swiss, or Provolone, Kaiser Bun	
Grilled Ham and Cheese	\$12.00
Sunny-Side Fried Egg, Dijonnaise, Swiss & Cheddar Cheese, Texas Toast	
Oyster Rockefeller	\$15.00
Spinach and Parmesan Cream Sauce, Ciabatta	
Grilled Duck BLT	\$15.00
Bibb Lettuce, Tomato, Applewood Bacon, Duck Fat Aioli, Texas Toast	

ENTREES 9

Chicken N Waffle	\$10.00
Maple Syrup, Honey Butter, Fried Chicken Tenders, House-Made Belgian Waffle	
Beignets	AVAILABLE OPTIONS
Powdered Sugar, Chocolate Dipping Sauce	Half: \$5.00 Full: \$10.00
Cast Iron Skillet Breakfast	\$10.00
Red Potato Hash, Applewood Smoked Bacon, Grits, 2 Eggs Your Way, Cheddar Cheese	

Breakfast Plate	\$10.00
2 Eggs Your Way, Applewood Bacon or Andouille Sausage, Grits or Hash Browns, Texas Toast	
Steak and Egg Benedict	\$15.00
Grilled Beef Tenderloin, Grilled Shrimp, Poached Eggs, Lemon Hollandaise, English Muffins, Grits or Hash Browns	
Grits and Grillades	\$11.00
Rich Creole Stew, 'Delta Grind' Grits	
Hoecakes	\$10.00
'Delta Grind' Cornmeal Cakes, Sunny-Side Fried Egg, Applewood Bacon	
MS. Fried Catfish	\$16.00
Tomato-Tasso Gravy, French Fries	
Nashville Hot Chicken Scrambled Eggs	\$10.00
House Battered Chicken, Louisiana Hot Sauce, Dill Pickle	

SALADS / SANDWICHES 7

Sesame Encrusted Tuna	\$16.00
Shredded Napa/Purple Cabbage, Edamame Beans, Shaved Carrots, Blueberries, Sesame Ginger Vinaigrette	
Southern Chicken Cobb	\$13.00
Fried or Grilled Chicken Tenders, Chopped Romaine, Shaved Aged Cheddar, Tomatoes, Boiled Egg, Bacon, Smoked-Tomato Ranch	
Hail Caesar	\$15.00
Romaine, Fried Oysters, Tasso Ham, Roasted Roma Tomato, Grit Croutons	
Iceberg Wedge	\$12.00
House-made Bleu Cheese Dressing, Blistered Cherry Tomatoes, Bacon, Balsamic Glaze, Garlic Croutons	
Chicken Philly	\$14.00
Slow Cooked Chicken breast, Bell Peppers, Onion, Mushroom, Provolone Cheese, Light Jalapeno Aioli, Sweet Pepper Relish, Gambino Bread. Served with Fingerling Home-Fries	
McEwen's Burger	\$13.00
Roasted Mushrooms, Caramelized Onions, Choice of Cheddar, Swiss, or Provolone, Choice of Fries or Fresh Fruit	
Curried Duck Pita	\$15.00
Confit Duck Leg, Roasted Roma Tomato, Cream Cheese & Indian Curry Aioli, Arugula, on Toasted Pita	

APPETIZERS 7

Duck Gumbo	AVAILABLE OPTIONS
Duck Confit Meat, Andouille Sausage, Rice	\$7.00
	\$10.00
Buttermilk Fried Oysters	\$15.00
Spicy Mustard Plum Sauce, Mignonette	

Paneed Crab Cake	\$18.00
Lump Crabmeat, Carrot Mousse, Grilled Leeks, Lemon Grass Creme	
Steamed Mussels	\$16.00
Garlic, Shallots, White Wine, Butter, Scallions, Croutons	
Egg Roulade	\$16.00
Spicy Shrimp Salad, Egg Blanket, Scallions, Goat Cheese, Red Pepper Coulis	
Steak & Toast	\$16.00
Bleu Cheese Crusted Texas Toast, Caramelized Onions, Mushroom Beurre Rouge	
Terrine	\$18.00
Ground Pork, Bacon, Cured Smoked Duck, Walnuts, Pickled White Asparagus, Pear Chutney, Cornichons, Pepper Jelly, Toasted Crostini	

