

LOUIE LOUIE

MOTHERS
DAY
BRUNCH

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

BRUNCH COCKTAILS

Mimosa Kit
sparkling wine, orange,
& chef's seasonal juices **50**

Bloody Mary
boardroom vodka, tomato juice,
horseradish, lemon, olive **13**

MOCKTAILS

Mint Chill
mint verbena, agave, lime **6**

It's Thyme
grapefruit, thyme, agave, earl grey **6**

Sparkling Strawberry Lemonade
strawberry puree, lemon, club soda **6**

APPETIZERS

Onion Soup Gratinée **14**
provolone & parmesan, chive (d,g)

Artisan Cheese Plate **19**
three cheeses and accompaniments (d,g,n)

Chocolate Croissants **12**
powdered sugar, crème anglaise (d,g)

Caesar Salad **13**
sourdough croutons, shaved parmesan (d,g)

Frisée Salad **16**
goat cheese, strawberries, spiced hazelnuts (d,n)

Half Dozen Oysters on the Half Shell* **MP**
black pepper champagne mignonette, cocktail sauce (s)

Shrimp Cocktail **28**
cocktail sauce, Louie dressing, lemon (d,s)

Chilled Gazpacho **14**
petite basil, green oil

Cinnamon Roll **14**
sugar glaze (d,g)

Iceberg Wedge **14**
bacon, tomato, blue cheese, Louie dressing (d)

• ADD PROTEIN TO ANY SALAD •

Chicken **9** | Salmon **13** | Shrimp **12** | Tofu **6**

ENTREES

Smoked Salmon & Avocado Tartine **24**
hard cooked egg, capers, red onions (g)

Eggs Benedict* **18**
grilled canadian bacon, toasted english muffin, hollandaise,
home fries (d,g)

Brioche French Toast **17**
bourbon maple syrup, apple compote (d,g)

Belgium Waffle **18**
bruleed bananas, walnuts, buttery rum sauce (d,g,n)
ADD Vanilla Ice Cream 4

Cheese Omelet **17**
gruyère, cheddar, parmesan, fines herbs (d)

Short Ribs & Eggs **40**
onions & peppers, potato, gravy, sunny side up eggs (g)

Lobster & Eggs Benedict **37**
maine lobster, english muffin, hollandaise, home fries (d,g,s)

Quiche Lorraine **18**
bacon, gruyère, caramelized onions, greens (d,g)

Ricotta Ravioli **37**
maine lobster, english peas, vermouth cream (d,g,s)

12 oz Ribeye Frites* **56**
12oz ribeye, shallot butter, truffle pommes frites (d,g)

Verlasso Salmon* **35**
vichyssoise, basil oil, artichokes hearts, charred leeks,
Meyer lemon curd (d)

Crab Louie **28**
jumbo lump crab, avocado, oven dried tomatoes, iceberg (s)

Turkey Bacon "B.L.T" **19**
turkey bacon, cooper sharp, egg, sourdough (d,g)

8 oz Dry Aged Burger* **25**
cooper sharp american, dijonnaise, b&b pickles, brioche,
truffle pommes frites (d,g)

SIDES

Home Fries **10**
peppers, onions, herbs, garlic butter (d,g)

Truffle Pommes Frites **10**
parmesan, spicy aioli (d,g)

Two Eggs* **7**

Chicken & Apple Sausage **10**

Turkey Bacon **11**

Applewood Smoked Bacon **10**

Macaroni Au Gratin **14**
cavatappi, smoked gouda, toasted breadcrumbs (d,g)

* 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
A 3% credit card processing fee is applied to all checks, unless using debit cards or cash