

# 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 . . . . . 13  
danish blue cheese, almonds (d,n)

Burrata . . . . . 18  
black mission figs, trevisano, red watercress, herb-almond pistou, saba (d,g,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  
birchrun blue cheese, honey mustard dressing, spiced walnuts (d,n)

Caesar Salad. . . . . 14  
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. . . . . 15  
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 . . . . . 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)

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 . . . . . 28  
braised beef cheek, ricotta, natural beefjus (d,g)

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

Moules . . . . . 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 . . . . . 11

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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