

LOUIE LOUIE

BRUNCH

SHARE PLATES

Artisan Cheese Plate

three cheeses and accompaniments (d,g,n) 22

Fromage Blanc

house made pickled vegetables, olive tapenade, grilled sourdough (d,g) 19

Marinated Olives

spiced nuts (n) 15

Chocolate Croissants

crème anglaise (d,g) 14

RAW BAR

Half Dozen Oysters on the Half Shell*

black pepper champagne mignonette, cocktail sauce (s) 23

Salmon Rillettes

smoked salmon, poached salmon, caper salsa, multigrain toast (d,g) 19

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	18
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 herbes (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, brioche croutons (d,g,s)	

Louie Breakfast	24
scrambled eggs, home fries, bacon, croissant, greens (d,g)	
Tuna Niçoise Salad	34
seared tuna, haricots verts, egg, potatoes, avocado, oven dried 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, louie dressing (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	27
impossible double patty, vegan cheddar, lettuce, pickles, onion marmalade, spicy aioli, sweet potato bun, pommes frites (g)	
8 oz Burger*	27
cooper sharp american, dijonnaise, b & b pickles, lettuce, tomato, brioche, truffle pommes frites (d,g)	

SIDES

Home Fries peppers onions, herbs (d)	10
Truffle Pommes Frites parmesan, spicy aioli (d,g)	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