

LOUIE LOUIE

BRUNCH

SHARE PLATES

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

Fromage Blanc
house made pickles, olive tapenade,
grilled sourdough (d,g) **19**

Marinated Olives
spiced nuts (n) **11**

Chocolate Croissants
crème anglaise (d,g) **14**

RAW BAR

Half Dozen Oysters on the Half Shell*
black pepper champagne mignonette,
cocktail sauce (s) **23**

House Cured Salmon
capers, red onion, crumbled hard boiled egg (d,g) **20**

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

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

APPETIZERS

Onion Soup Gratinée (d,g)	16
Soup Du Jour	15
Steak Tartare*	22
<i>flat iron, parsley, quail egg yolk, toasted baguette (g)</i>	
Yogurt & Granola Parfait	12
<i>dried fruit & nuts granola, seasonal fresh fruit, honey yogurt (d,g,n)</i>	
Caesar Salad	15
<i>romaine hearts, shaved parmesan, sourdough croutons, lemon-anchovy dressing (d,g)</i>	

Pear & Endive Salad	18
<i>blue cheese, honey mustard dressing, spiced walnuts (d,n)</i>	
Lyonnaise Salad	16
<i>frisee, radicchio, confit fingerling potato, bacon lardons, poached egg, brown butter croutons, sherry vinaigrette (d,g)</i>	
Burrata	18
<i>black mission figs, radicchio, red watercress, herb-almond pistou, saba (d,g,n)</i>	

• **ADD PROTEIN TO ANY SALAD** •

Chicken 10 | Salmon 14 | Shrimp 13 | Tofu 6

ENTREES

Croque Madame	22
<i>brioche, parisian ham, smoked gouda, sunny egg (d,g)</i>	
Eggs Benedict*	18
<i>grilled canadian bacon, toasted english muffin, hollandaise, home fries (d,g)</i>	
Crepes Suzette	17
<i>wheat crepes, vanilla cream cheese, orange cognac sauce (d,g)</i>	
Bananas Foster Waffle	18
<i>bruleed bananas, walnuts, buttery rum sauce (d,g,n)</i>	
ADD Vanilla Ice Cream 4	
Cheese Omelet	17
<i>gruyère, cheddar, parmesan, fines herbs (d)</i>	
Quiche Lorraine	19
<i>bacon, gruyère, caramelized onions, greens (d,g)</i>	
French Toast	18
<i>vanilla poached peaches, mint, raspberry puree, whipped cream (d,g)</i>	
Shrimp & Grits	26
<i>castle valley mill grits, braised collard greens, country ham, corn bread croutons (d,s)</i>	

Louie Breakfast	24
<i>scrambled eggs, home fries, bacon, croissant, greens (d,g)</i>	
Tuna Niçoise Salad	34
<i>seared tuna, haricots verts, egg, potatoes, avocado, roasted tomatoes, dijon dressing</i>	
Smoked Salmon & Avocado Tartine	24
<i>multigrain toast, smashed avocado, pickled shallots, everything spice, hard-boiled egg, market greens salad (g)</i>	
Seafood Louie Salad	35
<i>lump crab, shrimp, avocado, oven dried tomatoes, iceberg (d,s)</i>	
Turkey Bacon "B.L.T"	19
<i>freebird turkey bacon, fried egg, cooper sharp, lettuce, tomato, dijonnaise, sourdough, market greens salad (d,g)</i>	
Louie Vegan Burger	27
<i>vegan cheddar, smoked onion marmalade, spicy aioli (g)</i>	
8 oz Burger*	25
<i>cooper sharp american, dijonnaise, b & b pickles, lettuce, tomato, brioche, truffle pommes frites (d,g)</i>	

SIDES

Home Fries peppers onions, herbs (d)	10
Truffle Pommes Frites parmesan, spicy aioli (d)	11
Two Eggs*	7
Chicken & Apple Sausage	9
Turkey Bacon	10
Applewood Smoked Bacon	9
Market Greens Salad cello radish, cherry tomatoes, balsamic vinaigrette	8

COCKTAILS

Mimosa Kit
sparkling wine, orange, & seasonal juices **50**

Bloody Mary
vodka, house made bloody mary mix **13**

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