

RALPHS ON THE PARK

LUNCH

EXECUTIVE CHEF CHIP FLANAGAN
EXECUTIVE SOUS CHEF KNUT MJELDE

LUNCH T-F
DINNER NIGHTLY
BRUNCH SUN
PARTIES

FRESH SODAS

STRAWBERRY BASIL SPARKLER 4

[with French Sparkling 7]

POMEGRANATE LIME SODA 4

[with Hangar1 Citrus 7]

GRAPEFRUIT

ELDERFLOWER TONIC 4

[with Hendrick's 7]

BOTTLED TEAS

POMEGRANATE GREEN

BLACKBERRY SAGE

RASPBERRY QUINCE

GINGER PEACH DECAF

4.50

TO SHARE

Garlic-Cheese Bread

Asadero and Parmesan,
garlic butter 5

Shrimp Skully

shrimp curls, Skully
sauce, smoked almonds,
green onions, soy and
ginger cream 12

Parmesan Fried Oysters

spinach & parsley
sauce, garlic aioli 14

SOUPS

Turtle Soup topped with sherry 9

Chef's Soup of the Day 7

SALADS

Roasted Beet Salad goat feta, arugula, toasted pecans,
orange blossom vinegar 8

Baby Iceberg Salad soy & ginger dressing, cucumbers,
daikon, carrots, shiitake mushrooms 8

City Park Salad baby red oak, romaine, granny smith apples,
Stilton blue, applewood smoked bacon 8

Tuna Poke Niçoise local lettuce, pickled green beans, tomato, olive,
potato, boiled egg, Creole mustard vinaigrette 14

FROM THE FARM

Charred Brussels Sprouts

fried haloumi, za'atar vinaigrette 9

Garlic Fries

roasted garlic dip 9

Broccoli

soy & ginger vinaigrette 7

SEAFOOD ON TOP

Fried Gulf Oysters 10

Louisiana Crawfish Tails 10

Sautéed Garlic Shrimp 6.5

2 COURSE LUNCH

FIRST COURSE

Chef's Soup of the Day

Baby Iceberg Salad

SECOND COURSE

Crawfish Daniel

cucumber ribbons, local greens, cherry tomatoes,
housemade French dressing, brandy, chervil, celery root 29 / 26 a la carte

Buttermilk Chicken Sandwich

fried chicken breast, Napa cabbage, dill pickles, Thai chili mayonnaise,
sesame bun, vinegar potato chips 18 / 15 a la carte

Chef's Special

changes daily; made with seasonal and local products

FROM THE FIELD

Southern Schnitzel

paneed chicken breast, fried egg,
chicken sausage cream gravy, red bean purée 21

Cochon de Lait & Eggs

slow roasted pork shoulder, housemade biscuit,
poached eggs, tomato jam choron, roasted carrots 23

Straight-Laced Burger

lettuce, American cheese, red onion, mayo, yellow mustard,
sesame seed bun, french fries 15

Grilled Flat Iron Steak

Rogue Caveman blue cheese compound butter,
sweet potato garlic steak fries 24

FROM THE GULF

Red Shrimp & Chorizo Pasta

Argentine red shrimp, Home Place Pastures chorizo,
housemade tagliatelle, red bell pepper, garlic, oregano 19

BBQ Gulf Shrimp

New Orleans BBQ broth, shiitake mushrooms, garlic bread 20

Grilled Drum

charred pineapple & red onion salsa,
Louisiana popcorn rice, lime butter sauce 22

Des Allemands Catfish Sandwich

yellow mustard marinade, cornmeal crust, bacon, tomato,
charred green onion mayo, onion roll, potato salad 18

Please Note: Please note: Ralph's on the Park is committed to serving fresh Gulf seafood - seasonally, sustainably and ethically. Current weather patterns have resulted in a shortage of fresh, local crabmeat. We look forward to serving it again soon!

Chef Chip & his culinary team source every ingredient as close to our back door as possible. Below are a few of our featured farmers and friends.

