

LOUIE LOUIE

BRUNCH

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

SHARED PLATES

• CHEESE PLATE •

chef's selection of three artisanal cheeses and accompaniments (D,G,N) **18**

• CHARCUTERIE PLATE •

selection of cured meats, paté and accompaniments (D,G,N) **22**

• SMOKED SALMON RILLETTES •

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

BRUNCH COCKTAILS

Son of a Peacherman **13**

deep eddy sweet tea vodka, pallini limoncello, peach, lemon, honey, mint, iced tea

Bacon Mary **13**

bacon infused revivalist dragondance gin, straw boys vodka, dubonnet rouge, bloody mary

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

Gia Bellini ginger, mango **12**

Ruth Bellini aperol, guava **12**

APPETIZERS

Onion Soup Gratinée (D,G) **11**

Parsnip & Apple Bisque **9**
compressed apples, pumpernickel crumbs, chili oil (D,G)

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

Quinoa Porridge **9**
cardamon, agave, banana, blueberries, almonds (D,N)

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

Monkey Bread **9**
baked brown sugar milk bread (D,G)

Caesar Salad **13**

romaine hearts, parmesan tuile, brioche croutons, caesar dressing (D,G)

Brie & Pear Salad **14**

baby arugula, grapes, pickled shallot, spiced walnuts, maple dijon vinaigrette (D,N)

Roasted Beet Salad **14**

shaved fennel, dill, pistachios, orange supremes, burrata, aged balsamic (D,N)

Add Protein to Any Salad

Chicken 7 | Salmon 10 | 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)

Louie Wedge Salad. **24**
crispy shrimp, cherry tomato, pickled tinkerbell peppers, bacon, iceberg lettuce, louie dressing (S)

French Dip **20**
gruyère, caramelized onions, horseradish aioli, baguette, shallot broth, truffle pommes frites (D,G)

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

Pork Belly Croque Madame. **19**
smoked ham, alpine swiss, cornichons, dijonnaise, sunny side up egg, home fries (D,G)

Country Breakfast **14**
2 eggs any style, choice of breakfast meat, home fries, toast (D,G)

Louie Burger* **19**
red onion, bibb lettuce, tomato, cooper american cheese, brioche bun, louie sauce, truffle pommes frites (D,G)

Egg White Omelet **16**
wilted spinach, tomato, feta cheese, home fries (D)

Smoked Turkey Panini **17**
avocado, tomato, basil, sharp cheddar, roasted garlic aioli, house made potato chips (D,G)

Shrimp & Grits **19**
cheddar grits, gulf shrimp, andouille sausage, étouffée gravy (D,G,S)

Red Velvet Waffle **14**
pure maple, strawberry crème, chantilly, chocolate crumbles (D,G)

Eggs Benedict **16**
canadian bacon, english muffin, hollandaise, home fries (D,G)

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

SIDES

Truffle Pommes Frites, spicy mayo (D) **8**

Chicken & Apple Sausage **8**

Applewood Smoked Bacon **8**

Home Fries (D). **7**

Mixed Green Salad, balsamic and oil **6**

DESSERTS

Profiterole **10**
vanilla ice cream, chocolate sauce, strawberries (D,G)

Chocolate Hazelnut Tart **10**
coffee ganache, hazelnut, brown butter (D,G,N)

Vanilla Bean Crème Brulée, espresso shortbread (D,G) **10**

Selection of Gelato (D) or Sorbet. **9**