

LOUIE LOUIE

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**

• "COQUILLES ST JACQUES" •

bay scallops, spinach, parmesan-brandy cream, garlic
breadcrumbs, grilled country bread (d,g,s) **22**

APPETIZERS

Onion Soup Gratinée (d,g) **14**

Sweet Potato Bisque **13**
chive crème fraiche, chili oil (d)

Half Dozen Oysters on the Half Shell* **MP**
lemon, black pepper champagne mignonette, cocktail sauce (s)

Chilled Jumbo Shrimp* **MP**
louie dressing, cocktail sauce, lemon (s)

Soup du Jour **13**

Bacon Wrapped Dates **13**
danish blue cheese, almonds (d,g,n)

Beets & Burrata **15**
pickled mustard seed, dill, petite arugula, beet agrodolce,
pumpernickel crunch (d,g)

Marinated Feta & Olives **11**
grapes, herbs de provence, saba (d)

LUNCH COMBOS

choice of sweet potato bisque, soup du jour or mixed greens salad

Curry Chicken Salad **17**
pear, smoked cranberries, almonds,
petite greens, toasted croissant (d,g,n)

Oyster Roll **18**
fried oysters, marinated tomato,
avocado, chili mayo, butter toasted
roll (d,g,s)

Jambon Beurre **17**
parisienne ham, gruyere cheese,
whipped butter, mustard seed pickles,
baguette (d,g)

SALADS

Caesar Salad **14**
romaine hearts, tomato bruschetta, shaved parmesan sourdough
croutons, lemon-anchovy dressing (d,g)

Louie Wedge Salad **14**
baby iceberg, cherry tomato, pickled tinkerbell peppers, bacon,
louie dressing

Brie & Pear Salad **14**
baby arugula, smoked craisins, pickled shallot, pecan,
maple dijon vinaigrette (d,n)

Shrimp Remoulade Salad **28**
poached shrimp, creole mustard, tomato confit, iceberg,
tarragon-horseradish dressing (s)

Crispy Chicken Paillard Salad **25**
apples, hazelnuts, baby spinach, blue cheese, golden raisins,
rosemary dressing (d,g,n)

• ADD PROTEIN TO ANY SALAD •

Chicken **9** | Salmon **13** | Shrimp **12** | Tofu **6**
Fried Oysters **13** | Sirloin Steak **15**

SIDES

Truffle Pommes Frites, louie dipping sauce (d,g) **10**

Blistered Shishitos, vadowan yogurt, crispy shallots (d,g) . **10**

Asparagus, preserved lemon vinaigrette, sea salt **10**

Market Greens Salad, olive, pepper, balsamic vinaigrette . . **8**

Roasted Mushrooms, truffle butter, fine herbs (d) **10**

ENTREES

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

Schnitzel Sandwich **18**
cracker crusted pork cutlet, pickled hot peppers, smokey hollandaise,
toasted brioche, house made potato chips (g)

Beet Reuben **16**
pastrami spiced beets, sauerkraut, swiss, 1000 island,
toasted pumpernickel, house made potato chips (d,g)

Grilled Country Ham Omelet **16**
swiss, baby bell peppers, dijon, fine herbs, market greens salad (d)

Avocado Tartine **17**
multi-grain toast, smashed avocados, pickled shallots, hard boiled
egg, everything spice, market greens salad (g)
ADD Smoked Salmon 7

Tofu "Egg" Salad Open Face Sandwich **15**
celery, pickled shallots, tomato, baby arugula,
mixed greens salad (g)

Turkey Bacon BLT **18**
fried egg, cooper sharp, lettuce, tomato, maple dijonnaise,
toasted croissant (d,g)

Ravioli **18/27**
savory pumpkin, sage-brown butter cacio e pepe (d,g)

Louie Burger* **24**
double patty, cooper sharp american, garlic aioli, brioche bun,
b&b pickles, pommes frites (d,g)