

WHITE OAK

EST.  1866

PASTURES

BLUFFTON, GEORGIA







One Family, One Farm, Five Generations, 149 Years

A Full Circle Return to Sustainable Land Stewardship & Humane Animal Stockmanship



Pasture-raising & hand-butchered five red meat species and five poultry species, as well as producing pasture raised eggs and Certified Organic vegetables.

CATTLE ♦ SHEEP ♦ GOATS ♦ HOGS ♦ RABBITS ♦ CHICKENS ♦ TURKEYS ♦ DUCKS ♦ GEESE ♦ GUINEAS

Call us to schedule a tour and lunch in our on-farm dining pavilion.

P.O. Box 88 • Bluffton, Georgia 30624 • (229) 841-2001 • www.whiteoakpastures.com • info@whiteoakpastures.com









We pray for
plenty of good, hard work to do
and the strength to do it.













EXIT



PLEASE
ORDER
HERE

HOVES & HOVNS

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JUDGE

White Oak Pastures
Lunch Menu - 10:30am - 3pm
Flank Steak ^{OR CHICKEN} Fajita Wrap OR Salad \$10.00
Grilled Flank Steak, Onions & Bell Peppers w/ Pineapple Salsa & Chipotle Ranch in a Flour Tortilla ^{OR} Our Greens
Grass-Fed Burger - Plain Jane \$7.00
Bourbon \$1.00
Apples \$1.00











Welcome to
WHITE OAK PASTURES
SINCE 1866 BLUFFTON GA
PAVILION
Lunch \$5.00
(Including Drink)
Please pay at store in front office.

WHITE OAK PASTURES
SINCE 1866
HARRIS FAMILY HERITAGE
BLUFFTON, GEORGIA



POLO



WHITE OAK FACTORY

















White Oak Pastures 22775 US Hwy 27 Bluffton, GA 31510
TALLOW CANDLE
Apple Harvest
Ingredients: Cows Fat and Tallow,
Beeswax, & essential oils
www.whiteoakpastures.com



One Family, One Farm, 150 Years

Pasture-raising and hand-butchered ten species, as well as producing pastured eggs & certified organic vegetables























Early Trucking Co.
Arlington, GA

EARLYTRUCKING.COM



R704

















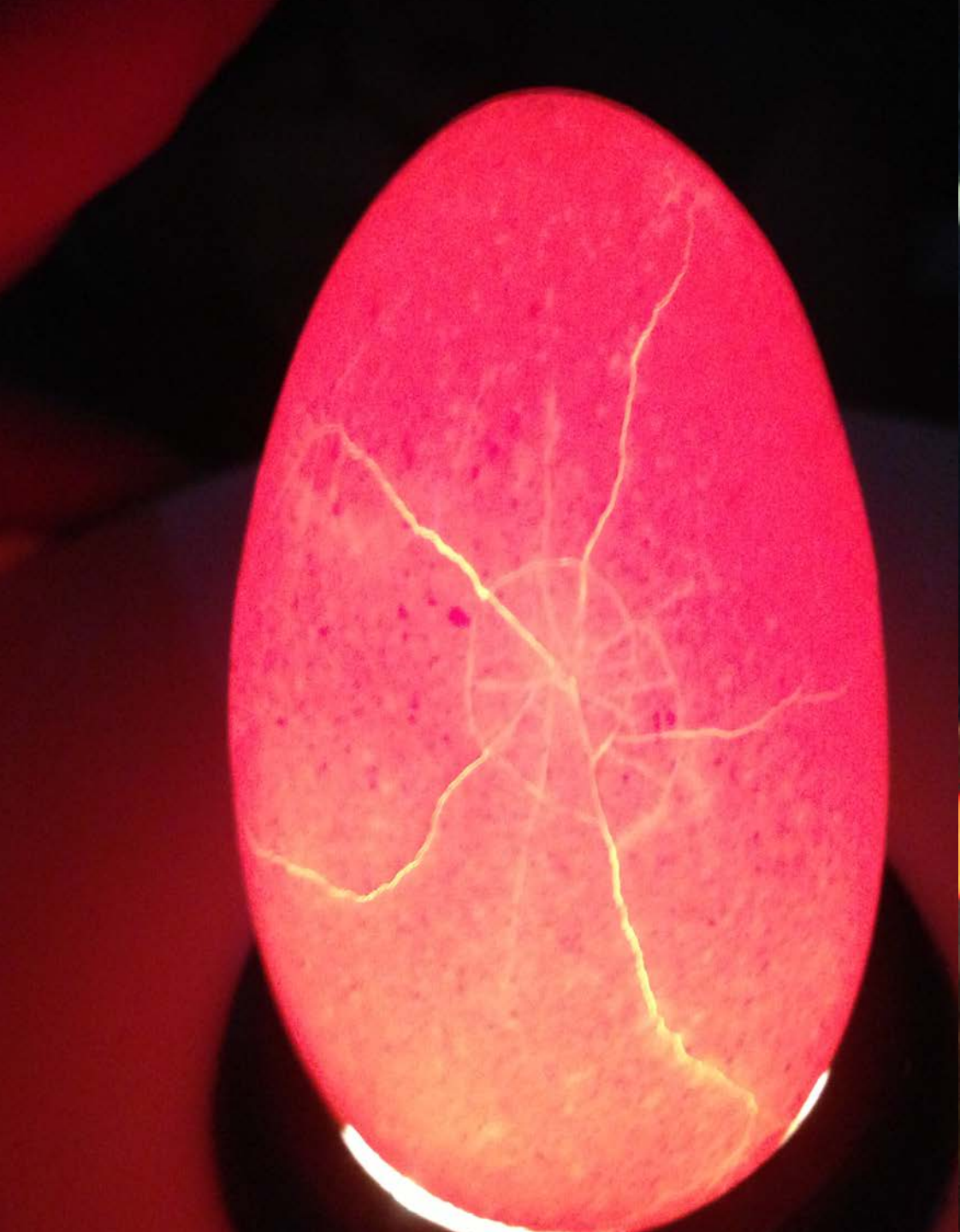


























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FRESH • HICKORY • CHICKEN • TURKEY
AMERICAN • COUNTRY • RESTAURANT
www.brassfed.com



















DO NOT PLEASE SIGN

















WHITE OAK PASTURES
SINCE 1954
HARRIS FAMILY HERITAGE