



MIDDAY

PARTAGE PLATES

• **CHEESE PLATE** •

chef's selection of three artisanal cheeses and accompaniments (d,g,n) 19

• **CHICKEN LIVER MOUSSE** •

peanuts, pickled grapes, tahini, grilled country bread (d,g,n) 15

• **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* . . . MP

black pepper champagne mignonette, cocktail sauce (s)

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

champagne mignonette, 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

Caesar Salad 14

romaine hearts, parmesan tuile, brioche croutons, caesar dressing (d,g)

Tuna Crudo. 23

buttermilk onion soubise, cured egg yolk, pickled watermelon rind, crispy shallots (d,g)

Louie Wedge Salad. 15

baby iceberg, cherry tomato, pickled tinkerbell peppers, bacon, louie dressing

Heirloom Tomatoes & Burrata 15

extra virgin olive oil, pickled shallots, lemon, basil (d)

Truffle Pommes Frites 9

spicy mayo (d)

ENTREES

Provencal Chicken Salad Sandwich . . . 16

grapes, almonds, herbs de provence, olives, toasted croissant, truffle pommes frites(d,g,n)

Louie Burger* 22

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

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)

Salmon Tartare 16

pickled shallots, gooseberries, lemon, avocado, everything bagel chips (g)

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