

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

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
- House Cured Salmon

capers, red onion, crumbled hard boiled egg (d,g) 18
- 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

14
- Steak Tartare*

22

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

12

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

14

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

18

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

15

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

18

black mission figs, radicchio, red watercress, herb-almond pistou, saba (d,g,n)
- ADD PROTEIN TO ANY SALAD •
- Chicken

10
- Salmon

14
- Shrimp

13
- 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)
- Shrimp & Grits

26

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

24

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

34

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)
- Seafood Louie

35

lump crab, shrimp, avocado, oven dried tomatoes, iceberg (d,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 (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

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