

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**

• TONNATO & CRUDITE •

tomato emulsion, capers **16**

• HOUSE MADE BRIOCHE BREAD •

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

• BURRATA •

cranberry-orange compote, pumpernickel (d,g) **18**

APPETIZERS

Onion Soup Gratinée (d,g)	15	Soup Du Jour	13
Beef Carpaccio*	22	Half Dozen Oysters on the Half Shell*.	23
red wine shallot jam, whipped bone marrow		lemon, black pepper champagne mignonette, cocktail sauce (s)	
Bacon Wrapped Dates.	13	Chilled Colossal Shrimp	24
danish blue cheese, almonds (d,n)		louie dressing, cocktail sauce, lemon (s)	

SALADS

Pear & Endive Salad	18	Caesar Salad	14	Crab Louie	28
blue cheese, honey mustard dressing, spiced walnuts (d,n)		romaine hearts, shaved parmesan, sourdough croutons, lemon-anchovy dressing (d,g)		jumbo lump crab, avocado, roasted tomatoes, iceberg (s)	
Baby Kale Salad	16	Arugula & Carrot Salad	15	Tuna Niçoise	29
apples, winter squash, pumpkin seed brittle, apple cider vinaigrette		arugula, shredded carrots, crispy chickpeas, honey vinaigrette		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)	
White Bean Tartine	15
grilled artichoke, roasted tomatoes, sourdough, sesame tahini, black garlic molasses (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