

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 •

brandied cherries, brioche (d,g) **21**

APPETIZERS

Onion Soup Gratinée (d,g) **15**

Beef Carpaccio* **22**
red wine shallot jam, whipped bone marrow

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

Soup Du Jour **12**

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

Tomato & Cucumber Salad **16**
fresh heirloom tomatoes, sour cherries, cucumber, sherry vinegar, black garlic molasses

Gem Salad **16**
baby gem, tiny corn, green onions, bacon, popcorn vinaigrette (d)

Caesar Salad **14**
romaine hearts, shaved parmesan, sour-dough croutons, lemon-anchovy dressing (d,g)

Arugula & Carrot Salad **15**
arugula, shredded carrots, fresh and crispy chickpeas, honey vinaigrette

Crab Louie **28**
jumbo lump crab, avocado, oven dried tomatoes, iceberg (s)

Tuna Niçoise **29**
seared tuna, haricots verts, egg, potatoes, dijon dressing

• ADD PROTEIN TO ANY SALAD •

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

SANDWICHES

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

Dry Aged Burger* **25**
cooper sharp american, dijonnaise, b&b pickles, brioche, truffle 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**
multi-grain 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, baguette (d,g)

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

Tofu "Egg" Salad Open Face Sandwich **15**
celery, pickled shallots, vegan aioli, tomato, baby arugula, toasted artisanal bread, market greens salad (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)

Fluke **35**
smoked paprika, haricots verts, mustard hollandaise (d)

Verlasso Salmon* **33**
vichyssoise, basil oil, artichokes hearts, charred leeks, Meyer lemon curd (d)

Ribeye* **56**
12oz ribeye, shallot butter, truffle pommes frites (d,g)

Moules **25**
prince edward island mussels, white wine, shallots, garlic, butter, truffle pommes frites (d,g,s)

Clam Spaghetti **15/29**
spaghetti, littleneck clams, butter, white wine, gremolata (d,g,s)

SIDES

Truffle Pommes Frites (d,g) **10**

Asparagus **10**

Market Greens Salad **8**

Roasted Mushrooms (d) **10**