

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**

• SMOKED SALMON RILLETTES* •

toasted baguette, salmon roe (d,g) **18**

• HOUSE MADE BRIOCHE BREAD •

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

• TORCHON OF FOIE GRAS •

poached pear chutney, verjus gastrique, brioche (d,g) **21**

APPETIZERS

Onion Soup Gratinée (d,g)	15
Beef Carpaccio*	22
<i>red wine shallot jam, whipped bone marrow (d)</i>	
Bacon Wrapped Dates	13
<i>danish blue cheese, almonds (d,g,n)</i>	

Soup Du Jour	12
Half Dozen Oysters on the Half Shell*	23
<i>lemon, black pepper champagne mignonette, cocktail sauce (s)</i>	
Chilled Colossal Shrimp	24
<i>louie dressing, cocktail sauce, lemon (s)</i>	

LUNCH COMBOS

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

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

SALADS

Caesar Salad	14
<i>romaine hearts, shaved parmesan, sourdough croutons, lemon-anchovy dressing (d,g)</i>	
Louie Wedge Salad.	15
<i>baby iceberg, cherry tomato, pickled tinkerbell peppers, bacon, louie dressing</i>	
Frisée Salad	16
<i>whipped goats cheese, cara cara oranges, calabrian chili vinaigrette, spiced hazelnuts (d,n)</i>	
Crab Louie	28
<i>jumbo lump, avocado, oven dried tomatoes, iceberg (s)</i>	
Tuna Niçoise Salad	29
<i>seared tuna, haricots verts, egg, potatoes, dijon dressing</i>	

• ADD PROTEIN TO ANY SALAD •

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

SIDES

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

ENTREES

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

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* 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 convenience fee is applied to all checks, unless using debit cards or cash

3.26.24