

LOUIE LOUIE

LUNCH

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**

• HOUSE MADE BRIOCHE BREAD •

everything spice, oven roasted tomatoes, truffle honey butter (d,g) **12**

• SMOKED SALMON RILLETTES* •

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

• CHICKEN LIVER MOUSSE •

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

APPETIZERS

Onion Soup Gratinée (d,g)	15
Soup Du Jour	12
Wagyu Beef Carpaccio*	22

truffle aioli, horseradish, cured egg yolk, grana padano, petite arugula (d)

Bacon Wrapped Dates	13
Half Dozen Oysters on the Half Shell*	23
Chilled Colossal Shrimp	24

danish blue cheese, almonds (d,g,n)
lemon, black pepper champagne mignonette, cocktail sauce (s)
louie dressing, cocktail sauce, lemon (s)

LUNCH COMBOS

choice of soup du jour, house made potato chips or mixed greens salad

Curry Chicken Salad Sandwich . 17	Oyster Roll 18	Jambon Beurre 17
<i>apple, grapes, almonds, petite greens, toasted croissant (d,g,n)</i>	<i>fried oysters, marinated tomato, avocado, chili mayo, butter toasted roll (d,g,s)</i>	<i>parisienne ham, gruyère cheese, whipped butter, mustard seed pickles, baguette (d,g)</i>

SALADS

Caesar Salad	14
Louie Wedge Salad.	15
Frisée Salad	16
Crab Louie	28
Crispy Pork Banh Mi Salad	23
Tuna Niçoise Salad	29

romaine hearts, tomato bruschetta, shaved parmesan, sourdough croutons, lemon-anchovy dressing (d,g)
baby iceberg, cherry tomato, pickled tinkerbell peppers, bacon, louie dressing
whipped goats cheese, cara cara oranges, calabrian chili vinaigrette, spiced hazelnuts (d,n)
jumbo lump, avocado, oven dried tomatoes, iceberg (s)
pickled carrot, radish, cucumber, jalapeño, herbs, petite greens, sesame vinaigrette (g,s)
seared tuna, haricots verts, egg, potatoes, dijon dressing

• ADD PROTEIN TO ANY SALAD •

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

SIDES

Truffle Pommes Frites parmesan, spicy aioli (d,g)	10
Asparagus preserved lemon vinaigrette, sea salt	10
Market Greens Salad tinkerbell peppers,cello radish, cherry tomatoes balsamic vinaigrette.	8
Roasted Mushrooms truffle butter, fine herbs (d)	10

ENTREES

Wild Mushroom Omelet.	16
Beet Reuben	16
Louie Vegan Burger	25
Avocado Tartine	17
Turkey Bacon "B.L.T"	18
Parisienne Gnocchi	17/26
Grilled Country Ham Omelet.	16
Tofu "Egg" Salad Open Face Sandwich.	15
Dry Aged Burger*	25

spinach, cheese blend, fine herbs, market greens salad (d)
pastrami spiced beets, sauerkraut, swiss, 1000 island, toasted pumpernickel, house made potato chips (d,g)
impossible double patty, vegan cheddar, lettuce, pickles, smoked onion marmalade, spicy aioli, sweet potato bun, pommes frites (g)
multi-grain toast, smashed avocados, pickled shallots, hard boiled egg, everything spice, market greens salad (g)
ADD Smoked Salmon 7
freebird turkey bacon, fried egg, cooper sharp, lettuce, tomato, maple dijonnaise, toasted croissant, market greens salad (d,g)
tomato oil, cream, parmesan, basil (d,g)
swiss, baby bell peppers, dijon, fine herbs, market greens salad (d)
celery, pickled shallots, vegan aioli, tomato, baby arugula, toasted artisanal bread, market greens salad (g)
cooper sharp american, dijonnaise, b&b pickles, brioche, truffle pommes frites (d,g)