SALADS 5

Heirloom Tomato Caprese	\$16.00
Arugula, Fresh Burrata Cheese, Basil Pesto, Balsamic Glaze	
Blackened Catfish Niçoise	\$18.00
Roasted Fingerling Potatoes, Sauteed Green Beans, Poached Egg, Niçoise Olive, Fennel Confit, Blistered Grape Tomatoes, Shaved Red Onions, Mixed Greens, Kudzu Vinaigrette	
Iceberg Wedge	\$12.00
House-Made Bleu Cheese Dressing, Blistered Cherry Tomatoes, Bacon, Balsamic Glaze, Garlic Croutons	
Hail Caesar	\$15.00
Romaine, Fried Oysters, Tasso Ham, Roasted Roma Tomato, Grit Croutons	
Sesame Crusted Tuna	\$16.00
Shredded Napa & Purple Cabbage, Edamame Beans, Shaved Carrots, Blueberries, Ginger Vinaigrette	

DESSERT 5

Banana Cream Pie	\$7.00
Homemade Caramel and Chocolate Ganache, Fresh Whipped Cream	
Lemon Curd Mousse	\$8.00
Blueberry Compote, Meringue Crisp	
Chef's Choice Crème Brulée	\$6.00
Please ask Your Server about Today's Offering	
Chef's Choice Cheesecake	\$7.00
Please ask Your Server about Today's Offering	
Triple Chocolate Bread Pudding	\$7.50
Milk Chocolate, Dark Chocolate, White Chocolate Ganache	

BUBBLES 4

Bouvet Brut, France	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$32.00
Lamarca Prosecco Brut, Italy	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$34.00
Moët & Chandon Imperial Brut, France N/V	\$109.00
Cliquot Yellow Label, France N/V	\$110.00
PINOT GRIGIO/PINOT GRIS 5	
Esperto Pinot Grigio, Italy 2017	AVAILABLE OPTIONS
	Glass: \$7.00
	Bottle: \$26.00
Anne Amie Pinot Gris, Willamette Valley 2018	\$33.00
Maso Canali Pinot Grigio, Italy 2017	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$38.00
King Estate Pinot Gris, Oregon 2017	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$40.00
Santa Margherita Pinot Grigo, Italy 2017	\$59.00
CHARDONNAY 12	
Hayes Ranch, California 2018	AVAILABLE OPTIONS
	Glass: \$6.00
	Bottle: \$25.00
Clos du Bois, North Coast 2017	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$30.00
Kendall Jackson 'Vintners's Reserve' 2017	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$33.00
Prayers of Saints, Washington State 2018	\$33.00
Chamisal 'Stainless' 2017	\$34.00
Raeburn, Russian River Valley 2017	\$37.00
Böen, Napa Valley 2017	\$42.00

Sonoma Cutrer, Russian River Valley 2017	AVAILABLE OPTIONS	
	Glass: \$12.00	
	Bottle: \$45.00	
Hartford Court, Sonoma County 2017	\$54.00	
The Prisoner 'The Snitch' Napa Valley 2017	\$58.00	
Jordan, Russian River Valley 2015	\$64.00	
Flowers, Sonoma County 2015	\$89.00	

INTERESTING WHITES 4

Charles Smith 'Kung Fu Girl' Riesling, Washington 2017	AVAILABLE OPTIONS	
	Glass: \$7.00	
	Bottle: \$27.00	
Saint 'M' Riesling, Germany 2017	AVAILABLE OPTIONS	
	Glass: \$8.00	
	Bottle: \$30.00	
Pine Ridge Chenin Blanc/Viognier, California 2017	AVAILABLE OPTIONS	
	Glass: \$8.00	
	Bottle: \$30.00	
Conundrum White Blend, California 2016	\$33.00	

