

LOUIE LOUIE

BRUNCH

Share Plates

- Chocolate Croissants 14
crème anglaise (d,g)
- Artisan Cheese Plate 22
selection of three cheeses and accompaniments (d,g,n)
- Fromage Blanc 19
house made pickled vegetables, olive tapenade, grilled sourdough (d,g)
- Marinated Olives 15
spiced nuts (n)

Appetizers

- Onion Soup Gratinée (d,g) 16
- Soup Du Jour 15
- Tuna Tartare 22
brioche melba, chili oil, sauce ravigote (d,g)
- Yogurt & Granola Parfait 14
dried fruit & nuts granola, seasonal fresh fruit, honey yogurt (d,g,n)
- Steak Tartare* 22
flat iron, quail egg yolk, toasted baguette (g)
- Chilled Colossal Shrimp 24
louie dressing, cocktail sauce, lemon (s)
- Half Dozen Oysters* 23
on the half shell, black pepper champagne mignonette, cocktail sauce (s)
- Burrata 18
black mission figs, trevisano, red watercress, herb-almond pistou, saba (d,g,n)
- Salmon Rilletes 19
smoked salmon, poached salmon, caper salsa, multigrain toast (d,g)

Cocktails

- Mimosa Kit 50
sparkling wine, orange & seasonal juices
- Espresso Martini Tower 65
five classic espresso martinis
- Bloody Mary 13
vodka, house made bloody mary mix

Salads

- Pear & Endive Salad 18
blue cheese, honey mustard dressing, walnuts (d,n)
- Little Gem Wedge 16
little gem lettuce, tahini ranch, sesame, aleppo (d)
- Caesar Salad 15
romaine, shaved parmesan, sourdough croutons, lemon-anchovy dressing (d,g)
- Lyonnaise Salad 18
frisée, radicchio, confit fingerling potatoes, bacon lardons, egg, butter croutons, sherry vinaigrette (d,g)

ADD PROTEIN

- Chicken 10
- Salmon 13
- Shrimp 13
- Tofu 6

Entrees

- | | | | |
|--|----|--|----|
| Eggs Benedict* | 18 | Croque Madame* | 22 |
| <i>grilled canadian bacon, toasted english muffin, hollandaise, home fries (d,g)</i> | | <i>brioche, parisian ham, smoked gouda, sunny egg (d,g)</i> | |
| Crepes Suzette | 17 | Seafood Louie Salad | 35 |
| <i>wheat crepes, vanilla cream cheese, orange cognac sauce (d,g)</i> | | <i>lump crab, shrimp, avocado, oven dried tomatoes, louie dressing (s)</i> | |
| Bananas Foster Waffle | 18 | Turkey Bacon "B.L.T" | 19 |
| <i>brûléed bananas, walnuts, buttery rum sauce (d,g,n)</i> | | <i>freebird turkey bacon, fried egg, cooper sharp, lettuce, tomato, dijonnaise, sourdough, market greens salad (d,g)</i> | |
| Add Vanilla Ice Cream 4 | | Louie Vegan Burger | 27 |
| Cheese Omelet | 17 | <i>impossible double patty, vegan cheddar, lettuce, pickles, onion marmalade, spicy aioli, sweet potato bun, pommes frites (g)</i> | |
| Quiche Lorraine | 19 | 8 oz Burger* | 27 |
| <i>bacon, gruyère, caramelized onions, greens (d,g)</i> | | <i>cooper sharp, dijonnaise, b & b pickles, lettuce, tomato, truffle pommes frites (d,g)</i> | |
| French Toast | 18 | | |
| <i>vanilla poached peaches, mint, raspberry puree, whipped cream (d,g)</i> | | | |
| Shrimp & Grits | 26 | | |
| <i>castle valley mill grits, braised collard greens, country ham, brioche croutons (d,g,s)</i> | | | |
| Louie Breakfast | 24 | | |
| <i>scrambled eggs, home fries, bacon, croissant, greens (d,g)</i> | | | |
| Tuna Niçoise Salad | 34 | | |
| <i>seared tuna, haricots verts, egg, potatoes, avocado, oven dried tomatoes, dijon dressing</i> | | | |
| Smoked Salmon & Avocado Tartine | 24 | | |
| <i>multigrain toast, smashed avocado, pickled shallots, everything spice, hard-boiled egg, market greens salad (g)</i> | | | |

Sides

- Home Fries 10
peppers, onions, herbs (d)
- Two Eggs* 7
- Chicken & Apple Sausage 9
- Truffle Pommes Frites 11
parmesan, spicy aioli (d)
- Turkey Bacon 10
- Applewood Smoked Bacon 9
- Market Green Salad 8
radish, cherry tomatoes, balsamic vinaigrette

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