



MIDDAY

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

TORCHON OF FOIE GRAS

brandied cherries, brioche (d,g) 21

SMOKED SALMON RILLETTES*

toasted baguette, salmon roe (d,g) 18

RAW BAR

Half Dozen Oysters on the Half Shell*

black pepper champagne mignonette, cocktail sauce (s) 23

Alaskan King Crab Legs

remoulade, cocktail sauce, and fresh lemon (s) 34

Chilled Colossal Shrimp

louie dressing, cocktail sauce, lemon (s) 24

Jumbo Lump Crab Cocktail

louie dressing, cocktail sauce, lemon (s) 24

APPETIZERS

- Onion Soup Gratinée (d,g) 15
Soup Du Jour 12
Bacon Wrapped Dates 13
Bacon & Eggs 12
Caesar Salad 14
Tomato & Cucumber Salad 16
Gem Salad 16
Arugula & Carrot Salad 15
Truffle Pommes Frites 10

ENTREES

- Roasted Chicken Salad Sandwich 17
Dry Aged Burger* 25
Tofu "Egg" Salad Open Faced Sandwich 15
Crab Louie 28
Avocado Tartine 17
ADD Smoked Salmon 7
Louie Vegan Burger 25

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