


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

GUMBO Z' HERBES

*7 Different Greens, Holy Trinity, Two Brooks Blue Crab Rice,
Grilled Ciabatta & Basil Pesto Aioli*

KOREAN BBQ PORK BELLY

Local Purple Cabbage, Cilantro-lime Slaw & Roasted Peanuts

CAVIAR TOAST

*Trout Roe, Crème Fraiche Espuma, Brioche, Cured Duck Egg Yolk,
Dill & Chicken Cracklin's*

◆ **SECOND COURSE** ◆
(CHOICE OF)

SHRIMP & GRITS

Jumbo Gulf Shrimp, Local Mushrooms, Grit Girl Grits & House Cured Bacon

LAMB BOURGUIGNON

with Rosemary Mashed Potatoes, Deakle Farms Carrots & Mint Gremolata

BRIOCHE FRENCH TOAST

*Joyce Farms Fried Chicken Breast, Local Strawberries, Louisiana Cane Syrup
& Hand Whipped Cream*

WOOD GRILLED STRIP (+\$20) OR GRILLED GULF FISH (+\$10)

*Smashed and Fried Fingerling Potatoes, Paprika Aioli, Ibérico Chorizo, Spicy Tomato,
Dehydrated Olives & Chimichurri*

◆ **THIRD COURSE** ◆
(CHOICE OF)

FLOURLESS CHOCOLATE TORTE

"Reese's" Peanut Butter & Chocolate Torte, House-made Peanut Butter Chocolate Ice Cream

LOUISIANA STRAWBERRY COBBLER

Grit Girl Cornmeal Crust & Cream Cheese Ice Cream

COAST ROAST POT DE CRÈME

Caramel Whipped Cream & Shaved Chocolate

◆ ◆ **SHARABLE SIDES** ◆ ◆

DEAKLE FARMS COLLARD GREENS 9

DUCK FAT FRIES WITH ROASTED GARLIC AIOLI 10

MAC & CHEESE WITH FRIED CHICKEN SKIN CRUMBLE 10

CRISPY BRUSSELS SPROUT CAESAR 14

GRIT GIRL GRITS WITH SALSA VERDE 7

\$55 PER PERSON, PRICE DOES NOT INCLUDE BEVERAGE, TAX OR GRATUITY

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

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



—> BRUNCH BAR MENU <—

—> CRAFT COCKTAILS <—

Bloody Mary
Cathead Vodka & House-made
Bloody Mary Mix 10

Irish Coffee
Jameson, Demerara Sugar, Coast Roast Coffee
& Hand Whipped Cream 12

French 75
Gin, Lemon, Sugar & Champagne 13

Milk Punch
Bulleit Bourbon, Sugar, Cream & Vanilla 13

Aperol Spritz
Aperol, Champagne & Soda 13

Pimms Cup
Pimms #1, Cucumber, Lemon Soda
& Seasonal Fruit 12

Coconut Daiquiri
Coconut Rum, Drambuie & Lime 10

House-made Red Sangria
Blend of Red Wines, Cointreau, Sugar,
& Fresh Citrus 11

—> BRUNCH BUBBLES <—

BUBBLY BY THE BOTTLE

Ruffino Prosecco	40
Gruet Brut	45
Montsarra Cava	40
Moët & Chandon Imperial	150
Ruinart Rosé	250
Fondo Bozzole "Giano" Lambrusca	50
Terre Rouge "Vin Gris d'Amador" Rosé	65
Les Boursicottes Sancerre	60
Limited Addition Mencia & Cab Franc Rosé	70

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
ABITA TURBO DOG
PARISH CANEBRAKE
SWEETWATER BLUE
YAZOO HEFEWEIZEN
PARISH DR JUICE IPA
URBAN SOUTH CUCUMBER LIME GOSE

DOMESTIC \$4

MILLER LITE
BLUE MOON
MODELO
COORS LT
CORONA
HEINEKEN
HEINEKEN N/A

**MILLER HIGH LIFE 3
**GHOST IN THE MACHINE 7
**NOLA HOPITOULAS IPA 16OZ 7