

# 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**

### • SMOKED SALMON RILLETTES\* •

toasted baguette, salmon roe (d,g) **18**

### • HOUSE MADE BRIOCHE BREAD •

everything spice, sesame seeds, seasonal assortment of butters (d,g) **12**

### • TORCHON OF FOIE GRAS •

port & fig compote, rosemary, brioche (d,g) **21**

## APPETIZERS

- Onion Soup Gratinée (d,g)** . . . . . **15**
- Beef Carpaccio\*** . . . . . **22**  
red wine shallot jam, whipped bone marrow
- Bacon Wrapped Dates** . . . . . **13**  
danish blue cheese, almonds (d,n)

- Soup Du Jour** . . . . . **13**
- 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)
- Baby Kale Salad** . . . . . **16**  
apples, winter squash, pumpkin seed brittle, apple cider vinaigrette

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

- Crab Louie** . . . . . **28**  
jumbo lump crab, avocado, oven dried tomatoes, iceberg (s)
- Tuna Niçoise** . . . . . **29**  
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

- Dry Aged 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"** . . . . . **18**  
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)
- Tofu "Egg" Salad Open Face Sandwich** . . . . . **15**  
celery, pickled shallots, vegan aioli, tomato, baby arugula, toasted artisanal bread, market greens salad (g)

## ENTREES

- Wild Mushroom Omelet** . . . . . **16**  
spinach, cheese blend, fine herbs, market greens salad (d)
- Grilled Country Ham Omelet** . . . . . **16**  
swiss, baby bell peppers, dijon, fine herbs, market greens salad (d)
- Cassoulet** . . . . . **35**  
duck leg confit, duck sausage, bacon, white bean (d,g)
- Verlasso Salmon\*** . . . . . **33**  
vichyssoise, basil oil, artichokes hearts, charred leeks, meyer lemon curd (d)
- Ribeye\*** . . . . . **58**  
red wine shallot butter, truffle pommes frites (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)** . . . . . **10**
- Asparagus** . . . . . **10**
- Market Greens Salad tinkerbell peppers, cello radish, cherry tomatoes, balsamic vinaigrette** . . . . . **8**
- Roasted Mushrooms (d)** . . . . . **10**