APPETIZERS

SEAFOOD GUMBO shrimp and oysters 8

CHEF'S SOUP OF THE DAY prepared daily using the freshest local ingredients 7

TRUFFLE FRIES with black truffle mayonnaise 9

MARINATED CRAWFISH SALAD lolla rosa, Creole mustard vinaigrette, Italian cherry peppers, Provolone, prosciutto, roasted corn, green tomato chow chow 15

GOLDEN CITY LAMB RIBS Mississippi sorghum & soy glaze, fermented bean paste, charred cabbage, fried peanuts 13

CANE GLAZED SHRIMP corn meal tempura batter, pickled peppers, jalapeño and lime crème fraîche 9

TUNA TWO WAYS tartare and pepper seared with avocado, sweet chili, wasabi crème fraîche 11

PICKLED BEET SALAD roasted pecans, goat feta, arugula, orange blossom vinegar 6.5

CITY PARK SALAD baby red oak, romaine, granny smith apples, stilton blue and applewood smoked bacon 8

MAIN COURSE

ROYALE WITH CHEESE Two Run Farm's beef patty, mayo, mustard, lettuce, "American" cheese, griddled Vidalias, on a steamed sesame seed bun, freedom fries 16

PAN FRIED DES ALLEMANDS CATFISH cornmeal crust, smoked cheese grits cake, sweet corn and tomato gravy, pickled pepper sauce gribiche 18

GRILLED YELLOWFIN TUNA SALAD* with a basil-sherry vinaigrette, red sorrell & arugula, Manchego, grilled green onions 21
Get Fit With Ralph Spa Plate

BBQ GULF SHRIMP new orleans bbq broth, assorted wild mushrooms, brown buttered baguette 18

GRILLED LOUISIANA LEGACY SKIRT STEAK romesco sauce, marinated eggplant and heirloom potatoes, salad of local greens, sherry vinaigrette 21

GRILLED SALMON SALAD cold soba noodles, ginger dressing, boiled peanuts, salted radish, cucumber, cilantro, red pepper, boiled egg, sunflower sprouts 18

DUCK PASTA duck breast confit, fresh tagliatelle, Mississippi shiitakes, butternut squash, green onion, red wine, duck reduction 20

FRIED CHICKEN wrapped in country ham, crispy collards, red eye gravy, red bean purée, boudin balls 21

SIDES

CRAWFISH TAILS 9 • **SAUTÉED GARLIC SHRIMP** 6.5 • **GRILLED ASPARAGUS** with aged balsamic vinegar 6

10¢ MARTINIS!

GIN OR VODKA...UP OR ROCKS...DIRTY OR DRY...
with the purchase of any lunch entrée

2 COURSE LUNCH

1 ST COURSE

CHEF'S SOUP OF THE DAY

PICKLED BEET SALAD
roasted pecans, goat feta, arugula, orange blossom vinegar

2ND COURSE

OYSTER LIQUOR RISOTTO
flash fried panko oysters, preserved Meyer lemon, Herbsaint, sorrel, Parmesan wafer, citrus butter
22 / 19 a la carte

B.O.L.T. SANDWICH
applewood smoked bacon, fried oysters, romaine, local tomato, green onion aioli, Texas toast, warm apple cider vinegar potato salad
19 / 16 a la carte

CHEF'S SPECIAL
changes daily; made with seasonal and local products

FAIRBANKS COCKTAIL

Bombay Gin, Lazzaroni Amaretto, Dry Vermouth, Regan's Orange Bitters 10
20% of proceeds benefits Mid-City Neighborhood Organization

OPERATING HOURS:
Open for *Dinner* Nightly • *Tuesday-Friday* Lunch
Sunday Brunch • Private Parties Available