

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**

• FOIE GRAS & CHICKEN LIVER MOUSSE •

peanuts, pickled grapes, tahini, grilled country bread (d,g,n) **18**

• HOUSE-MADE BRIOCHE BREAD •

everything spice, oven roasted tomatoes, truffle honey butter (d,g) **10**

MOCKTAILS

Blueberry Lemonade **6**

blueberry, lemonade, thyme

Blackberry Soda **6**

lemonade, blackcurrant, balsamic shrub

Peaches & Spice **6**

white peach puree, agave, lemon

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) **24**

APPETIZERS

Onion Soup Gratinée (d,g) **13**

"Coquilles St Jacques" **23**
bay scallops, spinach, brandy cream, comte cheese, herb breadcrumbs, grilled baguette (d,g,s)

Beef Tartare **22**
green peppercorn "caper", sweet pickled shallots, brown butter emulsion, cured egg yolk, grilled baguette (d,g)

Carrots & Farro **16**
charred pickled baby carrots, dark chocolate nut crumble, smoked raisin vinaigrette, ver jus carrot puree (g,n)

Spring Salad **15**
baby arugula, peas, radishes, pickled boiled egg, ricotta salata, preserved lemon vinaigrette(d)

Caesar Salad **14**
romaine hearts, parmesan tuile, brioche croutons, caesar dressing (d,g)

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

• ADD PROTEIN TO ANY SALAD •

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

LES ENTREES

Crispy Chicken Sandwich. **18**
house made B&B pickles, country greens slaw, spicy honey butter sauce, toasted brioche bun, mixed greens salad (d,g)

Tofu "Egg" Salad Open Face Sandwich **15**
celery, pickled shallots, tomato, baby arugula, market greens salad (g)

Pork Belly Croque Monsieur **19**
smoked ham, alpine swiss, cornichons, dijonnaise, market greens salad (d,g)

The Louie Dip **24**
beef brisket, gruyère, crispy onions, horseradish aioli, baguette, red wine beef jus, truffle pommes frites (d,g)

Pan Seared Salmon **31**
warm gribiche potatoes, asparagus, chive vinaigrette (d)

House Made Agnolotti. **29**
charred spring onion, ricotta, braised rabbit, fava beans, ramp crunch, lemon butter nage (d,g)

Rainbow Trout **30**
mustard greens potlikker, crispy field peas, smoked trout & lemon salad (d,g)

Pan Bagnat **18**
poached tuna, olive salad, radishes, snap peas, smoky tonnato dressing, artisan bread, market greens salad (g)

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

Louie Burger* **22**
double patty smash, cooper sharp american, bacon-onion jam, aioli, butter brioche bun (d)

Prince Edward Island Mussels **24**
white wine, garlic, fine herbs, pommes frites (d,s)

Fish & Grits. **30**
tempura fried flounder, cheddar grits, sunny side egg, ramp pistou (d,g)

SIDES

Truffle Pommes Frites, spicy mayo (d) **9**

Roasted Asparagus, lemon olive oil, sea salt **10**

Warm Gribiche Potato Salad, asparagus, baby pickles, hard boiled egg (d) **9**

Cream of Hominy (d) **9**

Mustard Greens Pottliker, crispy field greens (d) **9**

Market Greens, cherry tomato, olive, pepper, balsamic vinaigrette. **9**

• 3611 WALNUT STREET • PHILADELPHIA • TEL 267.805.8585 • LOUIELOUIE.RESTAURANT • @LOUIELOUIEPHL •

* 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