

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

iced tea, lemonade, pear **6**

POM Lemonade

lemonade, pomegranate **6**

Apple Spice

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

BRUNCH COCKTAILS

Chai Me to the Moon

deep eddy sweet tea vodka, arvero limoncello, chai, lemon, maple **13**

F-Pom

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

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	Bacon Wrapped Dates	10
Chilled Jumbo Shrimp*	20	danish blue cheese, almonds (D,N)	
louié dressing, cocktail sauce, lemon (S)		Roasted Pear & Baby Brie Salad	15
Oysters on the Half Shell*	18	baby arugula, raisins, vadouvan pickled shallots, spiced walnuts, dijon-maple vinaigrette (D,N)	
fresh lemon, mignonette, cocktail sauce (S)		Caesar Salad	14
Monkey Bread	10	romaine hearts, parmesan tuile, brioche croutons, caesar dressing (D,G)	
baked brown sugar milk bread (D,G)		Louié Wedge Salad.	15
Quinoa Porridge	10	baby iceberg, cherry tomato, pickled tinkerbelle peppers, bacon, louié dressing	
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)			

ADD PROTEIN TO ANY SALAD

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

LBS ENTREES

Eggs Royale.	18	Curry Chicken Salad Sandwich	16
smoked salmon, toasted sourdough, pickled red onion, petite greens, poached eggs, lemon caper hollandaise (D,G)		golden raisins, grapes, green apple, curry aioli, house made potato chips (D,G)	
Eggs Benedict	17	Waffle Blangé	15
baker's canadian bacon, english muffin, hollandaise, home fries (D,G)		pecan butter, bourbon maple syrup, sliced banana (D,G,N)	
Wild Mushroom Omelet.	15	Tofu "Egg" Salad Open Face Sandwich.	15
gruyère, fine herbs, home fries (D)		celery, pickled shallots, tomato, baby arugula, served with mixed greens (G)	
Ham & Brie Omelet	15	Crème Brulee French Toast.	16
triple creme brie, grilled country ham, dijon, home fries (D)		brioche, vanilla bean custard, caramelized sugar, mixed berries, pure maple (D,G)	
Pork Belly Croque Monsieur	19	Beyond Burger	24
smoked ham, alpine swiss, cornichons, dijonnaise, house made potato chips (D,G)		vegan cheddar, lettuce, tomato, pickled red onion, vegan spicy aioli, sesame bun, pommes frites (G)	
Quiche Du Jour	15	French Dip	24
baked egg custard pie, chefs choice of fillings, market green salad (D,G)		slow roasted beef, gruyère, caramelized onions, horseradish aioli, baguette, shallot broth, truffle pommes frites (D,G)	
Louié Burger*	22		
red onion, bibb lettuce, tomato, cooper american cheese, brioche bun, louié sauce, truffle pommes frites (D,G)			

SIDES

Truffle Pommes Frites, spicy mayo (D)	9	Applewood Smoked Bacon	8
Two Eggs	6	Home Fries (D).	7
Chicken & Apple Sausage	8	Baker's Canadian Bacon	6