



HAPPY HOUR
• MONDAY - FRIDAY 4 TO 6 PM •

HORS D OEUVRES \$6

Blistered Shishito Peppers
vadouvan yogurt, crispy shallots (d,g)

Truffle Pommes Frites
louie dipping sauce (d,g)

Charred Brussels Sprouts
bacon vinaigrette, blue cheese (d)

COCKTAILS \$8

Flowers & Tranquili-Tea
gin, lavender, earl grey, lemon

Sun Showers
*ship's cat rum, cynar, allspice dram,
lime, ginger beer*

This Is Not an Aperol Spritz
carpano bitter, sparkling wine

Red or White Sangria

PETITE PLATES \$9

Celery Caesar Salad
*baby gem, toasted parmesan, tomato confit,
garlic croutons, lemon-anchovy dressing (d,g)*

Chicken Liver Mousse
*peanuts, pickled grapes, tahini,
grilled country bread (d,g,n)*

Bay Scallop Crudo*
citrus segments, shaved fennel, olive oil, sea salt (s)

DRAFT BEER \$6

seasonal selections

GRAND PLATES \$14

Fromage Plate
chef's choice of artisanal cheeses and garnishes (d,g,n)

Beef Tartare*
*pickled celery, smoked bone marrow aioli, pickled onion,
fried shallots, lemon, house chips (g)*

Louie Burger*
*double patty, cooper sharp american, garlic aioli,
b&b pickles, butter brioche bun (d,g)*

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

**WINE BY
THE GLASS \$7**

*sparkling wine
chardonnay
pinot grigio
cabernet sauvignon
pinot noir*

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

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

A 2% credit card convenience fee is applied to all checks, unless using debit cards or cash

10.12.22