

WHITE PILLARS
— Biloxi, Mississippi —

— EASTER BRUNCH —

◆ FIRST COURSE ◆

(CHOICE OF)

THAI WEDGE SALAD

Red Miso Dressing, Cilantro, Peanuts, Farm Egg, Shaved Carrot & Benton's Country Ham

OYSTER ARTICHOKE SOUP

Holy Trinity, Local Oyster Mushrooms, Gulf Oysters & Fennel

KOREAN BBQ PORK BELLY

Local Purple Cabbage, Cilantro-lime Slaw & Roasted Peanuts

CRAWFISH AVOCADO TOAST

Fresh Local Crawfish, Brioche Toast, Micro Greens, Local Radishes & Preserved Lemon Aioli

◆ SECOND COURSE ◆

(CHOICE OF)

SHRIMP & GRITS

Jumbo Gulf Shrimp, Shroomdom Farms Mushrooms, Poached Farm Egg & House Cured Bacon

BRAISED LEG OF LAMB

with Rosemary Mashed Potatoes, Braised Lacinato Kale & Mint Gremolata

EGGPLANT JOSEPHINE

Lump Crab Meat, House-made Marinara, Local Eggplant, Mozzarella & Hollandaise

WOOD GRILLED STRIP (+\$15)

Patatas Bravas, Roasted Garlic Aioli & Chimichurri

◆ THIRD COURSE ◆

(CHOICE OF)

FLOURLESS CHOCOLATE TORTE

Double Mint Chocolate, Chocolate Mint Ice Cream & Peppermint Glass

LOUISIANA STRAWBERRY COBBLER

Grit Girl Cornmeal Crust and Cream Cheese Ice Cream

COAST ROAST POT DE CRÈME

Caramel Whipped Cream & Shaved Chocolate

◆ ◆ SHARABLE SIDES ◆ ◆

LOCAL COLLARD GREENS WITH PEPPER SAUCE 7

DUCK FAT FRIES WITH ROASTED GARLIC AIOLI 7

MAC & CHEESE WITH FRIED CHICKEN SKIN CRUMBLE 7

CRISPY BRUSSELS SPROUT CAESAR 9

\$35 PER PERSON, PRICE DOES NOT INCLUDE BEVERAGE, TAX OR GRATUITY

**VEGETARIAN, GLUTEN FREE & CHILDREN'S MENU OPTIONS AVAILABLE UPON REQUEST