

Louie Louie

BRUNCH

Share Plates

- Chocolate Croissants 14
crème anglaise (d,g)
- Artisan Cheese Plate 22
selection of three cheeses and accompaniments (d,g,n)
- House Made Pickled Vegetables 19
fromage blanc, olive tapenade, toasted crostini (d,g)
- Marinated Olives 16
spiced nuts (n)

Appetizers

- Onion Soup Gratinée (d,g) 16
- Soup Du Jour 15
- Tuna Tartare* 22
brioche melba, sesame chili oil, sauce ravigote (d,g)
- Yogurt & Granola Parfait 14
dried fruit & nuts granola, seasonal fresh fruit, honey yogurt (d,g,n)
- Steak Tartare* 23
ribeye, au poivre sauce, smoked trout roe, potato chips (d)
- Chilled Colossal Shrimp 24
louie dressing, cocktail sauce, lemon (s)
- Half Dozen Oysters* 23
champagne mignonette, cocktail sauce (s)
- Burrata & Beets 19
pickled red and golden beets, orange segments, spiced hazelnuts, parsley mint vinaigrette (d,n)

Cocktails

- Mimosa Kit 55
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, candied walnuts (d,n)
- Tuna Niçoise Salad* 34
seared tuna, haricots verts, poached egg, potatoes, avocado, olives, oven dried tomatoes, dijon dressing
- Caesar Salad 15
romaine, shaved parmesan, sourdough croutons, lemon-anchovy dressing (d,g)
- Lyonnaise Salad* 18
frisée, radicchio, confit fingerling potatoes, bacon lardons, egg, brioche croutons, sherry vinaigrette (d,g)
- Seafood Louie 35
lump crab, shrimp, avocado, oven dried tomatoes, louie dressing (s)

ADD PROTEIN

- Chicken 10
- Salmon 14
- Shrimp 13
- Tofu 6

Entrees

- Eggs Benedict* 19
grilled canadian bacon, toasted english muffin, hollandaise, home fries (d,g)
- Bananas Foster Waffle 18
brûléed bananas, walnuts, buttery rum sauce (d,g,n)
Add Vanilla Ice Cream +4
- Cheese Omelette. 21
swiss, white cheddar, chives, home fries, mixed greens (d)
- Quiche Lorraine 20
bacon, gruyère, caramelized onions, greens (d,g)
- French Toast 18
brûléed sugar crust, creme anglaise, whipped cream, mixed berries, maple syrup (d,g)
- Shrimp & Grits 26
castle valley mill grits, braised collard greens, country ham, brioche croutons (d,g,s)
- Louie Breakfast 24
scrambled eggs, home fries, bacon, croissant, greens (d,g)
- Smoked Salmon & Avocado Tartine 24
multigrain toast, smashed avocado, pickled shallots, everything bagel spice, hard-boiled egg, market greens salad (g)
- Croque Madame* 23
brioche, parisian ham, smoked gouda, sunny egg (d,g)
- Turkey Bacon "B.L.T" 22
freebird turkey bacon, fried egg, new school american cheese, lettuce, tomato, dijonnaise, sourdough, market greens salad (d,g)

- 8 Oz. Double Cheeseburger * 27
*smoky mushroom jam, new school american cheese, pickled red onions, dijonnaise, brioche, truffled pommes frites (d,g) *vegan option available **
- French Dip 29
prime beef, caramelized onion jus, gruyère, horseradish sauce, sesame baguette (d,g) ADD truffled pommes frites +\$3
- French Reuben 27
thinly sliced corned beef, choucroute cabbage, emmental swiss cheese, louie sauce, rustic rye bread (d,g) ADD truffled pommes frites +\$3
- Roasted Chicken Salad Sandwich 21
roasted chicken, cucumber, radish, lemon mayonnaise, sourdough toast (g) ADD truffled pommes frites +\$3

Sides

- Home Fries. 10
peppers, onions, herbs (d)
- Two Eggs* 7
- Turkey Breakfast Sausage. 9
- Truffled Pommes Frites 11
parmesan, spicy aioli (d)
- Turkey Bacon 10
- Applewood Smoked Bacon. 9
- Market Green Salad. 8
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