

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**
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 **15**
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 **16**
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 Salad **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 Salad **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, dijonaise, sourdough, market greens salad (d,g)
- Louie Vegan Burger **27**
vegan cheddar, smoked onion marmalade, spicy aioli (g)
- 8 oz Burger* **27**
cooper sharp american, dijonaise, b & b pickles, lettuce, tomato, brioche, truffle pommes frites (d,g)

COCKTAILS

- Mimosa Kit
sparkling wine, orange, & seasonal juices **50**
- Bloody Mary

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