

# 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\*

flat iron, parsley, quail egg yolk, toasted baguette (g) 22
- Yogurt & Granola Parfait

dried fruit & nuts granola, seasonal fresh fruit, honey yogurt (d,g,n) 12
- Caesar Salad

romaine hearts, shaved parmesan, sourdough croutons, lemon-anchovy dressing (d,g) 15
- Pear & Endive Salad

blue cheese, honey mustard dressing, spiced walnuts (d,n) 18
- Lyonnaise Salad

frisee, radicchio, confit fingerling potato, bacon lardons, poached egg, brown butter croutons, sherry vinaigrette (d,g) 16
- Burrata

black mission figs, radicchio, red watercress, herb-almond pistou, saba (d,g,n) 18
- ADD PROTEIN TO ANY SALAD •
- Chicken 10 | Salmon 14 | Shrimp 13 | Tofu 6

## ENTREES

- Croque Madame

brioche, parisian ham, smoked gouda, sunny egg (d,g) 22
- Eggs Benedict\*

grilled canadian bacon, toasted english muffin, hollandaise, home fries (d,g) 18
- Crepes Suzette

wheat crepes, vanilla cream cheese, orange cognac sauce (d,g) 17
- Bananas Foster Waffle

bruleed bananas, walnuts, buttery rum sauce (d,g,n) 18
- ADD Vanilla Ice Cream 4
- Cheese Omelet

gruyère, cheddar, parmesan, fines herbs (d) 17
- Quiche Lorraine

bacon, gruyère, caramelized onions, greens (d,g) 19
- French Toast

vanilla poached peaches, mint, raspberry puree, whipped cream (d,g) 18
- Shrimp & Grits

castle valley mill grits, braised collard greens, country ham, corn bread croutons (d,s) 26
- Louie Breakfast

scrambled eggs, home fries, bacon, croissant, greens (d,g) 24
- Tuna Niçoise Salad

seared tuna, haricots verts, egg, potatoes, avocado, roasted tomatoes, dijon dressing 34
- Smoked Salmon & Avocado Tartine

multigrain toast, smashed avocado, pickled shallots, everything spice, hard-boiled egg, market greens salad (g) 24
- Seafood Louie Salad

lump crab, shrimp, avocado, oven dried tomatoes, iceberg (d,s) 35
- Turkey Bacon "B.L.T"

freebird turkey bacon, fried egg, cooper sharp, lettuce, tomato, dijonnaise, sourdough, market greens salad (d,g) 19
- Louie Vegan Burger

vegan cheddar, smoked onion marmalade, spicy aioli (g) 27
- 8 oz Burger\*

cooper sharp american, dijonnaise, b & b pickles, lettuce, tomato, brioche, truffle pommes frites (d,g) 25

## 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