



HAPPY HOUR
• MONDAY - FRIDAY 4 TO 6 PM •

HORS D OEUVRES \$6

Bacon Wrapped Dates

danish blue cheese, almonds (d,n)

Truffle Pommes Frites

louie dipping sauce (d)

Hot Sauce Pickled Eggs

soft boiled, crystal hot sauce, celery stick

PETITE PLATES \$9

Caesar Salad

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

1/2 Dozen Clams on the Half Shell

*topneck clams, champagne black pepper mignonette
and cocktail sauce (s)*

Chicken Liver Mousse

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

Country Pate

*chicken & tasso ham torchon, B & B pickles,
pommery mustard*

Salmon Tartare

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

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

DRAFT BEER \$6

seasonal selections

GRAND PLATES \$14

Fromage Plate

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

Tofu "Egg" Salad Tartine

*celery, pickled shallots, tomato, vegan aioli,
toasted artisanal bread (g)*

Louie Burger

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

1/2 Dozen Oysters on the Half Shell

champagne black pepper mignonette, cocktail sauce (s)

PEI Steamed Mussels

white wine, garlic, fine herbs, chili butter (d,s)

Provençal Chicken Salad Sandwich

*grapes, almonds, herbs de provence, olives,
toasted croissant (g,n)*

**WINE BY
THE GLASS \$7**

*sparkling wine,
chardonnay,
pinot grigio,
cabernet sauvignon,
pinot noir*