

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



UNIVERSITY CITY DINING DAYS

July 17th - 27th

FIRST COURSE

Select One

Heirloom Tomato Salad

sour cherries, black garlic molasses, thai basil

Chilled Tomato Gazpacho

basil

SECOND COURSE

Select One

Croque Monsieur

smoked gouda, dijon, summer greens (g,d)

Roasted Chicken Salad Sandwich

roasted chicken, cucumber, radish, lemon pepper mayo, sourdough (g,d)

Louie Vegan Burger

*impossible double patty, vegan cheddar, lettuce, pickles,
smoked onion marmalade, spicy aioli, sweet potato bun, pommes frites (g)*

DESSERT

Scoop of Ice Cream (d) or Sorbet

• \$30 for three courses •

• 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 | 20% Gratuity Added to Parties of 5 or More