

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**

• CHICKEN LIVER MOUSSE PARFAIT •

house paté, raspberry marmalade, gherkins, pickled red onion, toasted brioche points (D,G) **15**

• SMOKED SALMON RILLETTES •

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

BRUNCH COCKTAILS

Son of a Preacherman **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) **12**

Ripen Tomato Gazpacho **10**
micro basil, chili oil

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

Yogurt Parfait Brulee **10**
greek yogurt, raw honey, house made granola (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 **14**

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

Heirloom Tomato Carpaccio **15**

aged balsamic, basil, blackberries, burrata, pistachio green goddess (D,N)

Watermelon Panzenella. **15**

cucumber, olives, baby brie, arugula, torn bread, champagne vinaigrette (D)

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. **25**
crispy shrimp, cherry tomato, pickled tinkerbell peppers, bacon, iceberg lettuce, louie dressing (S)

French Dip **22**
gruyère, caramelized onions, horseradish aioli, baguette, shallot broth, truffle pommes frites (D,G)

Pork Belly Croque Madame. **20**
smoked ham, alpine swiss, cornichons, dijonnaise, sunny side up egg, home fries (D,G)

Country Breakfast **15**
2 eggs any style, choice of breakfast meat, home fries, toast (D,G)

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

Louie Burger* **21**
red onion, bibb lettuce, tomato, cooper american cheese, brioche bun, louie sauce, truffle pommes frites (D,G)

Provencal Omelet **15**
touiller of summer vegetables, goat 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)

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

Grilled Country Ham Omelet. **16**
cheddar, fine herbs, home fries (D)

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

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**