

LOUIE LOUIE LUNCH

Share Plates

House Made Brioche Bread 12
everything spice, sesame seed, seasonal butter (d,g)

Artisan Cheese Plate 22
selection of three cheeses and accompaniments (d,g,n)

Fromage Blanc 19
house made pickled vegetables, olive tapenade, grilled sourdough (d,g)

Marinated Olives 15
spiced nuts (n)

Appetizers

Onion Soup Gratinée (d,g) 16

Half Dozen Oysters* 23
on the half shell, black pepper champagne mignonette, cocktail sauce (s)

Soup Du Jour 15

Burrata 18
black mission figs, trevisano, red watercress, herb-almond pistou, saba (d,g,n)

Bacon Wrapped Dates 14

danish blue cheese, almonds (d,g,n)

Chilled Colossal Shrimp 24
louie dressing, cocktail sauce, lemon (s)

Salads

Little Gem Wedge 16
little gem lettuce, tahini ranch, sesame, aleppo (d)

Caesar Salad 15
romaine, shaved parmesan, sourdough croutons, lemon-anchovy dressing (d,g)

Pear & Endive Salad 18
blue cheese, honey mustard dressing, walnuts (d,n)

Lyonnaise Salad 18
frisée, radicchio, confit fingerling potatoes, bacon lardons, egg, butter croutons, sherry vinaigrette (d,g)

Tuna Niçoise Salad 34
seared tuna, haricots verts, egg, potatoes, avocado, oven dried tomatoes, dijon dressing

Seafood Louie 35
lump crab, shrimp, avocado, oven dried tomatoes, louie dressing (s)

Add Protein

Chicken 10 | Salmon 13 | Shrimp 13 | Tofu 6

Sandwiches

**choice of house made potato chips or market greens

Turkey Bacon "B.L.T" 19
freebird turkey bacon, fried egg, cooper sharp, lettuce, tomato, dijon- naise, sourdough (d,g)**

White Bean Tartine 15
grilled artichokes, roasted tomatoes, sourdough, sesame tahini, saba (g)**

Chicken Salad Sandwich . . 17
roasted chicken, gruyère cheese, cucumber, radish, lemon pepper mayo, sourdough (d,g) **

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

8 oz Burger* 27
cooper sharp, dijonnaise, b & b pickles, lettuce, tomato, truffle pommes frites (d,g)

Louie Vegan Burger 27
impossible double patty, vegan cheddar, lettuce, pickles, 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

Entrees

Wild Mushroom Omelet 16
spinach, cheddar cheese, fine herbs, market greens salad (d)

Louie Breakfast 24
scrambled eggs, home fries, bacon, croissant, greens (d,g)

Cannelloni 32
short rib, ricotta, oven roasted tomatoes, beef jus (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,g,s)

Cavatelli 18/33
braised lamb, fava beans, herb bread crumbs (d,g)

Sides

Roasted Mushrooms 12
butter, fine herbs (d)

Broccolini 14
toasted garlic, chili flakes

Asparagus 12
lemon vinaigrette, salt

Truffle Pommes Frites 11
parmesan, spicy aioli (d)

Fingerling Potatoes 12
butter, fine herbs (d)

Macaroni Au Gratin 14
creste de gallo, smoked gouda, toasted breadcrumbs (d,g)

allergies: d-dairy, g-gluten, n-nuts, s-shellfish

* 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