



MIDDAY

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

FRUIT DE MER

Half Dozen Oysters on the Half Shell* . . . 18

black pepper champagne mignonette, cocktail sauce (s)

Half Dozen Clams on the Half Shell* . . . 12

tabasco, cocktail sauce (s)

Chilled Jumbo Shrimp* 24

louie dressing, cocktail sauce, lemon (s)

Louie Plateau* MP

raw oysters, clams, fish crudo, jumbo shrimp, half poached lobster (s)

APPETIZERS

Onion Soup Gratinée (d,g). 13

Beef Tartare 22

green peppercorn "Caper", sweet pickled shallots, brown butter emulsion, cured egg yolk, grilled baguette (d,g)

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

Spring Salad 15

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

Fluke Crudo 20

lemon poppyseed dressing, pickled fresno chili, green apple vierge (d)

Truffle Pommes Frites 9

spicy mayo (d)

ENTREES

The Louie Dip 24

beef brisket, gruyère, crispy onions, horseradish aioli, baguette, red wine beef jus, truffle pommes frites (d,g)

Louie Burger* 22

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

Pan Bagnat 18

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

Tofu "Egg" Salad Open Face Sandwich . 15

celery, pickled shallots, tomato, baby arugula, mixed greens salad (g)

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