Pleasure to Serve You

–

Executive chef
Ryan J. Smith

–

Sommelier, James Brown

WHITE OAK



THE *Wine* BAR

Open Daily to Enjoy

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270 Peachtree St. NW
Atlanta, GA 30303

–

whiteoakkitchen.com
Tel. 404 . 524 . 7200



Signature COCKTAILS

Margarita del Mar
Clarified Margarita. El Jimador Tequila. Lime. Combier. Salt Air. | 19

Cranberry Thyme Old Fashioned
Four Roses Bourbon. Cranberry Thyme Reduction. Angostura Bitters. Orange Bitters. | 19

P'Can't Stop Me Now
Honey Cinnamon Butter Washed Rittenhouse Rye. Rivulet Pecan Liqueur. Chocolate Bitters. Walnut Bitters. Red Vermouth. | 18

Carrot Cake Espresso Martini
Tito's Vodka. Apologue Carrot Liqueur. Blended Family Espresso Liqueur. Raisin Syrup. Cream Cheese Foam. | 20

Sangria D'Automne
Red Wine. Pierre Ferrand Cognac. Dry Curaçao. Tattersall Blueberry Liqueur. St. Elizabeth's All-Spice Dram. | 20

The Atlanta Standard
ASW Vodka. Lemon Honey Cordial. Black Pepper Tincture. | 19

Classics

Aviation
Wonderbird Gin. Creme de Violette. Luxardo Maraschino Liqueur. Lemon. | 17

Last Word
Southland Gin. Green Chartreuse. Luxardo Maraschino Liqueur. Lime. | 17

Negroni
Bombay Gin. Sweet Vermouth. Campari. | 17

Paper Plane
Old Forrester Bourbon. Amaro Nonino. Aperol. Lemon. | 17

Aperol Spritz
Aperol. Val D'Oca Prosecco. Soda. | 17

Boulevardier
Restoration Rye. Campari. Sweet Vermouth. | 17

Sazerac
Rittenhouse Rye. Peychaud's Bitters. Herbsaint. | 17

ZERO PROOF MENU AVAILABLE

BOTTLE FEATURES

SPARKLING

Champagne, Nicolas Feuiiatte, Brouilly, NV | 90

Cava, Yá, "Cuvée 23", Brut Reserva Penedés, Spain | 56

Brut Rosé, Albert Bichot, Crémant de Bourgogne, Beaune, France, NV | 68

ROSÉ

Grenache-Syrah-Viognier, Lorgeril, "Ô de Rosé", Languedoc, France, 2024 | 48

Cinsault Blend, Triennes, Nans-les-Pins, Provence, France, 2024 | 60

Pinot Noir, Dom. Elisa Gueneau Sancerre, "Chavignolet", Loire Valley, France, 2024 | 65

WHITE

Gavi, Banfi, "Princepessa Gavia", Piedmont, Italy, 2023 | 45

Carricante-Catarratto, Nicosia, "Lenza di Munti", Etna DOC, Sicily, 2022 | 60

Jacquère, Domaine la Combelle, Apremont, France, 2015 | 40

Assyrtiko, Gai'a, "Monograph", Peloponnese, Greece, 2023 | 50

Sauvignon Blanc, Sentium, Mendocino, CA 2022 | 125

Sauvignon Blanc, Domaine Fouassier, "La Garènne", Sancerre, France, 2022 | 110

Garnacha Blanca, Conreiria d'Scala Dei, "Les Brugeres", Priorat, Spain, 2017 | 85

Chardonnay, Domaine Albert Bichot, Chablis, France, 2023 | 75

Chardonnay, Tan Fruit, "Dux Vineyard, Dundee HIlls, 2019 | 110

Chardonnay, Shafer, Stag's Leap, Napa, CA, 2024 | 180

RED

Beaujolais, Mommessin, Cote-De-Brouilly, France, 2022 | 58

Beaujolais, Jean Foillard, Cotes de Pý, France, 2020 | 120

Pinot Noir, Domaine Joseph Voillot, Vieilles Vignes, Volnay, France, 2020 | 162

Pinot Noir, Long Meadow Ranch, "Farmstead", Anderson Valley, CA, 2018 | 110

Pinot Noir, Mt. Eden, Santa Cruz Mountains, CA, 2019 | 180

Brunello, Banfi, Montalcino, Italy, 2020 | 165

Grenache-Syrah-Carignan, Orin Swift Cellars, "D66", Cotes Catalanes, 2017 | 120

Cabernet Sauvignon Blend, Viña Cobos, Paul Hobbs, "Cocodrilo", Corte, Mendoza, Argentina, 2022 | 85

Cabernet Sauvignon, Caymus Vineyards, Rutherford, Napa Valley, 2022 | 170

explore more on our wine and beverage lists

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White Oak

Cuisine du Sud

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Dinner

NIGHTLY 4:00PM–10:00PM (OR LATER)
LUNCH SERVED MONDAY-FRIDAY 11:30AM-4PM

SNACKS & STARTERS

Carolina Gold Rice Bread 8
Banner Butter. Preserves. Benne Seeds. Maldon.

Castelvetrano Olives 12
Marinated. Saffron. Orange. Basil.

Shrimp Beignets* 22
Georgia Wild Shrimp. Alabama White Sauce.

Chef's Snack Board 36
House Provisions. Preserves. Pickles. Bread.

Vol-au-Vent 24
Duck Confit. Turnip. Chervil.

Shrimp & Mussel Escabeche* 26
Preserved Lemon Aioli. Castelvetrano Olive. Fennel.
Salsa Verde. Semonlina Bread.

Sweetbreads Torchon 24
Cauliflower. Grapefruit. Vanilla. Cashew & Cocoa Crumble.

SALADES

White Oak Caesar 16
Smoked Trout Bottarga. Parmigiano. Crostini.

Chicories 18
Orange. Fennel. Marcona Almond. Citrus Vinaigrette.

Roasted Beet 15
Bagna Cauda. Hazelnut. Parsley. Sumac.

HANDMADE

Pappardelle | 31
Mushroom Ragu. Pecorino.

Short Rib Agnolotti | 32
Beef Jus. Horseradish. Scallion.

Sweet Potato Cavatelli | 29
Radicchio. Sage. Pecan.

ENTRÉE

Gulf Tilefish* 38
Savoy Cabbage. Apple. Mustard. Celery. Chermoula.

Georgia Shrimp & Risotto 32
Carolina Gold Risotto. Rapini. Calabrian Chili.

Scallops* 46
Delicata Squash Caponata.

Chicken & Grits 34
"Coq au Vin". Mushrooms. Pearl Onion. Bacon. Grits.

Short Rib 44
Buttermilk Pomme Purée. Cipollini. Jus.

Red Venison Loin 64
Endive. Pommes Anna. Persimmon.

Cider Braised Pork Shoulder 46
Sweet Potato. Turnip. Cider Jus.

Prime NY Strip* 72
Bordelaise. Beurre Maître d'hôtel

FOR THE TABLE

Buttermilk Pommes Purée 14
Chives.

Pommes Frites 10
Ketchup.

Mushroom Fricassée 15
Salsa Verde.

Braised Savoy Cabbage 14
Pickled Mustard Seed.

Sweet Stem Broccoli 15
Preserved Lemon. Garlic. Calabrese Peppers.

Roasted Brussels Sprouts 15
Apple Bacon Relish.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.