

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*
toasted baguette, salmon roe (d,g) **18**

Torchon of Foie Gras
poached pear chutney, verjus gastrique,
brioche (d,g) **21**

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**

Alaskan King Crab Legs
remoulade, cocktail sauce, and fresh lemon (s) **34**

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

Jumbo Lump Crab Cocktail
louie dressing, cocktail sauce, lemon (s) **24**

APPETIZERS

Onion Soup Gratinée (d,g) **15**

Soup Du Jour **12**

Beef Carpaccio* **22**
red wine shallot jam, whipped bone marrow (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 Dumplings **17/26**
pate a choux dumplings, morel mushrooms, asparagus,
spring onion pistou (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

Mint Chill
mint verbena, agave, lime **6**

It's Thyme
grapefruit, thyme, agave, earl grey **6**

**Sparkling
Strawberry Lemonade**
strawberry puree, lemon, club soda **6**

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**

SIDES

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