

LOUIE LOUIE

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

SHARED PLATES

• CHEESE PLATE •

chef's selection of three artisanal cheeses and accompaniments (D,G,N) **18**

• CHICKEN LIVER MOUSSE PARFAIT •

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

• HOUSE-MADE BRIOCHE BREAD •

everything spice, mushroom conserva, truffle honey butter (D,G) **9**

HORS D'OEUVRES

Escargots Au Gratin **12**
roasted garlic butter, parsley pistou, toast (D,G)

Bacon Wrapped Dates **11**
danish blue cheese, almonds (D,N)

Mediterranean Olives & Grapes **11**
lavender, saba, toasted pine nuts (N)

Smoked Salmon Rillettes **12**
capers, radishes, cornichons, everything spice, toasted pumpernickel (D,G)

APPETIZERS

- Onion Soup Gratinée (D,G) **12**
- Ripen Tomato Gazpacho **10**
micro basil, chili oil
- Pan Fried Calamari **17**
hot cherry peppers, lemon olive oil, garlic (S)
- Summer Vegetable Ratatouille **14/21**
campanelle, fresh basil, goat cheese, olive oil (D,G)
- Oysters on the Half Shell* **18**
fresh lemon, mignonette, cocktail sauce (S)

- Heirloom Tomato Carpaccio **15**
aged balsamic, basil, blackberries, burrata, pistachio green goddess (D,N)
- Watermelon Panzenella **15**
cucumber, olives, baby brie, arugula, torn bread, champagne vinaigrette (D)
- Caesar Salad **14**
romaine hearts, parmesan tuile, brioche croutons, caesar dressing (D,G)

Add Protein to Any Salad

Chicken 7 | Salmon 10 | Shrimp 12 | Tofu 6

LES ENTREES

- Provençal Omelet **15**
touiller of summer vegetables, goat cheese, home fries (D)
- Louie Wedge Salad **25**
crispy shrimp, cherry tomato, pickled tinkerbell peppers, bacon, iceberg lettuce, louie dressing
- French Dip **22**
gruyère, caramelized onions, horseradish aioli, baguette, shallot broth, truffle pommes frites (D,G)
- Eggplant Milanese **23**
wild mushroom & tomato chasseur sauce, petite arugula & baby bell pepper salad (G)

- Pork Belly Croque Monsieur **19**
smoked ham, alpine swiss, cornichons, dijonnaise, house made potato chips (D,G)
- Smoked Turkey Panini **17**
avocado, tomato, basil, sharp cheddar, roasted garlic aioli house made potato chips (D,G)
- Louie Burger* **21**
red onion, bibb lettuce, tomato, cooper american cheese, brioche bun, louie sauce, truffle pommes frites (D,G)
- Pan Seared Salmon **29**
warm gribiche potatoes, asparagus, chive vinaigrette (D)

FRITES

- Steak Coulotte* **39**
10 oz. top sirloin, red wine shallot butter (D)
- Roasted Half Chicken **29**
charred pearl onions, rosemary pan jus (D)

- Broiled Lobster **MP**
drawn garlic butter, grilled corn, lemon (D,S)
- Prince Edward Island Mussels **23**
white wine, garlic, fine herbs (D,S)

SIDES

- Truffle Pommes Frites, spicy mayo (D) **8**
- Charred Baby Carrots, mint harissa (D) **10**
- Warm Gribiche Potato Salad, baby pickles, asparagus, hard boiled egg (D) **9**
- Roasted Asparagus, lemon olive oil **10**
- Maque Choux, corn, bell pepper, smoky tomato nage (D) **9**

DESSERTS

- Profiterole **10**
vanilla ice cream, chocolate sauce, strawberries (D,G)
- Chocolate Hazelnut Tart **10**
chocolate ganache, hazelnut, brown butter (D,G,N)
- Vanilla Bean Crème Brulee, espresso shortbread (D,G) **10**
- Selection of Gelato (D) or Sorbet **9**