

# WHITE PILLARS

*Biloxi, Mississippi*

## → SNACKS ←

OYSTER PIE **6**  
BOUDIN **6**

STICKY BUNS **5**  
CRAWFISH TOAST **10**

PASTRY BASKET **6**  
DEVILED EGGS **3**

## → STARTERS ←

THAI SALAD **9**

CHARCUTERIE PLATE **27**

OYSTER 3 WAYS\* **16**

EGGPLANT JOSEPHINE **14**

FANCY SHRIMP GUMBO **8**

COLD GULF SEAFOOD TOWER\* **32**

## → SIDES ←

GRITS WITH SALSA VERDE **6**

MAC N' CHEESE WITH FRIED CHICKEN SKINS **7**

DUCK FAT FRIES WITH ROASTED  
GARLIC AIOLI **7**

FRIED OKRA WITH BASIL AIOLI **6**

HOUSE-MADE PICKLE PLATE **6**

## → ENTREES ←

### BISCUITS & GRAVY

*Southern Biscuit with House-made Hot Link and Buttermilk Gravy* **12**

### BRIOCHE FRENCH TOAST

*Macerated Alabama Peaches and Hand Whipped Cream* **12**

### FULL SOUTHERN BREAKFAST\*

*Farm Eggs, Hot Link, Bacon, Grit Girl Grits and Biscuit* **15**

### SHRIMP & GRITS\*

*Gulf Shrimp, Foraged Chanterelles,  
Poached Farm Egg & House Cured Bacon* **18**

### CROQUE MADAME

*Grilled Ciabatta, Fried Farm Egg, Gruyere, Benton's Country Ham, Lettuce, Heirloom Tomatoes &  
Garlic Aioli* **12**

### GRITS & GRILLADES\*

*Poached Farm Egg, Heirloom Tomatoes, "Old Bay" Seasoning  
and Grit Girl Grits* **16**

### STEAK & EGGS\*

*Wood Grilled New York Strip, Fried Farm Eggs, Blistered Fingerling Potatoes &  
Salsa Verde* **32**

### WP LOUNGE STEAK BURGER\*

*Pimento Cheese, House-cured Bacon, Brioche Bun & Pickles* **12**

### OVEN ROASTED FARM EGGS\*

*Sofrito, Artichoke Hearts, Goat Feta, Cilantro and Grilled Ciabatta Bread* **12**

### CHICKEN & WAFFLES

*Joyce Farms Chicken Breast, Cornmeal Waffle, Local Honey and White BBQ Sauce* **17**

### FISH & CHIPS

*Wood Grilled Mahi Mahi, Duck Fat Fries with Garlic Aioli and House-made Ketchup* **29**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## —❖ BRUNCH BAR ❖— MENU

### —❖ CRAFT COCKTAILS ❖—

**WP Brunch Punch**  
Mount Gay, Bacardi, Pineapple, OJ & Lemon 11

**Pimms Cup**  
Pimms #1, Lemon Soda & Cucumber 8

**French 75**  
Gin, Citrus & Champagne 9

**Aperol Spritz**  
Aperol Champagne & Soda 9

**Bloody Mary**  
House Mix & Vodka 7

**Grasshopper**  
White Chocolate, Crème De Menthe & Cream 8

**Morning Trolley**  
Gin, Orange, Bitters & Egg White 10

**Poinsetta**  
Champagne & Cranberry 6

**Mimosa**  
Champagne and Fresh OJ 6

**Moscow Mule**  
Vodka, Lime & Ginger Beer 8

**Coconut Daiquiri**  
Coconut Rum & Lime 8

### —❖ BEER SELECTIONS ❖—

#### LOCAL & CRAFT \$ 5

LAZY MAGNOLIA SOUTHERN PECAN  
LAZY MAGNOLIA SOUTHERN GOLD  
BILOXI BLONDE  
BILOXI PALE ALE  
COURAGE PALE ALE  
BACK FORTY TRUCK STOP HONEY  
YAZOO HEFEWEIZEN  
YAZOO PALE ALE  
SHINER BOCK  
NEW BELGIUM FAT TIRE  
ABITA ANDY GATOR  
BILOXI BLACK GOLD  
PARISH CANEBRAKE

#### DRAFT \$4

FAIRHOPE IPA  
JEFFERSON STOUT  
CHANDELEUR COCONUT PORTER  
CHANDELEUR FREE MASON

#### DOMESTIC \$4

MILLER LITE  
BUD LIGHT  
MICHELOB ULTRA  
BLUE MOON  
COORS ORIGINAL  
CORONA