

# LOUIE LOUIE

ALLERGIES: D-DAIRY, G-GLUTEN, N-NUTS, S-SHELLFISH

## SHARE PLATES

### • CHEESE PLATE •

chef's selection of three artisanal cheeses and accompaniments (d,g,n) **19**

### • CHICKEN LIVER MOUSSE •

raspberry marmalade, spiced hazelnuts, shallot, pickles, grilled country bread (d,g,n) **15**

### • SMOKED SALMON RILLETTES\* •

capers, radish, cornichons, everything spice, toasted pumpernickel (d,g) **18**

### Mimosa Kit

sparkling wine, orange, & chef's seasonal juices **49**

### Bloody Mary

boardroom vodka, tomato juice, horseradish, lemon, olive **13**

## MOCKTAILS

**Sparkling Passionfruit Lemonade**  
passionfruit, lemonade, club soda **6**

### Mint Chill

mint, lime, lemon, club soda **6**

### Grapefruit Thyme

grapefruit, thyme, lemon, club soda **6**

## APPETIZERS

<b>Onion Soup Gratinée</b> (d,g) . . . . .	<b>15</b>
<b>Soup Du Jour</b> . . . . .	<b>12</b>
<b>Chilled Colossal Shrimp</b> . . . . .	<b>24</b>
<i>louie dressing, cocktail sauce, lemon (s)</i>	
<b>Oysters on the Half Shell*</b> . . . . .	<b>23</b>
<i>fresh lemon, black pepper champagne mignonette, cocktail sauce (s)</i>	
<b>Wagyu Beef Carpaccio*</b> . . . . .	<b>22</b>
<i>truffle aioli, horseradish, cured egg yolk, grana padano, petite arugula (d)</i>	
<b>Yogurt &amp; Granola Parfait</b> . . . . .	<b>12</b>
<i>dried fruit &amp; nuts granola, fresh fruit, honey yogurt, caramelized sugar (d,g,n)</i>	
<b>Bacon Wrapped Dates</b> . . . . .	<b>13</b>
<i>danish blue cheese, almonds (d,g,n)</i>	

<b>Antipasto Salad</b> . . . . .	<b>16/22</b>
<i>romaine &amp; radicchio, soppressata, chick peas, pepperoncini, onion, provolone, artichokes (d)</i>	
<b>Pear &amp; Blue Cheese Salad</b> . . . . .	<b>15</b>
<i>arugula, pears, point Reyes blue, walnuts, champagne vinaigrette (d,n)</i>	
<b>Caesar Salad</b> . . . . .	<b>14</b>
<i>romaine hearts, shaved parmesan, tomato bruschetta, sourdough croutons, lemon-anchovy dressing (d,g)</i>	
<b>Louie Wedge Salad</b> . . . . .	<b>15</b>
<i>baby iceberg, cherry tomato, pickled tinkerbell peppers, bacon, louie dressing</i>	

### • ADD PROTEIN TO ANY SALAD •

Chicken **9** | Salmon **13** | Shrimp **12** | Tofu **6**

## ENTREES

<b>Avocado Tartine</b> . . . . .	<b>17</b>
<i>multi-grain toast, smashed avocados, pickled shallots, hard-boiled egg, everything spice, market greens salad (g)</i>	
<b>ADD Smoked Salmon</b> <b>7</b>	
<b>Eggs Benedict*</b> . . . . .	<b>17</b>
<i>grilled country ham, toasted english muffin, hollandaise sauce, home fries (d,g)</i>	
<b>Crème Brûlée French Toast</b> . . . . .	<b>16</b>
<i>thick cut brioche, vanilla bean custard, caramelized sugar, berry jam, pure maple syrup (d,g)</i>	
<b>Belgium Waffle</b> . . . . .	<b>16</b>
<i>fresh strawberries, chantilly cream, strawberry shortcake crunch, pure maple syrup (d,g)</i>	
<b>Eggs Royale*</b> . . . . .	<b>19</b>
<i>smoked salmon, toasted sourdough, pickled red onion, petite greens, lemon caper hollandaise, home fries (d,g)</i>	
<b>Tofu "Egg" Salad Open Faced Sandwich</b> . . . . .	<b>15</b>
<i>celery, pickled shallots, vegan aioli, tomato, toasted artisanal bread, market greens salad (g)</i>	
<b>Shrimp Remoulade Salad</b> . . . . .	<b>28</b>
<i>poached shrimp, creole mustard, tomato confit, baby lettuce, tarragon-horseradish dressing (s)</i>	
<b>Jambon Beurre</b> . . . . .	<b>17</b>
<i>parisienne ham, gruyère cheese, whipped butter, mustard seed pickles, baguette bread, house made potato chips (d,g)</i>	
<b>Wild Mushroom Omelet</b> . . . . .	<b>16</b>
<i>spinach, cheese blend, fine herbs, home fries (d,g)</i>	

<b>Ham and Swiss Omelet</b> . . . . .	<b>16</b>
<i>baby bell peppers, dijon, fine herbs, home fries (d,g)</i>	
<b>Turkey B.L.T</b> . . . . .	<b>18</b>
<i>freebird turkey bacon, fried egg, cooper sharp, lettuce, tomato, maple dijonnaise, toasted croissant, home fries (d,g)</i>	
<b>Curry Chicken Salad Sandwich</b> . . . . .	<b>17</b>
<i>apple, grapes, almonds, petite greens, toasted croissant, house made potato chips (d,g,n)</i>	
<b>Shrimp &amp; Grits*</b> . . . . .	<b>26</b>
<i>gulf shrimp, marinated tomatoes, garlic butter, cheesy grits, sunny side egg (d,s)</i>	
<b>Louie Vegan Burger</b> . . . . .	<b>25</b>
<i>impossible double patty, vegan cheddar, lettuce, pickles, smoked onion marmalade, spicy aioli, sweet potato bun, pommes frites (g)</i>	
<b>Dry Aged Burger*</b> . . . . .	<b>25</b>
<i>cooper sharp american, dijonnaise, b&amp;b pickles, brioche, truffle pommes frites (d,g)</i>	

## SIDES

<b>Truffle Pommes Frites</b> parmesan, spicy aioli (d,g) . . . . .	<b>10</b>
<b>Two Eggs*</b> . . . . .	<b>7</b>
<b>Chicken &amp; Apple Sausage</b> . . . . .	<b>9</b>
<b>Applewood Smoked Bacon</b> . . . . .	<b>9</b>
<b>Home Fries</b> peppers, onions, herbs, garlic butter (d,g) . . . . .	<b>10</b>
<b>Market Greens Salad</b> tinkerbell peppers, cello radish, cherry tomatoes, balsamic vinaigrette . . . . .	<b>8</b>
<b>Turkey Bacon</b> . . . . .	<b>10</b>

• 3611 WALNUT STREET • PHILADELPHIA • TEL 267.805.8585 • LOUIELOUIE.RESTAURANT • @LOUIELOUIEPHL •

\* 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