

LOUIE LOUIE

BRUNCH

ALLERGIES: D-DAIRY, G-GLUTEN, N-NUTS, S-SHELLFISH

PARTAGE PLATES

CHEESE PLATE

chef's selection of three artisanal cheeses and accompaniments (D,G,N) **19**

CHICKEN LIVER MOUSSE PARFAIT

house paté, tri berry jam, gherkins, pickled red onion, toasted brioche points (D,G) **15**

SMOKED SALMON RILLETTES

capers, radish, cornichons, everything spice, toasted everything bagel chips (D,G) **17**

MOCKTAILS

Pear Palmer **6**
iced tea, lemonade, pear

POM Lemonade **6**
lemonade, pomegranate, lemon

Fig Cider **6**
apple cider, lemon, chai, maple, ginger beer

BRUNCH COCKTAILS

Chai Me to the Moon **13**
deep eddy sweet tea vodka, arvero limoncello, chai, lemon, maple

F-Pom **13**
irvine's gin, ginger, pomegranate, lemon, honey, cinnamon, prosecco

Sally Bellini, st. germain, white cranberry . **12**

Abby Bellini ginger, pear **12**

Martha Bellini aperol, apple cider **12**

APPETIZERS

Onion Soup Gratinée (D,G) **13**

Chilled Jumbo Shrimp* **20**
louie dressing, cocktail sauce, lemon (S)

Oysters on the Half Shell* **18**
fresh lemon, mignonette, cocktail sauce (S)

Monkey Bread **10**
baked brown sugar milk bread (D,G)

Quinoa Porridge **10**
golden raisins, chia seeds, berry compote, almonds (N)

Roasted Beet "Carpaccio" **15**
assorted beets, orange supremes, whipped goat cheese, saba, savory nut granola (D,N)

Mediterranean Olives & Grapes **10**
toasted pine nuts, lavender, saba (N)

Bacon Wrapped Dates **10**
danish blue cheese, almonds (D,N)

Roasted Pear & Baby Brie Salad **15**
baby arugula, raisins, vadouvan pickled shallots, spiced walnuts, dijon-maple vinaigrette (D,N)

Caesar Salad **14**
romaine hearts, parmesan tuile, brioche croutons, caesar dressing (D,G)

Louie Wedge Salad **15**
baby iceberg, cherry tomato, pickled tinkerbell peppers, bacon, louie dressing

ADD PROTEIN TO ANY SALAD

Chicken **7** | Salmon **13** | Shrimp **12** | Tofu **6**

LBS ENTREES

Eggs Royale **18**
smoked salmon, toasted sourdough, pickled red onion, petite greens, poached eggs, lemon caper hollandaise (D,G)

Eggs Benedict **17**
baker's canadian bacon, english muffin, hollandaise, home fries (D,G)

Wild Mushroom Omelet **15**
gruyère, fine herbs, home fries (D)

Ham Omelet & Brie Omelet **15**
triple creme brie, grilled country ham, dijon, home fries (D)

Pork Belly Croque Monsieur **19**
smoked ham, alpine swiss, cornichons, dijonnaise, house made potato chips (D,G)

Quiche Du Jour **15**
baked egg custard pie, chefs choice of fillings, market green salad (D,G)

Louie Burger* **22**
red onion, bibb lettuce, tomato, cooper american cheese, brioche bun, louie sauce, truffle pommes frites (D,G)

Curry Chicken Salad Sandwich **16**
golden raisins, grapes, green apple, curry aioli, house made potato chips (D,G)

Waffle Blangé **15**
pecan butter, bourbon maple syrup, sliced banana (D,G,N)

Tofu "Egg" Salad Open Face Sandwich **15**
celery, pickled shallots, tomato, baby arugula, served with mixed greens (G)

Crème Brulee French Toast **16**
brioche, vanilla bean custard, caramelized sugar, mixed berries, pure maple (D,G)

Beyond Burger **24**
vegan cheddar, lettuce, tomato, pickled red onion, vegan spicy aioli, sesame bun, pommes frites (G)

French Dip **24**
slow roasted beef, gruyère, caramelized onions, horseradish aioli, baguette, shallot broth, truffle pommes frites (D,G)

SIDES

Truffle Pommes Frites, spicy mayo (D) **9**

Two Eggs **6**

Chicken & Apple Sausage **8**

Applewood Smoked Bacon **8**

Home Fries (D) **7**

Baker's Canadian Bacon **6**