

LOUIE LOUIE

LUNCH

SHARE PLATES

• MARINATED OLIVES •

spiced nuts (n) 11

• CHEESE PLATE •

chef's selection of three artisanal cheeses & accompaniments (d,g,n) 22

• HOUSE MADE BRIOCHE BREAD •

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

• FROMAGE BLANC •

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

APPETIZERS

Onion Soup Gratinée (d,g) 16

Bacon Wrapped Dates 14
danish blue cheese, almonds (d,n)

Burrata 18
black mission figs, trevisano, red watercress, herb-almond pistou, saba (d,g,n)

Soup Du Jour 15

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
birchrun blue cheese, honey mustard dressing, spiced walnuts (d,n)

Caesar Salad. 15
romaine hearts, shaved parmesan, sourdough croutons, lemon-anchovy dressing (d,g)

Little Gem Wedge 16
little gem lettuces, tahini ranch, sesame, aleppo (d)

Tuna Niçoise Salad 34
seared tuna, haricots verts, egg, potatoes, avocado, tomatoes, dijon dressing

Lyonnaise Salad. 16
frisée, radicchio, confit fingerling potato, bacon lardons, poached egg, butter croutons, sherry vinaigrette (d,g)

Seafood Louie 35
lump crab, shrimp, avocado, oven dried tomatoes, iceberg (d,s)

• ADD PROTEIN TO ANY SALAD •

Chicken 10 | Salmon 14 | Shrimp 13 | 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 27
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)

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

ENTREES

Wild Mushroom Omelet. 16
spinach, cheese blend, fine herbs, market greens salad (d)

Louie Breakfast 24
scrambled eggs, home fries, bacon, croissant, greens (d,g)

Beef Cannelloni 30
braised beef cheek, ricotta, natural beefjus (d,g)

Verlasso Salmon* 34
vichyssoise, basil oil, artichoke hearts, charred leeks, meyer lemon curd (d)

Moules Frites. 25
prince edward island mussels, white wine, shallots, garlic, butter, truffle pommes frites (d,s)

Parisienne Gnocchi 15/26
raised chicory, butternut squash, taleggio cheese, brown butter, saba (d,g)

SIDES

Charred Broccolini toasted garlic, chili flakes 13

Crisp Fingerlings 12

Asparagus lemon vinaigrette, salt. 12

Roasted Mushrooms truffle butter, fine herbs (d) 12

Truffle Parmesan Pommes Frites spicy aioli (d,g) . . . 11

Macaroni Au Gratin 14
creste de gallo, smoked gouda, toasted breadcrumbs (d,g)

* 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

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