SAUVIGNON BLANC/FUME BLANC 5

Oyster Bay Sauvignon Blanc, New Zealand 2018	AVAILABLE OPTIONS	
	Glass: \$8.00	
	Bottle: \$30.00	
Kim Crawford Sauvignon Blanc, Marlborough 2018	AVAILABLE OPTIONS	
	Glass: \$9.00	
	Bottle: \$36.00	
Honig Sauvignon Blanc, Napa Valley 2017	\$38.00	
Cloudy Bay Sauvignon Blanc, Marlborough 2018	\$58.00	
Ferrari-Carano Fumé Blanc, Sonoma 2018	AVAILABLE OPTIONS	
	Glass: \$9.00	
	Bottle: \$34.00	

REFRESHING ROSE' 3

Elk Cove, Willamette Valley 2018	AVAILABLE OPTIONS	
	Glass: \$9.00	
	Bottle: \$33.00	

Barton & Guestier, France 2018	AVAILABLE OPTIONS	
	Glass: \$10.00	
	Bottle: \$36.00	
Miraval 'Studio' France 2018	\$37.00	
PINOT NOIR 11		
Hob Nob, France 2017	AVAILABLE OPTIONS	
	Glass: \$6.00	
	Bottle: \$24.00	
Mark West, California 2017	AVAILABLE OPTIONS	
	Glass: \$6.00	
	Bottle: \$24.00	
Castle Rock, Mendocino County 2017	AVAILABLE OPTIONS	
	Glass: \$7.00	
	Bottle: \$28.00	
Elouan, Oregon 2017	\$33.00	
Meiomi, Sonoma, Monterey, Santa Barbara 2017	AVAILABLE OPTIONS	
	Glass: \$12.00	
	Bottle: \$45.00	
Belle Glos 'Balade' Santa Barbara 2016	\$49.00	
La Crema, Sonoma Coast 2016	\$49.00	
R. Stuart 'Vignette' Oregon 2016	\$53.00	
Elk Cove, Willamette Valley, 2015	\$57.00	
Mischief & Mayhem, Bourgogne 2015	\$68.00	
Duckhorn Migration, Anderson Valley 2016	\$74.00	
MERLOT 3		
181, Lodi 2016	AVAILABLE OPTIONS	
	Glass: \$7.00	
	Bottle: \$24.00	
Blackstone, California 2017	AVAILABLE OPTIONS	
	Glass: \$8.00	
	Bottle: \$27.00	
Simi, Sonoma County 2015	\$37.00	
INTERESTING REDS 11		

Cline Zinfandel, Contra Costa County, 2017	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$35.00
Alamos Malbec, Argentina 2017	AVAILABLE OPTIONS
	Glass: \$7.00
	Bottle: \$26.00
Zolo Malbec, Argentina 2017	\$28.00
19 Crimes Red Blend, Australia 2017	AVAILABLE OPTIONS
	Glass: \$6.00
	Bottle: \$22.00
7 Moons Red Blend, California 2017	AVAILABLE OPTIONS
	Glass: \$7.00
	Bottle: \$24.00
Cline Cashmere, California 2017	\$30.00
Kermit Lynch Cotes du Rhône, France 2017	\$33.00
Domaine de Chateaumar 'Cuvee Vincent' France 2018	\$36.00
Niner Red, Paso Robles 2015	\$39.00
Tenet 'The Pundit' Syrah, Columbia Valley 2016	\$48.00
Treana Red Blend, Paso Robles 2016	\$73.00

CABERNET SAUVIGNON 12

337, Lodi California, 2016	AVAILABLE OPTIONS
	Glass: \$7.00
	Bottle: \$26.00
Robert Mondavi, Private Selection, Monterey 2017	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$30.00
Ghost Pines, Napa/Sonoma 2016	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$40.00
Imagery Estate, California 2016	\$45.00
Earthquake, Lodi California 2016	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$50.00
Wente 'Charles Wetmore' Livermore Valley, CA 2015	\$53.00
Justin, Paso Robles 2017	\$58.00

Louis Martini, Alexander Valley 2016	\$66.00
Whitehall Lane, Napa Valley 2015	\$85.00
Jordan, Alexander Valley 2014	\$105.00
Joseph Phelps, Napa Valley 2016	\$137.00
Caymus, Napa Valley 2017	\$159.00