

Pleasure to Serve You

—
PROPRIETORS
ALAN & CINDY LEBLANC

—
CHEFS
BEN VAUGHN
&
DAVE KROG

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

ONE

TWO

Shigoku Oysters ½ doz or whole doz
Red Wine Mignonette.

16/30

Hummus
Bread. Young Vegetables. EVOO. Maldon Salt.

12

Frito Misto
Cornmeal Dusted Black Cod. Zucchini. Eggplant.

17

Cheese and Charcuterie
Cured Salami. Smoked Pork Belly. Applewood Gouda. Lil Moo.

18

Tagliatelle Pomodoro

Homemade Tagliatelle. Tomato. Eggplant.
Garlic. Basil. EVOO.

20

Niçoise

Tuna. Fennel. Olives. Eggs. Fingerling Potatoes.
Tomato. Fines Herbs.

21

Butter Lettuce

Chevre. Homemade Bacon. Washed Onions.
Dandelion Greens. Chive Dressing.

16

Smoked White Fish

Smoked White Fish Mousse. Young Vegetables.
Arugula. Baguette.

15

Romaine Caesar

Roasted Chicken. Baby Romaine Lettuce.
Lemon Vinaigrette. Parmesan. Black Pepper.

19

THREE

Fried Chicken

Free-Range Brined Crispy Chicken. Fresh Herb Salad. Agrodolce.

18

Fish Sando

Crispy White Fish. Potato Roll. Pomme Frites. Side Green Salad.

19

Steak Frites

Brown Butter Beef Tenderloin. Pomme Frites. Bordelaise.

23

Wagyu Burger

Double Wagyu Smashed Patty. Potato Roll. Worcestershire. Black Pepper Mayonnaise.

20

Moule Frites

PEI Mussels. Smoked Pork Belly Broth. Fines Herbs. Pomme Frites.

24

Catch of Day

MKT