

## —❖ SMALL PLATES ❖—

### CHICKEN & SAUSAGE GUMBO

Joyce Farms Chicken, House-made Andouille, Collard Greens & Two Brooks Farms Rice **12**

### THAI WEDGE SALAD \*

Local Bibb Lettuce, Red Miso Dressing, Cilantro, Peanuts, Farm Egg, Shaved Carrot & Benton's Country Ham **13**

### TOMATO SALAD \*

Local Tomatoes, Compressed Melons, Peaches, Blueberries, Feta, Benton's Country Ham, Balsamic Vinaigrette & Basil Aioli **16**

### CRUSTACEAN BOARD \*\*

Marinated Blue Crab Claws, Jumbo Lump Crab, Herb Puree, Romesco Sauce, Brioche & Crawfish **28**

### TOMATO BREAD

House-made Brioche, Smoked Oyster Aioli, Black Garlic Puree, Paddlefish Caviar, Basil & Benton's Country Ham **18**

### KOREAN BBQ PORK BELLY

Home Place Pastures Pork, Deakle Farms Cabbage, Cilantro-lime Slaw & Roasted Peanuts **15**

### STEAK TARTARE \*\*

"Slider", Dijonaise, Crispy Fried Shallots, Chives, Quail Egg & Brioche **17**

### EGGPLANT JOSEPHINE\*

Lump Crab Meat, House-made Marinara, Local Eggplant, Mozzarella & Hollandaise **17**

### WHITE PILLARS SHRIMP CORNDOGS

Gulf Jumbo Shrimp (4), House-made Shiner Bock Dijon & Whole Tomato Ketchup **12**

### HOUSE-MADE PIMENTO CHEESE

Benton's Country Ham, Pickled Shallots, White Pillars Cayenne Hot Sauce, Olive Oil & Sea Salt Crackers **10**



## —❖ SHAREABLE FOR THE TABLE ❖—

### GULF SEAFOOD TOWER\*\*

Southern Oysters, Smoked Fish Dip, Amberjack Kakoda, Peel & Eat Shrimp, Mahi Crudo & West Indies Shrimp **45**

### CHARCUTERIE BOARD \*

Landjager, Chorizo, Sopressata, Coppa, Pickles, Pork Liver Paté, Bone Marrow & Bacon Paté, & Hog Headcheese **26**

### SOUTHERN CHEESE BOARD \*

Sequatchie Cove Walden, Thomasville Tomme, Asher Blue, Fresh Chevre, Blackberry Farms Sofia & Fresh Fruit **26**

### FRENCH HERMIT OYSTERS 3-WAYS\*\*

Tempura Fried Oysters with Kimchi Slaw & Sambal Aioli, Roasted Oyster with Compound Butter & Parmigiano Reggiano & Raw with Sambal & Rice Wine Mignonette **18**

## ◆ SOUTHERN OYSTERS ◆

FRENCH HERMITS, BILOXI, MS\*\* 2.75  
MURDER POINTS, MURDER POINT, AL \*\*3.50  
SAUCEY LADIES, PANCEA, FL\*\*4.00

## ◆ SHAREABLE SIDES ◆

CRISPY BRUSSELS SPROUT CAESAR\* **12**  
SMOKED BACON & HOUSE-MADE HOT LINK SAUSAGE \*\* **9**  
BIG OLE BICUITS (2) WITH ORANGE MARMALADE **6**  
DEVILED FARM EGGS (4) WITH HOT SAUCE & BENTONS COUNTRY HAM \* **7**  
GRIT GIRL GRITS WITH SALSA VERDE\* **7**  
DUCK FAT FRIES WITH ROASTED GARLIC AIOLI\* **8**  
MAC & CHEESE WITH FRIED CHICKEN SKIN CRUMBLE **8**  
CRISPY FRIED OKRA WITH SMOKED TOMATO AIOLI **9**

## —❖ ENTRÉES ❖—

### SHRIMP & GRITS\*\*

Jumbo Gulf Shrimp, Shroomdom Farms Mushrooms, Poached Farm Egg & House Cured Bacon **21**

### GRITS & GRILLADES

Home Place Pastures Pork, Heirloom Cherry Tomatoes, Garlic Gremolata, Grit Girl Grits & Poached Farm Egg **19**

### BRIOCHE FRENCH TOAST

Louisiana Strawberries, Louisiana Cane Syrup & Hand Whipped Cream **16**  
\* Add Fried Chicken Breast +10

### WOOD GRILLED AMBERJACK SARDOU

Grilled Ciabatta, Creamed Spinach, Artichoke Hearts & Hollandaise Espuma **34**

### STEAK & EGGS \*\*

14 oz Wood Grilled Strip, Fresh Dug Potatoes, Chimichurri & Sunny Side Eggs **45**  
\* 8oz Prime Filet Mignon +5

### BRUNCH BURGER \*

Sunny Side Egg, Quick Pickles, Smoked Tomato Aioli, Bacon Jam, Shroomdom Oyster Mushrooms on Brioche with Parmesan Fries **26**

### BRUNCH CARBONARA

Sunny Side Farm Egg, Duck Egg Tagliatelle, Benton's Country Ham, English Peas, Parmigiano Reggiano, Preserved Lemon & Chives **32**

### FISH & CHIPS

Beer Battered Mahi Mahi & Duck Fat Fries with Roasted Garlic Aioli and House-made Ketchup **32**

## ◆ BRUNCH PRIX FIXE ◆

\$40 PER PERSON ◆ FULL TABLE PARTICIPATION REQUIRED

### ◆ FIRST ◆

Korean BBQ Pork Belly  
Thai Wedge Salad  
Chicken & Sausage Gumbo

### ◆ SECOND ◆

Shrimp & Grits  
Grits & Grillades  
Brioche French Toast

### ◆ THIRD ◆

Chantilly Bread Pudding  
Coast Roast Pot de  
Creme



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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. \*Gluten Free Options Available  
Consumer Notice – Prices listed on our menu reflect our cash price. Our regular price includes a 3.5% non-cash adjustment. We offer savings when you pay with cash

Sunday May 28th, 2023