

WHITE PILLARS

Biloxi, Mississippi

→ SNACKS ←

SMOKED FISH DIP 10

PIMENTO CHEESE 8

DEVILED EGGS 3

SHRIMP CORNDOGS 6

→ STARTERS ←

OYSTER & ARTICHOKE SOUP 12

CURRIED PUMPKIN SOUP 14

MURDER POINT OR CEDAR KEY OYSTERS * 3.50

THAI WEDGE SALAD 11

COLLARD SALAD 12

CHARCUTERIE BOARD 25

FRENCH HERMIT OYSTERS 3 WAYS 18

SOUTHERN CHEESE BOARD 25

→ SIDES ←

BRUSSELS SPROUTS CAESAR 9

GRIT GIRL GRITS WITH SALSA VERDE 6

MAC & CHEESE WITH FRIED CHICKEN SKIN CRUMBLE 7

DUCK FAT FRIES WITH ROASTED GARLIC AIOLI 7

PATATAS BRAVAS WITH ROASTED GARLIC AIOLI 7

BRAISED DEAKLE FARMS COLLARD GREENS 6

→ ENTREES ←

BRIOCHE FRENCH TOAST

Local Apples, Louisiana Cane Syrup & Hand Whipped Cream 15

FULL SOUTHERN BREAKFAST*

Farm Eggs, Hot Link Sausage, House-Made Bacon, Grit Girl Grits & Biscuit 17

SHRIMP & GRITS*

Jumbo Gulf Shrimp, Shroomdom Farms Mushrooms, Poached Farm Egg & House Cured Bacon 18

BLUE PLATE*

Fried Chicken Breast, Grit Girl Grits, Sunny Side Farm Eggs, Deakle Farms Field Peas & Alabama White BBQ Sauce 18

WOOD GRILLED ALMACO JACK SARDOU

Grilled Ciabatta, Creamed Greens, Artichoke Hearts & Hollandaise Espuma 32

CHINESE BREAKFAST PORK*

Home Place Pastures Pork, Delta Blues Rice Grits, Braised Collards & a Duck Egg 18

STEAK & EGGS*

Wood Grilled Ribeye, Fresh Dug Potatoes, Chimichurri & Sunny Side Eggs 42

EGGPLANT JOSEPHINE

Lump Crab Meat, House-made Marinara, Local Eggplant, Mozzarella & Hollandaise 15

CROQUE MADAME BREAKFAST SANDWICH*

House-made Ciabatta, Fried Farm Egg, Gruyere, Benton's Ham, Local Lettuce, Dill Pickles & Garlic Aioli 15

FISH & CHIPS

Beer Battered Mahi Mahi and Duck Fat Fries with Roasted Garlic Aioli and House-made Ketchup 28

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





—❖ BRUNCH BAR MENU ❖—

—❖ CRAFT COCKTAILS ❖—

Bloody Mary
Cathead Vodka & House-made
Bloody Mary Mix 8

Irish Coffee
Jameson, Demerara Sugar, Coast Roast Coffee
& Hand Whipped Cream 10

French 75
Gin, Lemon, Sugar & Champagne 12

Milk Punch
Bulleit Bourbon, Sugar, Cream & Vanilla 12

Aperol Spritz
Aperol, Champagne & Soda 12

Pimms Cup
Pimms #1, Cucumber, Lemon Soda
& Seasonal Fruit 10

Coconut Daiquiri
Coconut Rum, Drambuie & Lime 8

Grasshopper
White Cacao, Crème De Menthe
& Cream 8

—❖ BRUNCH BUBBLES ❖—

BUBBLY BY THE BOTTLE

Chandon Sweet Star	55
Ruffino Prosecco	40
Lamarco Prosecco	45
Gruet Brut	45
Montsaria Cava	40

MIMOSA BY THE GLASS
Champagne and Fresh Orange Juice 6

BOTTOMLESS MIMOSA
Champagne and Choice of
Orange, Cranberry, or Pineapple Juice 20

Additional Juice Carafe 5

—❖ BEER SELECTIONS ❖—

LOCAL & CRAFT \$ 5

LAZY MAGNOLIA SOUTHERN PECAN
SHINER BOCK
NEW BELGIUM FAT TIRE
ABITA ANDY GATOR
PARISH CANEBRAKE
CHANDELEUR LIL SMACK
SWEETWATER BLUE
YAZOO HEFFY

**GHOST IN THE MACHINE 7

DRAFT \$6

FLY LLAMA IPA
YAZOO HEFEWEIZEN
CHANDELEUR BEET BUM SOUR

DOMESTIC \$4

MILLER LITE
BLUE MOON
CORONA
HEINEKEN ZERO
CATHEAD SPARKLING