

LOUIE LOUIE

LUNCH

FROMAGE

• CHEESE PLATE •

brillat-savarin, petit basque, stilton, sottocenere, humboldt fog, ubriacone, delice de jura

CHOICE OF 3 | 18

CHOICE OF 5 | 25

HORS D'OEUVRES

Chicken Liver Mousse 9
port onion marmalade, toast

Bacon Wrapped Dates 7
blue cheese dressing, almonds

Deviled Eggs 6

Goat Cheese Arancini 12

FRUITS DE MER

served with cocktail sauce, louie sauce, and mignonette

East Coast Oysters 3 ea

West Coast Oysters 4 ea

Jumbo Shrimp Cocktail . . . 3.5 ea

Crab Cocktail 19

LE GRAND PLATEAU

3 east coast oysters,
3 west coast oysters,
4 jumbo shrimp,
crab louie, tuna tartare,
smoked salmon

MP

SOUP & SALAD

Onion Soup Gratinee 11

Soup Du Jour 9

Lobster Bisque 12

Watercress Cobb Salad 14
bacon, hard boiled egg, croutons, tomato, fingerling potatoes, blue cheese vinaigrette

Baby Romaine 12
garlic croutons, shaved parmesan traditional caesar dressing

Roasted Baby Beet Salad 14
crispy goat cheese, marcona almonds, red onion, orange vinaigrette

Mixed Green Salad 13
mixed greens, apples, candied pecans, blue cheese, cherry-port wine vinaigrette

Add Protein to Any Salad

Chicken 7 | Salmon 12 | Shrimp 11 | Steak 16

APPETIZERS

Shrimp & Avocado Toast 16
espelette, tzatziki, toasted sourdough

Bacon & Onion Tart 9
applewood smoked bacon, butter braised onion, creme fraiche, frisee salad

Yellowfin Tuna Tartare 17
chopped yellowfin tuna, capers, dijon vinaigrette, grilled sourdough

Lamb Meatballs 14
creamy polenta, tomato ragout, castelveltrano olives, parmesan

Burrata 15
wild mushrooms, oven roasted tomatoes, balsamic red wine vinaigrette, croutons

PLAT DU JOUR

DAILY ENTREE ADDITION

Cup of Soup Du Jour

MP

LES ENTREES

Tuna Nicoise Salad 17
albacore tuna salad, hard-boiled egg, haricots verts, fingerling potatoes, red pepper and nicoise olives

Spinach Quiche 14
oven roasted tomato, gruyère, butter crust, mixed greens

Three Egg Omelette 14
wild mushrooms, gruyère, fine herbs, truffle pommes frites

Chicken Paillard Salad 19
ancient grains, winter vegetables, honey-roasted garlic vinaigrette

Vegetable Curry 19
cauliflower, sweet potato, chickpeas, baby carrots, cippolini onions, dukkah

Butternut Squash Ravioli 22
roasted butternut squash, sage brown butter

Smoked Salmon Sandwich 16
egg salad, baby arugula, sliced red onion, toasted sourdough

French Dip 22
roast beef, demi baguette, gruyère, black truffle mayo, shallot broth, truffle pommes frites

Blackened Salmon BLT 18
applewood smoked bacon, lemon rosemary aioli, grilled sourdough, truffle pommes frites

Louie Burger 19
smoked bacon, louie sauce, cooper sharp cheese, brioche roll, truffle pommes frites

Croque Madame 15
grilled country ham, fried egg, mornay sauce, gruyère, sourdough, mixed greens

Chicken & Pesto Grilled Cheese 14
oven roasted tomato, arugula, sourdough, mixed greens

Linguini Carbonara 19
garlic pork lardons, peas, egg yolk, grana padano

SIDES

Truffle Pommes Frites

8

Green Salad

8

Mushroom Ragout

9

Creamed Spinach

9

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