

# LOUIE

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BRUNCH

## Share Plates

- Chocolate Croissants 14  
*crème anglaise (d,g)*
- Artisan Cheese Plate 22  
*selection of three cheeses and accompaniments (d,g,n)*
- Fromage Blanc 19  
*house made pickled vegetables, olive tapenade, grilled sourdough (d,g)*
- Marinated Olives 15  
*spiced nuts (n)*

## Appetizers

- Onion Soup Gratinée (d,g) 16
- Soup Du Jour 15
- Tuna Tartare 22  
*brioche melba, chili oil, sauce ravigote (d,g)*
- Yogurt & Granola Parfait 14  
*dried fruit & nuts granola, seasonal fresh fruit, honey yogurt (d,g,n)*
- Steak Tartare\* 22  
*flat iron, quail egg yolk, toasted baguette (g)*
- Chilled Colossal Shrimp 24  
*louie dressing, cocktail sauce, lemon (s)*
- Half Dozen Oysters\* 23  
*on the half shell, black pepper champagne mignonette, cocktail sauce (s)*
- Burrata 18  
*black mission figs, trevisano, red watercress, herb-almond pistou, saba (d,g,n)*
- Salmon Rillettes 19  
*smoked salmon, poached salmon, caper salsa, multigrain toast (d,g)*

## Cocktails

- Mimosa Kit 50  
*sparkling wine, orange & seasonal juices*
- Espresso Martini Tower 65  
*five classic espresso martinis*
- Bloody Mary 13  
*vodka, house made bloody mary mix*

## Salads

- Pear & Endive Salad 18  
*blue cheese, honey mustard dressing, walnuts (d,n)*
- Little Gem Wedge 16  
*little gem lettuce, tahini ranch, sesame, aleppo (d)*
- Caesar Salad 15  
*romaine, shaved parmesan, sourdough croutons, lemon-anchovy dressing (d,g)*
- Lyonnaise Salad 18  
*frisée, radicchio, confit fingerling potatoes, bacon lardons, egg, butter croutons, sherry vinaigrette (d,g)*

### ADD PROTEIN

- Chicken 10
- Salmon 13
- Shrimp 13
- Tofu 6

## Entrees

- |  |    |  |    |
|--|----|--|----|
| Croque Madame* . . . . .   | 22 | Seafood Louie Salad . . . . .  | 35 |
| <i>brioche, parisian ham, smoked gouda, sunny egg (d,g)</i>  |    | <i>lump crab, shrimp, avocado, oven dried tomatoes, louie dressing (s)</i>   |    |
| Eggs Benedict* . . . . .   | 18 | Turkey Bacon "B.L.T" . . . . .   | 19 |
| <i>grilled canadian bacon, toasted english muffin, hollandaise, home fries (d,g)</i>                                   |    | <i>freebird turkey bacon, fried egg, cooper sharp, lettuce, tomato, dijonnaise, sourdough, market greens salad (d,g)</i>           |    |
| Crepes Suzette . . . . .   | 17 | Louie Vegan Burger . . . . .   | 27 |
| <i>wheat crepes, vanilla cream cheese, orange cognac sauce (d,g)</i>   |    | <i>impossible double patty, vegan cheddar, lettuce, pickles, onion marmalade, spicy aioli, sweet potato bun, pommes frites (g)</i> |    |
| Bananas Foster Waffle . . . . .  | 18 | 8 oz Burger* . . . . .   | 27 |
| <i>brûléed bananas, walnuts, buttery rum sauce (d,g,n)</i>   |    | <i>cooper sharp, dijonnaise, b &amp; b pickles, lettuce, tomato, truffle pommes frites (d,g)</i>                                   |    |
| Add Vanilla Ice Cream 4  |    |  |    |
| Cheese Omelet . . . . .  | 17 |  |    |
| <i>gruyère, cheddar, parmesan, fines herbs (d)</i>   |    |  |    |
| Quiche Lorraine . . . . .  | 19 |  |    |
| <i>bacon, gruyère, caramelized onions, greens (d,g)</i>  |    |  |    |
| French Toast . . . . .   | 18 |  |    |
| <i>vanilla poached peaches, mint, raspberry puree, whipped cream (d,g)</i>   |    |  |    |
| Shrimp & Grits . . . . .   | 26 |  |    |
| <i>castle valley mill grits, braised collard greens, country ham, brioche croutons (d,g,s)</i>                         |    |  |    |
| Louie Breakfast . . . . .  | 24 |  |    |
| <i>scrambled eggs, home fries, bacon, croissant, greens (d,g)</i>  |    |  |    |
| Tuna Niçoise Salad . . . . .   | 34 |  |    |
| <i>seared tuna, haricots verts, egg, potatoes, avocado, oven dried tomatoes, dijon dressing</i>                        |    |  |    |
| Smoked Salmon & Avocado Tartine . . . . .  | 24 |  |    |
| <i>multigrain toast, smashed avocado, pickled shallots, everything spice, hard-boiled egg, market greens salad (g)</i> |    |  |    |

## Sides

- Home Fries . . . . . 10  
*peppers, onions, herbs (d)*
- Two Eggs\* . . . . . 7  
*toasted garlic, chili flakes*
- Chicken & Apple Sausage . . . . . 9  
*lemon vinaigrette, salt*
- Truffle Pommes Frites . . . . . 11  
*parmesan, spicy aioli (d)*
- Turkey Bacon . . . . . 10
- Applewood Smoked Bacon . . . . . 9  
*creste de gallo, smoked gouda, toasted breadcrumbs (d,g)*
- Market Green Salad . . . . . 8  
*cello, radish, cherry tomatoes, balsamic vinaigrette*

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  
20% Gratuity added to parties of 5 or more | A 3% credit card surcharge is applied to all checks, unless using debit cards or cash