

WHITE OAK

Pleasure to Serve You

EXECUTIVE CHEF
RYAN J. SMITH

CUISINE DU SUD
Lunch

Open Daily to Enjoy

270 PEACHTREE ST. NW
ATLANTA, GA 30303

STARTERS

Chilled Corn Velouté 12
Popped Amaranth. Banner Buttermilk. Crab.

Roasted Figs 16
Pecans. Cane Syrup Gastrique. Stracciatella. Country Ham.

Shrimp Beignets 18
Georgia Wild Shrimp. Remoulade.

Chef's Snack Board 28
Pâtés. Confits. Fresh & Cured Sausages. Spreads. Mustards.
Pickles. Toasted Breads.

Carolina Parker Rolls 8
Carolina Gold Rice Rolls. Banner Butter.

Shrimp Cocktail / 28
Argentine Reds



*White Oak Cuisine du Sud is bright,
youthful, and full of charm—a modern tribute
to the great café traditions of Europe,
infused with the soulful spirit of the American South.
Slow down, savor, and share in
the joy of the table.*

SALADE

Chopped | 24
Little Gem. Smoked Chicken. Tasso.
Tomato. Chopped Egg. Avocado.
Tomme. Green Goddess.

Tuna Niçoise* | 26
Egg. Snap Bean. Tomato.
Fingerling Potato. Olive.

Caesar | 16
Smoked Trout Bottarga.
Parmigiano. Crostini.

Bibb | 15
Fig. Stracciatella. Corn.
Cane Vinaigrette.

Chicories | 16
Orange. Fennel.
Marcona Almond. Citrus Vinaigrette.

Arugula | 14
Pecorino. Grilled Lemon. Pistachio.

Grain | 16
Local Grains & Vegetables.

Add: Chicken 8 | Shrimp 13 | Tuna* 15 | Steak* 19

PLATS

GA Shrimp Rolls 28
Carolina Rice Bun. Celery. Pickled Shallot. Lemon Dill Mayo. Frites.

Broadbent & Butter 20
Broadbent Country Ham. Cultured Butter. Arugula. Baguette. Salad.

Milanese On Brioche 24
Chicken. Herb Aioli. Roasted Tomato. Arugula. Brioche Bun. Salad.

White Oak Burger 21
Double Patty Smash. White American. Onion. WO Sauce. Potato Bun. Frites.

Porchetta Melt 24
Shaved. Calabrese Verde Aioli. Fennel. Bibb. Provolone. Country Bread. Frites.

French Omelette* 18
Three Farm Eggs. Tomme. Fines Herbes. Salad.

Trout 28
Sautéed. Summer Squash Salad. Tomato Vinaigrette.

Scallops* 36
Pan Seared. Corn & Tasso Maque Choux. Green Tomato Chow Chow.

Steak Frites* 34
Frites. Persillade.

HMP 26
House-Made Seasonal Pasta.

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

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PROPRIETORS
ALAN & CINDY LEBLANC

White Oak

Cuisine du Sud

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—
270 PEACHTREE ST. NW
ATLANTA, GA 30303

—
WHITEOAKKITCHEN.COM
TEL. 404.524.7200

Lunch

MONDAY-FRIDAY 11:30AM-4:00PM / SATURDAY-SUNDAY DINNER ONLY



LOW ABV COCKTAILS 12

Suze & Soda

Suze. Fever Tree Club Soda. Lemon Twist.

Cornichon Cocktail

Our play on a pickle-tini - Cathead Vodka.
Dolin Dry Vermouth. Cornichon Brine.

The Gibson

Tito's Vodka. Dolin Dry Vermouth.
Cocktail Onion.

The WO Spritz

Aperol. Bombay Sapphire Gin. Lemon Juice.
Prosecco. Orange Slice.

Corpse Reviver

Lillet Rosé. Pampelmousse. Gin.
Fresh Lemon Juice.
Atomized Absinthe. Lemon Peel.

ZERO PROOF

Double Espresso Spritz

Double Pull Of Espresso.
Shaken With Cane Syrup.
Poured Over Sparkling Tonic & Ice. | 9

Garden Party

Hibiscus Tea. Lime. Soda. | 8

White Oak Lemonade

Cranberry Thyme Syrup. Lemonade. | 8

Lavender Haze

Rishi Lavender Mint Tea.
Honey Lavender Syrup. Ginger Beer. | 8

SPARKLING

Blanc de Blancs, Francois Montand,
Brut, Jura, France, NV | 13

Cava, Yà, "Cuvée 23", Brut Réserve
Penedès, Spain | 14

Rosé, Albert Bichot,
Crémant de Bourgogne,
Beaune, France, NV | 17

ROSÉ

Grenache-Syrah-Viognier, Lorigeril,
"Ô de Rosé", Languedoc, France, 2024 | 17

Cinsault Blend, Triennes, Nans-les-Pins,
Provence, France, 2024 | 16

Pinot Noir, Dom. Elisa Gueneau Sancerre,
"Chavignolet",
Loire Valley, France, 2024 | 20

SUMMER FAVORITES

WHITE

Pinot Grigio, Banfi, "San Angelo",
Montalcino, Italy, 2024 | 14

Gruner Veltliner, Laurenz V,
"Singing", Kamptal, Austria, 2022 | 15

Melon de Bourgogne, Michel
Delhommeau, "Harmonie", Muscadet
Sèvre-et-Maine Loire, France, 2020 | 15

Jacquère, Domaine la Combelle,
Apremont, France, 2015 | 16

Assyrtiko, Gai'a, "Monograph",
Peloponnese, Greece, 2023 | 17

Chardonnay, Domaine Albert Bichot,
Chablis, France, 2023 | 22

Sauvignon Blanc, Black Cottage, Wairau
and Awatere Valley,
Marlborough, NZ, 2024 | 14

RED

Pinot Noir, Albert Bichot
Bourgogne Rouge,
Burgundy, France, 2022 | 18

Nebbiolo, Ochetti, "Ratti",
Langhe, Italy, 2023 | 17

Monastrell-Tempranillo, Casa Rojo,
"Las Viñas Bastardas",
Murcia, Spain, NV | 14

Malbec, Bodega Catena Zapata,
"Paraje Altamira",
Mendoza, Argentina, 2022 | 17

Syrah, Chateau de Saint Cosme,
Cotes de Rhône, France, 2024 | 15

Cabernet Sauvignon, Textbook,
"The Pey Family",
Paso Robles, California, 2023 | 21



explore more on our wine list