Pleasure to Serve You

PROPRIETORS
ALAN & CINDY LEBLANC

White Oak

Cuisine du Sud

Open Daily to Enjoy

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, Yá, "Cuvée 23", Brut Réserve Penedês, Spain | 14

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

ROSÉ

Grenache-Syrah-Viognier, Lorgeril, "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

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

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

WHITE OAK

CUISINE DU SUD

Lunch

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—

Executive Chef
Ryan J. Smith

Open Daily to Enjoy

—

270 Peachtree St. NW
Atlanta, GA 30303

STARTERS

Autumn Vegetable Velouté 12
Roasted Pecans. Vin Cotto. Cultured Cream.

Roasted Brussels 15
Apple & Bacon Relish.

Shrimp Beignets 18
Georgia Wild Shrimp. Alabama White BBQ Sauce.

Chef's Snack Board 28
House Provisions. Pickles. Preserves. Bread.

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

Bagna Cauda Tartufata Dip 14
Tapenade. Ciabatta.



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 | 28
Duck Confit. Brussels. Delicata Squash. Pear. Feta. Beet. Cider Vinaigrette.

Waldorf | 15
Local Greens. Apple. Celery. Pecan. Mustard Vinaigrette.

Caesar | 16
Smoked Trout Bottarga. Parmigiano. Crostini.

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

Arugula | 14
Pecorino. Grilled Lemon. Pistachio.

Grain & Vegetable | 16
Local. Seasonal.

Add:
Chicken 8 | Duck Confit 16 | Steak* 19
Shrimp 13 | Scallops 18

PLATS

Muffuletta 28
Olive Salad. Salami. Mortadella. Capicola. Provolone. Salad.

Braised Beef 25
Horseradish Creme. Arugula. Ciabatta. Frites.

Chicken Parmigiana 24
Tomato Gravy. Mozzarella. Ciabatta. Salad.

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

Roasted Pork 24
Marinated Peppers. Rapini. Tomme. Italian Bread. Frites.

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

Gulf Tilefish 34
Savoy Cabbage. Apple. Mustard. Celery. Chermoula.

Georgia Shrimp & Risotto 28
Carolina Gold Risotto. Rapini. Calabrian Chili.

Steak Frites* 34
Frites. Persillade.

HMP 26
House-Made Seasonal Pasta.

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