

# 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) . . . . .	<b>15</b>	Bacon Wrapped Dates . . . . .	<b>13</b>
Soup Du Jour . . . . .	<b>12</b>	danish blue cheese, almonds (d,g,n)	
Wagyu Beef Carpaccio* . . . . .	<b>22</b>	Half Dozen Oysters on the Half Shell*. . . . .	<b>23</b>
truffle aioli, horseradish, cured egg yolk, grana padano, petite arugula (d)		lemon, black pepper champagne mignonette, cocktail sauce (s)	
		Chilled Colossal Shrimp . . . . .	<b>24</b>
		louie dressing, cocktail sauce, lemon (s)	

## LUNCH COMBOS

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

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

## SALADS

<b>Caesar Salad . . . . . 14</b>
romaine hearts, tomato bruschetta, shaved parmesan, sourdough croutons, lemon-anchovy dressing (d,g)
<b>Louie Wedge Salad. . . . . 15</b>
baby iceberg, cherry tomato, pickled tinkerbell peppers, bacon, louie dressing
<b>Frisée Salad . . . . . 16</b>
whipped goats cheese, cara cara oranges, sherry vinaigrette, spiced hazelnuts (d,n)
<b>Crab Louie . . . . . 28</b>
jumbo lump, avocado, oven dried tomatoes, iceberg (d,s)
<b>Crispy Pork Banh Mi Salad . . . . . 23</b>
pickled carrot, radish, cucumber, jalapeño, herbs, petite greens, sesame vinaigrette (g,s)

### • ADD PROTEIN TO ANY SALAD •

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

## SIDES

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

## ENTREES

<b>Wild Mushroom Omelet. . . . . 16</b>
spinach, cheese blend, fine herbs, market greens salad (d)
<b>Beet Reuben . . . . . 16</b>
pastrami spiced beets, sauerkraut, swiss, 1000 island, toasted pumpernickel, house made potato chips (d,g)
<b>Louie Vegan Burger . . . . . 25</b>
impossible double patty, vegan cheddar, lettuce, pickles, smoked onion marmalade, spicy aioli, sweet potato bun, pommes frites (g)
<b>Avocado Tartine . . . . . 17</b>
multi-grain toast, smashed avocados, pickled shallots, hard boiled egg, everything spice, market greens salad (g)
<b>ADD Smoked Salmon 7</b>
<b>Turkey B.L.T . . . . . 18</b>
freebird turkey bacon, fried egg, cooper sharp, lettuce, tomato, maple dijonnaise, toasted croissant, market greens salad (d,g)
<b>Parisienne Gnocchi . . . . . 17/26</b>
tomato oil, cream, parmesan, basil (d,g)
<b>Grilled Country Ham Omelet . . . . . 16</b>
swiss, baby bell peppers, dijon, fine herbs, market greens salad (d)
<b>Tofu "Egg" Salad Open Face Sandwich. . . . . 15</b>
celery, pickled shallots, vegan aioli, tomato, baby arugula, toasted artisanal bread, market greens salad (g)
<b>Dry Aged Burger* . . . . . 25</b>
cooper sharp american, dijonnaise, b&b pickles, brioche, truffle pommes frites (d,g)