

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

14

danish blue cheese, almonds (d,n)
- Burrata

18

black mission figs, trevisano, red watercress, herb-almond pistou, saba (d,g,n)
- Soup Du Jour

15
- 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.

15

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.

16

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*

27

cooper sharp american, dijonnaise, b & b pickles, lettuce, tomato, brioche, truffled pommes frites (d,g)
- Louie Vegan Burger

27

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

30

braised beef cheek, ricotta, natural beefjus (d,g)
- Verlasso Salmon*

34

vichyssoise, basil oil, artichoke hearts, charred leeks, meyer lemon curd (d)
- Moules Frites.

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

12
- 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