

# LOUIE LOUIE

DINNER

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**

### • HOUSE-MADE BRIOCHE BREAD •

everything spice, mushroom conserva, truffle honey butter (D,G) **9**

## HORS D'OEUVRES

Escargots Au Gratin . . . . . **12**  
roasted garlic butter, parsley pistou, toast (D,G)

Bacon Wrapped Dates . . . . . **11**  
danish blue cheese, almonds (D,N)

Mediterranean Olives & Grapes . . . . . **11**  
lavender, saba, toasted pine nuts (N)

Smoked Salmon Rillettes . . . . . **12**  
capers, radishes, cornichons, everything spice, toasted pumpernickel (D,G)

## APPETIZERS

Onion Soup Gratinée (D,G) . . . . . **12**

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

Pan Fried Calamari . . . . . **17**  
hot cherry peppers, lemon olive oil, garlic (S)

Summer Vegetable Ratatouille . . . . . **14/21**  
campanelle, fresh basil, goat cheese, olive oil (D,G)

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

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

## LES ENTREES

Eggplant Milanese . . . . . **23**  
wild mushroom & tomato chasseur sauce, petite arugula and baby bell pepper salad (D,G)

Louie Wedge Salad . . . . . **25**  
crispy rock shrimp, cherry tomato, pickled tinkerbell peppers, bacon, iceberg lettuce, louie dressing (D,S)

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

Braised Rabbit Pappardelle . . . . . **26**  
fava beans, melted leeks, dijon, creme fraiche, grana padano (D,G)

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

Seared French Dorade . . . . . **29**  
roasted sunchokes, petite onion confit, baby spinach, smoked tomato broth

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

Pan Roasted Salmon . . . . . **29**  
warm gribiche potatoes & asparagus salad, chive vinaigrette (D)

## FRITES

Steak Coulotte\* . . . . . **39**  
10 oz. top sirloin, red wine shallot butter (D)

Roasted Half Chicken . . . . . **29**  
charred pearl onions, rosemary pan jus (D)

Broiled Lobster . . . . . **MP**  
drawn garlic butter, grilled corn, lemon (D,S)

Prince Edward Island Mussels . . . . . **23**  
white wine, garlic, fine herbs (D,S)

## SIDES

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

Charred Baby Carrots, mint harissa (D) . . . . . **10**

Warm Gribiche Potato Salad, baby pickles, asparagus, hard boiled egg (D) . . . . . **9**

Roasted Asparagus, lemon olive oil . . . . . **10**

Maque Choux, corn, bell pepper, smoky tomato nage (D) . . . . . **10**

## 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**

• 3611 WALNUT STREET • PHILADELPHIA • TEL 267.805.8585 • LOUIELOUIE.RESTAURANT • @LOUIELOUIEPHL •

\* 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