

LOUIE LOUIE

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

SHARED PLATES

• CHEESE PLATE •

chef's selection of three artisanal cheeses and accompaniments (D,G,N) **18**

• CHARCUTERIE PLATE •

selection of cured meats, paté and accompaniments (D,G,N) **22**

• HOUSE-MADE BRIOCHE BREAD •

everything spice, mushroom conserva, truffle honey butter (D,G) **8**

HORS D'OEUVRES

Escargots Au Gratin **10**
roasted garlic butter, parsley pistou, toast (D,G)

Bacon Wrapped Dates **10**
danish blue cheese, almonds (D,N)

Warm Marinated Mediterranean Olives **10**
lemon, herbs de provence, toasted pine nuts

Caramelized Onion Dip **10**
crudité, house made potato chips (D,G)

APPETIZERS

Onion Soup Gratinée (D,G) **11**

Parsnip & Apple Bisque **9**
compressed apples, pumpernickel crumbs, chili oil (D,G)

Pan Fried Calamari **16**
hot cherry peppers, lemon olive oil, garlic (S)

Mushroom Ravioli **15**
tasso ham, shiitake mushrooms, scallions, parmesan cream (D,G)

Oysters on the Half Shell **18***
fresh lemon, mignonette, cocktail sauce (S)

Brie & Pear Salad **14**
baby arugula, grapes, pickled shallot, spiced walnuts, maple dijon vinaigrette (D)

Roasted Beet Salad **14**
shaved fennel, dill, pistachios, orange supremes, burrata, aged balsamic (D,N)

Caesar Salad **13**
romaine hearts, parmesan tuile, brioche croutons, caesar dressing (D,G)

Add Protein to Any Salad

Chicken **7** | Salmon **10** | Shrimp **12** | Tofu **6**

LES ENTREES

Wild Mushroom Omelet **15**
gruyère, fine herbs, home fries (D)

Louie Wedge Salad **24**
crispy shrimp, cherry tomato, pickled tinkerbelle peppers, bacon, iceberg lettuce, louie dressing

French Dip **20**
gruyère, caramelized onions, horseradish aioli, baguette, shallot broth, truffle pommes frites (D,G)

Eggplant Milanese **22**
wild mushroom & tomato chasseur sauce, petite arugula & baby bell pepper salad (G)

Pork Belly Croque Monsieur **17**
smoked ham, alpine swiss, cornichons, dijonnaise, house made potato chips (D,G)

Smoked Turkey Panini **17**
avocado, tomato, basil, sharp cheddar, roasted garlic aioli house made potato chips (D,G)

Louie Burger **20***
red onion, bibb lettuce, tomato, cooper american cheese, brioche bun, louie sauce, truffle pommes frites (D,G)

Egg White Omelet **15**
wilted spinach, tomato, feta cheese, home fries (D)

FRITES

Center Cut 14 oz New York Strip **46***
red wine shallot butter (D)

Roasted Half Chicken **28**
charred pearl onions, rosemary pan jus (D)

Broiled Lobster **.MP**
crab imperial, grilled lemon (D,S)

Prince Edward Island Mussels **22**
white wine, garlic, fine herbs (D,S)

SIDES

Truffle Pommes Frites, spicy mayo (D) **8**

Mushroom Fricassee (D) **11**

Warm Gribiche Potato Salad (D) **10**

Roasted Asparagus, lemon olive oil **10**

Creamed Spinach, herbed breadcrumbs (D,G) . **10**

DESSERTS

French Apple Cake **10**
rosemary creme, brown butter caramel (D)

Chocolate Cake **10**
coffee mousse, chocolate hazelnut crumb (D,G,N)

Vanilla Bean Crème Brulee, spiced shortbeard (D,N) **10**

Gelato (D) **9**

Sorbet **9**

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* 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