

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**
brandied cherries, brioche (d,g) **21**
- Chocolate Croissants**
crème anglaise (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
- Yogurt & Granola Parfait** **12**
dried fruit & nuts granola, seasonal fresh fruit,
honey yogurt (d,g,n)
- Macaroni Au Gratin** **14**
creste di gallo, smoked gouda, toasted breadcrumbs (d,g)

- Tomato & Cucumber Salad** **16**
fresh heirloom tomatoes, sour cherries, cucumber,
sherry vinegar, black garlic molasses
- Gem Salad** **16**
baby gem, tiny corn, green onions, bacon, popcorn vinaigrette
(d)
- 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

- Croque Madame** **19**
brioche, parisian ham, smoked gouda, sunny egg (d,g)
- Eggs Benedict*** **17**
grilled canadian bacon, toasted english muffin, hollandaise,
home fries (d,g)
- Crepes Jubilee** **17**
wheat crepes, vanilla cream cheese, brandied cherries (d,g)
- Bananas Foster Waffle** **18**
bruleed bananas, walnuts, buttery rum sauce (d,g,n)
ADD Vanilla Ice Cream 4
- Smoked Salmon & Avocado Tartine** **24**
hard cooked egg, capers, red onions (g)
- Cheese Omelet.** **17**
gruyère, cheddar, parmesan, fines herbs (d)
- Quiche Lorraine** **18**
bacon, gruyère, caramelized onions, greens (d,g)
- French Toast** **17**
poached peaches, fresh raspberries, raspberry coulis (d,g)

- Louie Breakfast** **24**
truffle scramble eggs, home fries, bacon, croissant, greens (d,g)
- Tuna Niçoise Salad** **29**
seared tuna, haricots verts, egg, potatoes, dijon dressing
- Crab Louie.** **28**
jumbo lump crab, avocado, oven dried tomatoes, iceberg (s)
- Turkey Bacon "B.L.T"** **18**
freebird turkey bacon, fried egg, cooper sharp, lettuce, tomato,
dijonnaise, sourdough, market greens salad (d,g)
- Lobster Benedict.** **28**
butter poached maine lobster, toasted english muffin,
hollandaise, home fries (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 verben, agave, lime **6**
- It's Thyme**
grapefruit, thyme, agave, earl grey **6**
- Sparkling Strawberry Lemonade**
strawberry puree, lemon, club soda **6**

SIDES

- 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**
- 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 convenience fee is applied to all checks, unless using debit cards or cash