



HAPPY HOUR

• MONDAY - FRIDAY 3 TO 6 PM •

HORS D'OEUVRES \$5

Warm Mediterrean Olives

Bacon Wrapped Dates

Truffle Pommes Frites

PETITE PLATES \$7

5 Onion Soup

sourdough crouton, melted cheeses

Caramelized Onion Dip

crudite, kettle chips

Burrata & Heirloom Tomatoes

torn basil, sea salt, balsamic reduction

Escargot Au Gratin

roasted garlic butter, parsley pistou, grilled bread

Caesar Salad

romaine, croutons, parmesan tuile, caesar dressing

Chilled White Gazpacho

grapes, cucumber, chilled shrimp & tomato salad

GRAND PLATES \$10

Wild Mushroom Ravioli

tasso ham, scallions, shiitakes, truffle cream

PEI Mussels

garlic, white wine, fine herbs

Summer Vegetable Ratatouille

campanelle pasta, fresh basil, goat cheese, olive oil

Pork Belly Croque Monsieur

house cured pork belly, smoked ham, cornichons, dijonnaise, alpine swiss

Louie Burger *

red onion, bibb lettuce, tomato, cooper sharp american, brioche bun, louie sauce

OYSTERS \$1 EACH

East Coast*

COCKTAILS \$6

Watermelon Mint Martini

three olives watermelon vodka, watermelon, mint, lime, agave

Cucumber One Crush

faber gin, cucumber, lime, agave, blackberry, soda

Mangojito

faber rum, mango, lime, agave, mint, soda

Son of a Preacherman

deep eddy sweet tea vodka, peach, mint, pallini lemondello, lemon, honey, iced tea

Red or White Sangria

DRAFT BEER \$5

seasonal selections

WINE \$6

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

PARTAGE' PLATES \$12

Fromage Plate

chefs choice of 3 cheese and garnishes

Charcuterie Plate

spread of cured meats and accompaniments

• 3611 WALNUT STREET • PHILADELPHIA • TEL 267.805.8585 • LOUIELOUIE.RESTAURANT • @LOUIELOUIEPHL •

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness | 9.8.20