



FOR THE TABLE

Sunday—Thursday 2:00 p.m.—11:00 p.m.
Friday & Saturday 2:00 p.m.— 12 midnight

Truffle Fries ^{V|GF**}

Parmesan, Truffle Oil, Cauliflower Dip
17

Spiced Deviled Eggs ^{GF**}

Blue Cheese, Pickled Fresno, Chorizo Powder
Local Caviar
16

Artisan Cheese & Charcuterie ^{GF**}

Chef's Daily Selection, Sundried Tomato Focaccia
Mostarda, Pepper Jelly
23

Chicken Wings

Chipotle, Maple Syrup, Pickled Fresno
18

Gulf Shrimp Cocktail

Louis Sauce, Bloody Mary Cocktail, Spicy Tartar
21

Blue Crab Claws

Roasted Garlic, Chili Butter
21

Hummus ^V

Navy Beans, Gremolata, Grilled Pita Bread
15

Boudin Croquettes

Louisiana Sausage, Fontina Cheese, Aji Panca Drizzle
Green Tomato Chow Chow
20

Grilled “Best Stop” Andouille

Bourbon Mustard Seeds, Cornichons, Smoked
Chimichurri, Artisan Bread
20

Angus Sliders

Smoked Gruyère, Housemade Spicy Pickles
Bacon Onion Jam
20

Fried Green Tomatoes

Crabmeat, Rémooulade Sauce
22

Margherita Flatbread ^V

Pistou Sauce, Heirloom Tomato, Mozzarella
Balsamic Glaze
18

Crawfish Rockefeller Bread

Focaccia, Herbsaint Cream, Bacon
20

Caviar

Blinis, Chopped Egg, Chives, Crème Fraiche
Capers, Onion

Kaluga 125

Osetra 170

All prices are subject to tax. A 20% service charge is added to parties of 6 or more. There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the Liver, Stomach, or Blood, or have other immune disorders, you should eat these products fully cooked.

V VEGETARIAN | **GF** GLUTEN-FRIENDLY

GF** OPTIONS AVAILABLE UPON REQUEST ONLY

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