

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 pumpkinseed (d,g) **18**

• CHICKEN LIVER MOUSSE •

peanuts, pickled grapes, tahini,
grilled country bread (d,g,n) **15**

APPETIZERS

Onion Soup Gratinée (d,g)	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)	
Bacon Wrapped Dates	13
danish blue cheese, almonds (d,g,n)	

Soup du Jour	13
“Coquilles St Jacques”	22
bay scallops, spinach, parmesan-brandy cream, garlic breadcrumbs, grilled country bread (d,g,s)	
Beets & Burrata	15
pickled kumquats, dill, petite arugula, beet agrodolce, spiced pistachio (d,n)	

LUNCH COMBOS

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

Curry Chicken Salad Sandwich .17
apple, raisin, 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 Beurre17
parisienne ham, gruyère 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.	15
baby iceberg, cherry tomato, pickled tinkerbelle peppers, bacon, louie dressing	
Charcuterie Chopped Salad.	16
salami, mortadella, pepperoni, olives, tomato, rustico red pepper cheese, toasted baguette crumbles, oregano vinaigrette (d,g)	
Shrimp Remoulade Salad.	28
poached shrimp, creole mustard, tomato confit, iceberg, tarragon-horseradish dressing (s)	
Grilled Chicken Paillard Salad	25
apples, hazelnuts, baby spinach, blue cheese, golden raisins, rosemary dressing (d,n)	

• ADD PROTEIN TO ANY SALAD •

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

SIDES

Truffle Pommes Frites parmesan, spicy aioli (d,g)	10
Asparagus preserved lemon vinaigrette, sea salt	10
Market Greens Salad tinkerbelle peppers, cherry tomato, cello radish, balsamic vinaigrette	8
Roasted Mushrooms truffle butter, fine herbs (d)	10
Sicilian Cauliflower golden raisins, pistachio, capers (d,n) 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 (d,g)	
Beet Reuben	16
pastrami spiced beets, sauerkraut, swiss, 1000 island, toasted pumpkinseed, 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, vegan aioli, tomato, baby arugula, toasted artisanal bread, market greens salad (g)	
Turkey B.L.T	18
freebird turkey bacon, fried egg, cooper sharp, lettuce, tomato, maple dijon, toasted croissant, market greens salad (d,g)	
Parisienne Gnocchi Carbonara	18/27
english peas, smoked pancetta, parmesan cream (d,g)	
Louie Burger*	24
double patty, cooper sharp american, garlic aioli, brioche bun, b&b pickles, truffle pommes frites (d,g)	