



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

CARROT HUMMUS

cucumbers, dill, mint, spicy harissa, sesame 16

HOUSE MADE BRIOCHE BREAD

everything spice, sesame seeds, seasonal butter (d,g) 12

BURRATA

heirloom tomatoes, sour cherries, black garlic molasses (d) 18

APPETIZERS

- Onion Soup Gratinée (d,g) 16
- Beef Carpaccio* 22
red wine shallot jam, whipped bone marrow
- Bacon Wrapped Dates 13
danish blue cheese, almonds (d,n)

- Soup Du Jour 14
- Half Dozen Oysters on the Half Shell*. 23
lemon, black pepper champagne mignonette, cocktail sauce (s)
- Chilled Colossal Shrimp 24
louie dressing, cocktail sauce, lemon (s)

SALADS

- Pear & Endive Salad 18
blue cheese, honey mustard dressing, spiced walnuts (d,n)
- Pea Salad 18
goat cheese, elderflower vinaigrette, croutons (g,d)

- Caesar Salad 14
romaine hearts, shaved parmesan, sourdough croutons, lemon-anchovy dressing (d,g)
- Arugula & Carrot Salad 15
arugula, shredded carrots, crispy chickpeas, honey vinaigrette

- Crab Louie 34
jumbo lump crab, avocado, roasted tomatoes, iceberg, louie dressing (s)
- Tuna Niçoise 32
seared tuna, haricots verts, egg, potatoes, avocado, oven roasted tomatoes, dijon dressing

ADD PROTEIN TO ANY SALAD

Chicken 9 | Salmon 13 | Shrimp 12 | Tofu 6

SANDWICHES

- 8 Oz Burger* 25
cooper sharp american, dijonnaise, b & b pickles, lettuce, tomato, brioche, truffled pommes frites (d,g)
- Louie Vegan Burger 25
impossible double patty, vegan cheddar, lettuce, pickles, smoked onion marmalade, spicy aioli, sweet potato bun, pommes frites (g)
- Avocado Tartine 17
multigrain toast, smashed avocados, pickled shallots, hard boiled egg, everything spice, market greens salad (g)
ADD Smoked Salmon 7
- Turkey Bacon "B.L.T" 19
freebird turkey bacon, fried egg, cooper sharp, lettuce, tomato, dijonnaise, sourdough, market greens salad (d,g)
- Roasted Chicken Salad Sandwich 17
roasted chicken, cucumber, radish, lemon pepper mayo, sourdough (d,g)
- Jambon Beurre 17
parisienne ham, gruyère cheese, whipped butter, mustard seed pickles, baguette (d,g)
- White Bean Tartine 15
grilled artichoke, roasted tomatoes, sourdough, sesame tahini, black garlic molasses (g)

ENTREES

- Wild Mushroom Omelet. 16
spinach, cheese blend, fine herbs, market greens salad (d)
- Grilled Country Ham Omelet 16
swiss, roasted bell peppers, dijon, fine herbs, market greens salad (d)
- Spicy Crab Linguini 32
sun gold tomato puree, zucchini, old bay, calabrian chili, crisp parmesan (d,g,s)
- Verlasso Salmon* 34
vichyssoise, basil oil, artichokes hearts, charred leeks, meyer lemon curd (d)
- Moules 25
prince edward island mussels, white wine, shallots, garlic, butter, truffle pommes frites (d,s)
- Clam Spaghetti. 15/29
spaghetti, littleneck clams, butter, white wine, gremolata (d,g,s)

SIDES

- Truffle Pommes Frites (d) 11
- Asparagus 12
- Market Greens Salad tinkerbell peppers, cello radish, cherry tomatoes, balsamic vinaigrette 10
- Roasted Mushrooms (d) 12