

Pleasure to Serve You

—
EXECUTIVE CHEF
RYAN J. SMITH

White Oak

Open Daily to Enjoy

—
270 PEACHTREE ST. NW
ATLANTA, GA 30303

—
WHITEOAKKITCHEN.COM
TEL. 404.524.7200

Dinner

Cuisine du Sud

NIGHTLY 4:00PM-10:00PM (OR LATER)

LUNCH SERVED MONDAY-FRIDAY 11:30AM-4PM

SNACKS & STARTERS

Carolina Gold Buttermilk Bread.....	8
Cultured Butter. Preserves. Benne. Maldon.	
Castelvetrano Olives.....	12
Marinated. Saffron. Orange. Basil.	
Chilled Corn Velouté.....	12
Crab. Cultured Cream. Amaranth.	
Roasted Figs.....	18
Pecans. Cane Syrup Gastrique. Stracciatella. Country Ham.	
Octopus Carpaccio*	26
Butter Bean Escabeche. Sauce Vert. Calabrese. Fingerling Chips.	
Steak Tartare*	24
Dijon. Shallot. Egg Jam. Toasted Bread.	
Shrimp Beignets.....	22
Georgia Wild Shrimp. Alabama White Sauce.	
Chef's Snack Board	34
House Meats & Local Cheese. Pickles. Jams. Mustards. Bread.	

SALADES

White Oak Caesar	16
Smoked Trout Bottarga. Parmigiano. Crostini.	
Chicories	18
Orange. Fennel. Marcona Almond. Citrus Vinaigrette.	
Tomatoes	15
Field Pea & Snap Bean Salad. Calabrese Verde Aioli. Benne.	

HANDMADE

Tagliatelle 31
House-Made Sausage & Country Ham.
Agnolotti del Plin 30
Roasted Pecan & Corn Brodo. Parmigiano.
Parisian Gnocchi 26
Pistou. Tomato. Tomme.



ENTRÉE



Trout*	34
Georgia Trout. Field Pea Ragout. Fennel Moutarde.	
Scallops*	48
Hotate Scallops. Corn & Tasso Maque Choux. Green Tomato Chow-Chow.	
Halibut*	46
Summer Squash Salad. Tomato Vinaigrette.	
Chicken.....	33
Roasted. Carolina Gold Rice Perlou. Thyme Chicken Jus.	
Short Rib.....	42
Braised. Buttermilk Pomme Purée. Cippolini. Jus.	
Milanese	62
Bone-In Veal. Smoked Trout Tonnato. Arugula. Lemon.	
Chop.....	44
Heritage Pork. Charred Rapini. Fig. Vin Cotto.	
Steak*	65
Prime Strip Steak. Bordelaise. Beurre Maître d'hôtel.	

FOR THE TABLE

Buttermilk Pommes Purée.....	14
Pommes Frites	10
Butter Beans & Chow-Chow	14
Creamed Collards.....	14
Tomato Gratin.....	15
Mushroom Fricassée.....	15

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