

# 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**
- Smoked Salmon Rillettes\***  
capers, radish, cornichons, everything spice, toasted pumpernickel (d,g) **18**
- Chicken Liver Mousse**  
raspberry marmalade, spiced hazelnuts, shallot, pickle, grilled country bread (d,g,n) **15**
- Cinnamon Roll**  
brioche, sugar glaze (d,g) **14**

## COCKTAILS

- Mimosa Kit**  
sparkling wine, orange, & chef's seasonal juices **50**
- Bloody Mary**  
boardroom vodka, tomato juice, horseradish, lemon, olive **13**

## RAW BAR

- Half Dozen Oysters on the Half Shell\***  
black pepper champagne mignonette, cocktail sauce (s) **23**
- Half Dozen Littleneck Clams on the Half Shell\***  
black pepper champagne mignonette, cocktail sauce (s) **14**
- Chilled Colossal Shrimp**  
louie dressing, cocktail sauce, lemon (s) **24**
- Jumbo Lump Crab Cocktail**  
louie dressing, lemon, cocktail (s) **24**

## APPETIZERS

- Onion Soup Gratinée (d,g)** . . . . . **15**
- Soup Du Jour** . . . . . **12**
- Wagyu Beef Carpaccio\*** . . . . . **22**  
truffle aioli, horseradish, cured egg yolk, grana padano, arugula (d)
- Yogurt & Granola Parfait** . . . . . **12**  
dried fruit & nuts granola, seasonal fresh fruit, honey yogurt (d,g,n)
- Macaroni Au Gratin** . . . . . **14**  
cavatappi, smoked gouda, toasted breadcrumbs (d,g)

- Frisée Salad.** . . . . . **16**  
whipped goat cheese, cara cara oranges, calabrian chili vinaigrette, spiced hazelnuts (d,n)
- Louie Wedge Salad.** . . . . . **15**  
baby iceberg, cherry tomato, pickled tinkerbell peppers, bacon, louie dressing
- 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

- Smoked Salmon & Avocado Tartine** . . . . . **24**  
hard cooked egg, capers, red onions (g)
- Eggs Benedict\*** . . . . . **17**  
grilled canadian bacon, toasted english muffin, hollandaise, home fries (d,g)
- French Toast** . . . . . **17**  
bourbon maple syrup, apple compote (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)
- Tofu "Egg" Salad Open Faced Sandwich** . . . . . **15**  
celery, pickled shallots, vegan aioli, tomato, toasted artisanal bread, market greens salad (g)
- Jambon Beurre** . . . . . **17**  
parisienne ham, gruyère cheese, whipped butter, mustard seed pickles, baguette (d,g)
- Quiche Lorraine** . . . . . **18**  
bacon, gruyère, caramelized onions, greens (d,g)

- Parisienne Gnocchi** . . . . . **17/26**  
tomato oil, cream, parmesan, basil (d,g)
- Chicken Caesar Salad** . . . . . **23**  
romaine, blistered tomatoes, parmesan, sourdough croutons (d,g)
- Tuna Niçoise Salad** . . . . . **29**  
seared tuna, haricots verts, egg, potatoes, dijon dressing
- Crab Louie.** . . . . . **28**  
jumbo lump, avocado, oven dried tomatoes, iceberg (s)
- Turkey Bacon "B.L.T"** . . . . . **18**  
freebird turkey bacon, fried egg, cooper sharp, lettuce, tomato, maple dijonnaise, toasted croissant, market greens salad (d,g)
- Moules Frites.** . . . . . **25**  
prince edward island mussels, white wine, shallots, garlic, butter, truffled pommes frites (d,g,s)
- Louie Vegan Burger** . . . . . **25**  
vegan cheddar, smoked onion marmalade, spicy aioli (g)
- Dry Aged Burger\*** . . . . . **25**  
cooper sharp american, dijonnaise, b&b pickles, brioche, truffle pommes frites (d,g)

## MOCKTAILS

- Winter Pomegranate Spritz**  
mulling spices, pomegranate, lemon, grenadine **6**
- It's Thyme**  
grapefruit, thyme, agave, earl grey **6**
- Spicy Cranberry**  
cranberry, lime, ginger beer **6**

## SIDES

- Home Fries** peppers, onions, herbs, garlic butter (d,g) . . . . . **10**
- Truffle Pommes Frites** parmesan, spicy aioli (d,g) . . . . . **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 processing fee is applied to all checks, unless using debit cards or cash