

# LOUIE LOUIE

LUNCH

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

## SHARE PLATES

### • CHEESE PLATE •

chef's selection of three artisanal cheeses and accompaniments (d,g,n) **19**

### • SMOKED SALMON RILLETTES\* •

toasted baguette, salmon roe (d,g) **18**

### • HOUSE MADE BRIOCHE BREAD •

everything spice, sesame seeds, seasonal assortment of butters (d,g) **12**

### • TORCHON OF FOIE GRAS •

port & fig compote, rosemary, brioche (d,g) **21**

## APPETIZERS

Onion Soup Gratinée (d,g) . . . . .	<b>15</b>
Beef Carpaccio* . . . . .	<b>22</b>
<i>red wine shallot jam, whipped bone marrow</i>	
Bacon Wrapped Dates . . . . .	<b>13</b>
<i>danish blue cheese, almonds (d,n)</i>	

Soup Du Jour . . . . .	<b>13</b>
Half Dozen Oysters on the Half Shell* . . . . .	<b>23</b>
<i>lemon, black pepper champagne mignonette, cocktail sauce (s)</i>	
Chilled Colossal Shrimp . . . . .	<b>24</b>
<i>louie dressing, cocktail sauce, lemon (s)</i>	

## SALADS

Pear & Endive Salad . . . . .	<b>18</b>
<i>blue cheese, honey mustard dressing, spiced walnuts (d,n)</i>	
Baby Kale Salad . . . . .	<b>16</b>
<i>apples, winter squash, pumpkin seed brittle, apple cider vinaigrette</i>	

Caesar Salad . . . . .	<b>14</b>
<i>romaine hearts, shaved parmesan, sourdough croutons, lemon-anchovy dressing (d,g)</i>	
Arugula & Carrot Salad . . . . .	<b>15</b>
<i>arugula, shredded carrots, fresh and crispy chickpeas, honey vinaigrette</i>	

Crab Louie . . . . .	<b>28</b>
<i>jumbo lump crab, avocado, oven dried tomatoes, iceberg (s)</i>	
Tuna Niçoise . . . . .	<b>29</b>
<i>seared tuna, haricots verts, egg, potatoes, avocado, oven roasted tomatoes, dijon dressing</i>	

• ADD PROTEIN TO ANY SALAD •  
Chicken **9** | Salmon **13** | Shrimp **12** | Tofu **6**

## SANDWICHES

Dry Aged Burger* . . . . .	<b>25</b>
<i>cooper sharp american, dijonnaise, b &amp; b pickles, lettuce, tomato, brioche, truffled pommes frites (d,g)</i>	
Louie Vegan Burger . . . . .	<b>25</b>
<i>impossible double patty, vegan cheddar, lettuce, pickles, smoked onion marmalade, spicy aioli, sweet potato bun, pommes frites (g)</i>	
Avocado Tartine . . . . .	<b>17</b>
<i>multigrain toast, smashed avocados, pickled shallots, hard boiled egg, everything spice, market greens salad (g)</i>	
<b>ADD Smoked Salmon 7</b>	
Turkey Bacon "B.L.T" . . . . .	<b>18</b>
<i>freebird turkey bacon, fried egg, cooper sharp, lettuce, tomato, dijonnaise, sourdough, market greens salad (d,g)</i>	
Roasted Chicken Salad Sandwich . . . . .	<b>17</b>
<i>roasted chicken, cucumber, radish, lemon pepper mayo, sourdough (d,g)</i>	
Jambon Beurre . . . . .	<b>17</b>
<i>parisienne ham, gruyère cheese, whipped butter, mustard seed pickles, baguette (d,g)</i>	
Tofu "Egg" Salad Open Face Sandwich. . . . .	<b>15</b>
<i>celery, pickled shallots, vegan aioli, tomato, baby arugula, toasted artisanal bread, market greens salad (g)</i>	

## ENTREES

Wild Mushroom Omelet. . . . .	<b>16</b>
<i>spinach, cheese blend, fine herbs, market greens salad (d)</i>	
Grilled Country Ham Omelet. . . . .	<b>16</b>
<i>swiss, baby bell peppers, dijon, fine herbs, market greens salad (d)</i>	
Cassoulet . . . . .	<b>35</b>
<i>duck leg confit, duck sausage, bacon, white bean (d,g)</i>	
Verlasso Salmon* . . . . .	<b>33</b>
<i>vichyssoise, basil oil, artichokes hearts, charred leeks, meyer lemon curd (d)</i>	
Ribeye* . . . . .	<b>58</b>
<i>red wine shallot butter, truffle pommes frites (d)</i>	
Moules . . . . .	<b>25</b>
<i>prince edward island mussels, white wine, shallots, garlic, butter, truffle pommes frites (d,s)</i>	
Clam Spaghetti. . . . .	<b>15/29</b>
<i>spaghetti, littleneck clams, butter, white wine, gremolata (d,g,s)</i>	

## SIDES

Truffle Pommes Frites (d) . . . . .	<b>10</b>
Asparagus . . . . .	<b>10</b>
Market Greens Salad tinkerbell peppers, cello radish, cherry tomatoes, balsamic vinaigrette . . . . .	<b>8</b>
Roasted Mushrooms (d) . . . . .	<b>10</b>