

LOUIE LOUIE

ALL DAY

Share Plates

House Baked Brioche Bread 12
everything bagel spice, sesame seeds, cultured butter (d,g)

Artisan Cheese Plate 22
selection of three cheeses and accompaniments (d,g,n)

Roasted Bone Marrow 25
short rib, pickled mushrooms, pickled onions, lemon herb pesto, sourdough toast (d,g)

House Made Pickled Vegetables 19
fromage blanc, olive tapenade, toasted crostini (d,g)

Marinated Olives 16
spiced nuts (n)

Appetizers

Onion Soup Gratinée (d,g) 16

Oysters on the Half* 23
champagne mignonette, cocktail sauce (s)

Tuna Tartare* 22
brioche melba, sesame chili oil, sauce ravigote (d,g)

Soup Du Jour 15

Escargot Louie 23
artichokes, mushrooms, vermouth garlic cream, puff pastry (d,g,s)

Chilled Jumbo Shrimp 24
louie dressing, cocktail sauce, lemon (s)

Steak Tartare* 23

ribeye, au poivre sauce, smoked trout roe, potato chips (d)

Burrata & Beets 19
pickled red and golden beets, orange segments, spiced hazelnuts, parsley mint vinaigrette (d,n)

Bacon Wrapped Dates 14
danish blue cheese, smoked almonds (d,n)

Crispy Calamari Rings 22
panko crusted, pickled peppers, sesame crumble, citrus aioli, sesame chili oil (g,s)

Salads

Tuna Niçoise Salad* 34
seared tuna, haricots verts, egg, potatoes, avocado, oven dried tomatoes, olives, dijon dressing

Caesar Salad 15
romaine, shaved parmesan, sourdough croutons, lemon-anchovy dressing (d,g)

Pear & Endive Salad 18
blue cheese, honey mustard dressing, candied walnuts (d,n)

Lyonnaise Salad* 18
frisée, radicchio, confit fingerling potatoes, bacon lardons, poached egg, brioche croutons, sherry vinaigrette (d,g)

Seafood Louie 35
lump crab, shrimp, avocado, oven dried tomatoes, louie dressing (s)

Add Protein

Chicken 10 / Salmon 14
Shrimp 13 / Tofu 6

ENTREES

Ricotta Basil Cannelloni 30
garlic spinach, preserved lemon herb pesto, tomato vodka sauce, parmesan (d,g)

Verlasso Salmon* 34
vichyssoise, basil oil, artichokes, charred leeks, meyer lemon curd (d)

Cavatelli 19/34
braised lamb, fava beans, carrots, blistered tomatoes, herb bread crumbs, parmesan (d,g)

Jumbo Flounder Francaise. 42
champagne tomatoes, lemon caper butter sauce (d,g)

Cheese Omelette. 23
swiss, white cheddar, chives, truffled pommes frites, mixed greens (d)

Beef Bourguignon 47
short rib, potato puree, carrots, pearl onions (d)

Ribeye Frites* 59
red wine shallot butter, truffled pommes frites (d)

Mushroom Risotto. 26
wild mushrooms, king oyster mushrooms, parmesan (d)

8 oz. Double Cheeseburger * 27
smoky mushroom jam, new school american cheese, pickled red onions, dijonnaise, truffled pommes frites (d,g)
✱vegan option available✱

Mediterranean Bronzino 40
grilled vegetable & black olive salsa, piquillo pepper sauce, champagne tomatoes

Moules Frites 25
PEI mussels, white wine, shallots, garlic, butter, truffled pommes frites (d,s)

Roasted Half Chicken 33
maitake mushrooms, sauce fines herbs, peas (d)

Sandwiches

add truffled pommes frites +3

Louie Steak Sandwich 30
prime beef, port wine cheese, american cheese, pickled onions & jalapenos, black garlic aioli, sesame baguette (d,g)

French Reuben 27
thinly sliced corned beef, choucroute cabbage, emmental swiss cheese, louie sauce, rustic rye bread (d,g)

French Dip 29
prime beef, caramelized onion jus, gruyère, horseradish sauce, sesame baguette (d,g)

Chicken Salad Sandwich 21
roasted chicken, cucumber, radish, lemon pepper mayo, sourdough (g)

SIDES

Roasted Mushrooms *butter, fine herbs (d)* 12

Broccolini *toasted garlic, chili flakes* 14

Asparagus *lemon vinaigrette, salt.* 12

Truffled Pommes Frites *parmesan, spicy aioli (d)* . 11

Fingerling Potatoes *butter, fine herbs (d)* 12

Macaroni Au Gratin 14
creste de gallo, smoked gouda, toasted breadcrumbs (d,g)

ALLERGIES: D-Dairy, G-Gluten, N-Nuts, S-Shellfish

* 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 / A 3% credit card surcharge is applied to all checks, unless using debit cards or cash