

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**

• FOIE GRAS & CHICKEN LIVER MOUSSE •

peanuts, pickled grapes, tahini, grilled country bread (d,g,n) **18**

• GLAYLAX & BAGELS •

house cured salmon, schmaltz butter, bialy bagel, marinated tomato & cucumber salad (d,g) **26**

MOCKTAILS

Blueberry Lemonade
blueberry, lemonade, thyme **6**

Blackberry Soda
lemonade, blackcurrant balsamic shrub **6**

Peaches & Spice
white peach puree, agave, lemon **6**

BRUNCH COCKTAILS

Berry Thyme
boardroom vodka, blueberry thyme syrup, lemon, lillet **13**

Flowers & Tranquili-Tea
revivalist's equinox gin, lavender earl grey tea syrup, lemon, club soda **13**

Brunch Bellini Bouquet
five drinks: thyme blueberry bellini, lavender earl grey mimosa, white peach bellini, louie-royale, & grapefruit mimosa **54**

APPETIZERS

Onion Soup Gratinée (d,g)	13
Chilled Jumbo Shrimp* louie dressing, cocktail sauce, lemon (s)	24
Oysters on the Half Shell* fresh lemon, mignonette, cocktail sauce (s)	18
Baked Apple Clafoutis egg custard, pastry crust, creme fraiche, cinnamon streusel (d,g)	10
Overnight Farro "Oats" agave, fresh berries, chia sees, cardamon, granola crunch (g)	10
Butter Pecan Pull Apart Bread cinnamon swirl bread, pecan caramel, whipped sour cream (d,g,n)	12
Bacon Wrapped Dates danish blue cheese, almonds (d,g)	10

Carrot Salad charred pickled baby carrots, farro, dark chocolate nut crumble, smoked raisin vinaigrette, ver jus carrot puree (g,n)	16
Spring Salad baby arugula, peas, radishes, pickled boiled egg, ricotta salata, preserved lemon vinaigrette (d)	15
Caesar Salad romaine hearts, parmesan tuile, brioche croutons, caesar dressing (d,g)	14
Louie Wedge Salad baby iceberg, cherry tomato, pickled tinkerbelle peppers, bacon, louie dressing	15

• ADD PROTEIN TO ANY SALAD •

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

LES ENTREES

Eggs Royale smoked salmon, toasted sourdough, pickled red onion, petite greens, poached eggs, lemon caper hollandaise (d,g)	19
Eggs Benedict baker's canadian bacon, english muffin, hollandaise, home fries (d,g)	17
Wild Mushroom Omelette spinach, cheese blend, fine herbs, home fries (d)	16
Ham & Swiss Omelette gruyère cheese, grilled country ham, dijon, home fries (d)	16
Pork Belly Croque Monsieur smoked ham, alpine swiss, cornichons, dijonnaise, mixed greens salad (d,g)	19
Pan Bagnat poached tuna, olive salad, radishes, snap peas, smoky tonnato dressing, artisan bread, market greens salad (g)	18
Tiramisu Waffles espresso mascarpone, coca, zabaglione, ladyfinger streusel, pure maple syrup (d,g)	13

Louie Burger* double patty smash, cooper sharp american, bacon-onion jam, aioli, butter brioche bun, truffle pommes frites (d)	22
Crispy Chicken Sandwich house made B&B pickles, country greens slaw, spicy honey butter sauce, toasted brioche bun, mixed greens salad (d,g)	18
Tofu "Egg" Salad Open Face Sandwich celery, pickled shallots, tomato, baby arugula, mixed greens salad (g)	15
Blueberry Cheesecake French Toast brioche, blueberries, cheesecake crème, lemon curd, graham cracker crunch, pure maple syrup (d,g)	15
Beyond Burger vegan cheddar, lettuce, tomato, pickled red onion, vegan spicy aioli, sesame bun, pommes frites (g)	24
The Louie Dip beef brisket, gruyère, crispy onions, horseradish aioli, baguette, red wine beef jus, truffle pommes frites (d,g)	24

SIDES

Truffle Pommes Frites , spicy mayo (D)	9
Two Eggs	6
Chicken & Apple Sausage	9

Applewood Smoked Bacon	8
Home Fries (D).	8
Market Greens , cherry tomato, olive, pepper, balsamic vinaigrette	9

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* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness | 20% Gratuity Added to Parties of 5 or More