

LOUIE LOUIE

BRUNCH

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

SHARE PLATES

- Artisan Cheese Plate
three cheeses and accompaniments (d,g,n) 19
- Carrot Hummus
cucumbers, dill, mint, spicy harissa 16
- Burrata
heirloom tomatoes, sour cherries, black garlic
molasses (d) 18
- Chocolate Croissants
crème anglaise (d,g) 14

COCKTAILS

- Mimosa Kit
sparkling wine, orange, &
seasonal juices 50
- Bloody Mary
vodka, house made
bloody mary mix 13

RAW BAR

- Half Dozen Oysters on the Half Shell*
black pepper champagne mignonette,
cocktail sauce (s) 23
- Chilled Lobster Cocktail
remoulade, cocktail sauce, fresh lemon (s) 28
- Chilled Colossal Shrimp
louie dressing, cocktail sauce, lemon (s) 24
- Tuna Tartare
black olive, tomato emulsion, basil 22

APPETIZERS

- Onion Soup Gratinée (d,g) 15
- Soup Du Jour 12
- Beef Carpaccio* 22
red wine shallot jam, whipped bone marrow
- Yogurt & Granola Parfait 12
dried fruit & nuts granola, seasonal fresh fruit, honey yogurt (d,g,n)
- Macaroni Au Gratin 14
creste di gallo, smoked gouda, toasted breadcrumbs (d,g)

- Pear & Endive Salad 18
blue cheese, honey mustard dressing, spiced walnuts (d,n)
- Pea Salad 18
goat cheese, elderflower vinaigrette, croutons (d,g)
- Bacon & Eggs 12
deviled eggs, pancetta marmalade, black pepper, sage, chive (d)

• ADD PROTEIN TO ANY SALAD •
Chicken 9 | Salmon 13 | Shrimp 12 | Tofu 6

ENTREES

- Croque Madame 22
brioche, parisian ham, smoked gouda, sunny egg (d,g)
- Eggs Benedict* 18
grilled canadian bacon, toasted english muffin, hollandaise,
home fries (d,g)
- Crepes Suzette 17
wheat crepes, vanilla cream cheese, orange cognac sauce (d,g)
- Bananas Foster Waffle 18
bruleed bananas, walnuts, buttery rum sauce (d,g,n)
ADD Vanilla Ice Cream 4
- Cheese Omelet. 17
gruyère, cheddar, parmesan, fines herbs (d)
- Quiche Lorraine 19
bacon, gruyère, caramelized onions, greens (d,g)
- French Toast 18
vanilla poached peaches, mint, raspberry puree, whipped cream (d,g)
- Lobster Benedict. 29
butter poached maine lobster , toasted english muffin,
hollandaise, home fries (d,g,s)

- Louie Breakfast 24
truffle scrambled eggs, home fries, bacon, croissant, greens (d,g)
- Tuna Niçoise 30
seared tuna, haricots verts, egg, potatoes, avocado, roasted
tomatoes, dijon dressing
- Smoked Salmon & Avocado Tartine 24
multigrain toast, smashed avocado, pickled shallots,
everything spice, hard-boiled egg , market greens salad (g)
- Crab Louie. 32
jumbo lump crab, avocado, roasted tomatoes, iceberg,
louie dressing (s)
- Turkey Bacon "B.L.T" 19
freebird turkey bacon, fried egg, cooper sharp, lettuce, tomato,
dijonnaise, sourdough, market greens salad (d,g)
- Louie Vegan Burger 25
vegan cheddar, smoked onion marmalade, spicy aioli (g)
- 8 oz Burger* 25
cooper sharp american, dijonnaise, b & b pickles, lettuce, tomato,
brioche, truffle pommes frites (d,g)

MOCKTAILS

- Strawberry Spritz
strawberry, lemon, thyme, club soda 7
- Bird of Paradise
pineapple, cranberry, vanilla, lemon,
lemon-lime soda 7
- Mint Lemonade
lemonade, mint, lime, demerara 7

SIDES

- Home Fries peppers, onions, herbs, garlic butter (d) . . . 10
- Truffle Pommes Frites parmesan, spicy aioli (d). . . . 10
- Two Eggs* 7
- Chicken & Apple Sausage 9
- Turkey Bacon 10
- Applewood Smoked Bacon 9
- Market Greens Salad tinkerbell peppers, cello radish,
cherry tomatoes, balsamic vinaigrette 8

* 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