

# LOUIE LOUIE

LUNCH

ALLERGIES: D-DAIRY, G-GLUTEN, N-NUTS, S-SHELLFISH

## PARTAGE PLATES

### • CHEESE PLATE •

chef's selection of three artisanal cheeses and accompaniments (D,G,N) **19**

### • CHICKEN LIVER MOUSSE PARFAIT •

house paté, tri-berry marmalade, gherkins, pickled red onion, toasted brioche points (D,G) **15**

### • HOUSE-MADE BRIOCHE BREAD •

everything spice, oven roasted tomatoes, truffle honey butter (D,G) **9**

## MOCKTAILS

Pear Palmer . . . . . **6**  
iced tea, lemonade, pear

POM Lemonade . . . . . **6**  
lemonade, pomegranate, lemon

Fig Cider . . . . . **6**  
apple cider, lemon, chai, maple, ginger beer

## FRUIT DE MER

### • OYSTERS ON THE HALF •

\*half dozen, black pepper champagne mignonette, cocktail sauce (S) **18**

### • CLAMS ON THE HALF •

\*half dozen, tabasco sauce, cocktail sauce (S) **12**

### • CHILLED JUMBO SHRIMP •

\*louie dressing, cocktail sauce, lemon (S) **20**

## APPETIZERS

Onion Soup Gratinée (D,G) . . . . . **13**

Sweet Potato Bisque . . . . . **10**  
creme fraiche, chili oil (D)

Pan Fried Calamari . . . . . **17**  
hot cherry peppers, lemon olive oil, garlic (S)

Salmon Tartare . . . . . **16**  
shallot, pickled radish, avocado mousse, everything bagel chips (G)

Escargots Au Gratin . . . . . **14**  
roasted garlic butter, parsley pistou, crostini (D,G)

Roasted Beet "Carpaccio" . . . . . **15**  
assorted beets, orange supremes, whipped goat cheese, saba, savory nut granola (D,N)

Roasted Pear & Baby Brie Salad . . . . . **15**  
baby arugula, craisins, vadouvan pickled shallots, spiced walnuts, dijon-maple vinaigrette (D,N)

Caesar Salad . . . . . **14**  
romaine hearts, parmesan tuile, brioche croutons, caesar dressing (D,G)

Louie Wedge Salad . . . . . **15**  
baby iceberg, cherry tomato, pickled tinkerbell peppers, bacon, louie dressing

### • ADD PROTEIN TO ANY SALAD •

Chicken **7** | Salmon **13** | Shrimp **12** | Tofu **6**

## LES ENTREES

Roasted Half Chicken . . . . . **29**  
charred pearl onions, rosemary pan jus, pommes frites (D)

Tofu "Egg" Salad Open Face Sandwich . . . . . **15**  
celery, pickled shallots, tomato, baby arugula, served with mixed greens salad (G)

Curry Chicken Salad Sandwich . . . . . **17**  
golden raisins, grapes, green apple, curry aioli, house made potato chips (D,G)

Pork Belly Croque Monsieur . . . . . **19**  
smoked ham, alpine swiss, cornichons, dijonnaise, house made potato chips (D,G)

Prince Edward Island Mussels . . . . . **24**  
white wine, garlic, fine herbs, pommes frites (D,S)

Rainbow Trout . . . . . **29**  
braised cabbage, pickled beets, mustard seeds, horseradish crema (D)

Pappardelle . . . . . **28**  
braised short rib ragout, english peas, baby spinach, grana padano, bone marrow gremolata (D,G)

Beyond Burger . . . . . **24**  
vegan cheddar, lettuce, tomato, pickled red onion, vegan spicy aioli, sesame bun, pommes frites (G)

Pan Seared Salmon . . . . . **29**  
warm gribiche potatoes, asparagus, chive vinaigrette (D)

Louie Burger\* . . . . . **22**  
cooper american cheese, beefsteak tomato, red onion, bibb lettuce, brioche bun, louie sauce, truffle pommes frites (D,G)

French Dip . . . . . **24**  
slow roasted beef, gruyère, caramelized onions, horseradish aioli, baguette, shallot broth, truffle pommes frites (D,G)

Quiche Du Jour . . . . . **15**  
baked egg custard pie, chefs choice of fillings, market greens (G)

## SIDES

Truffle Pommes Frites, spicy mayo (D) . . . . . **9**

Shishito Peppers, shallots, garlic persillade . . . . . **9**

Garlic Spinach, butter, red pepper flake (D) . . . . . **9**

Warm Gribiche Potato Salad, asparagus, baby

pickles, hard boiled egg (D) . . . . . **9**

Roasted Asparagus, lemon olive oil . . . . . **10**