HOME PLACE PASTURES | PELICAN PRODUCE | COMPOSTELLA FARM | ISABELLE'S ORANGE ORCHARD
HOLLYGROVE MARKET & FARM | BAILEY'S ANDOUILLE | MISSISSIPPI NATURAL MUSHROOMS
ST. JAMES CHEESE COMPANY | LEIDENHEIMER BAKERY | CREOLE COUNTRY SAUSAGE

◆◆ OUR HISTORY ◆◆ TOLD IN COCKTAILS

Saux-Saux

Our update to the La Louisiane...
made with Rye, Carpano, Chartreuse,
Peychaud's and Herbsaint 11

*Jean Marie Saux first constructs a coffeehouse
in 1860 at 900 City Park Avenue.*

Death In The Oaks

Twist on a classic Champagne Cocktail...
Champagne, Pomegranate, Cucumber,
Cane Sugar, Absinthe 12

*Late 19th century men dueled to the death
beneath the towering oaks of City Park.*

Jack Rose

No changes made here...
Laird & Company Apple Brandy,
Grenadine, Lemon 10

*Tujague family purchases the property in 1901
and brings the restaurant into notariety.*

The Storyville Lolita

That Red Headed...made with Peychaud's
Aperitivo, Solerno, Cranberry 9

*The tavern passionately falls into step
with the frenzied bustle of 1920s Storyville.*

J.C. Superstar

Our from-scratch 80's homage to the
Jack & Coke...Whiskey, Housemade Kola,
Maple Syrup, Activated Charcoal 12

*In 1985, the building reopens as 'Tavern on the
Park' by owners Jack and Martha Sands.*

Oak Fashioned

What's old is new again...
City Park Oak-Smoked Glass, Bourbon,
Luxardo Cherry, Orange 12

*Ralph's on the Park opens in 2003 with creative
modern twists on New Orleans cuisine.*

FROM GARDEN TO GLASS...

The 120/80

Ruby Port, Spiced Rum, Brandy, Orange 10

February Cocktail For a Cause - 20% of proceeds benefit American Heart Association

Pink Drink

Aperol, Pomegranate, Vodka 9

Garden Gimlet

Kaffir Lime Vodka, Cucumber, Basil Syrup 8

May Flowers

Elderflower, Creme de Violette,
Vodka, Lemon, Lime 9

Peristyle Punch

White Rum, Orange,
Pineapple, Lime 9

SHARE A
PARK PITCHER! \$24



Denotes Our
'Park Pitchers' - Serves 4

WINE BY THE GLASS

WHITES

| | | |
|--|----|----|
| Argyle , Brut Sparkling, Willamette Valley, OR 2013 | 12 | 48 |
| Marquis de la Tour , Brut Rosé, Loire Valley, FR NV | 8 | 32 |
| Benvolio Pinot Grigio, Grave del Friuli, IT 2016 | 8 | 32 |
| Emmolo Sauvignon Blanc, Napa Valley, CA 2015 | 9 | 36 |
| Sonoma Cutrer Chardonnay, Russian River Valley, CA 2015 | 12 | 48 |
| Jordan , Chardonnay, Russian River Valley, CA 2014 | 16 | 64 |

REDS

| | | |
|---|----|----|
| Waterbrook , Reserve, Cabernet Sauvignon, Columbia Valley, WA 2014 | 11 | 44 |
| Canvasback by Duckhorn, Cabernet Sauvignon, Red Mtn, WA 2014 | 15 | 60 |
| Kermit Lynch , Côtes du Rhône, FR 2015 | 9 | 36 |
| Tahuan , Malbec, ARG 2013 | 9 | 36 |
| Lytic by Etude, Pinot Noir, Santa Barbara County, CA 2015 | 10 | 40 |
| Mouton Noir , O.P.P., Pinot Noir, Willamette Valley, OR 2015 | 13 | 52 |

LOCAL CRAFT BEERS

| | |
|---|---|
| Abita , Amber | 6 |
| <i>Abita Springs - Vienna Style Lager</i> | |
| NOLA , Hopitoulas | 9 |
| <i>Irish Channel - American IPA</i> | |
| Parish , Envie | 6 |
| <i>Broussard - American IPA</i> | |
| Second Line , Batture Blonde | 6 |
| <i>Mid-City - German Pilsner</i> | |
| Tin Roof , Juke Joint | 5 |
| <i>Baton Rouge - American IPA</i> | |
| Urban South , Charming Wit | 6 |
| <i>Lower Garden District - Witbier</i> | |

HAPPY HOUR

IN THE BAR! MONDAY - FRIDAY, 3 - 7 PM

All Dips & Snacks \$5 | \$15 Pitchers (SERVES 4) | \$5 Featured Wines by the Glass | \$3 Craft Beers