

# 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**

### FRUITS DE MER

served with cocktail sauce, louie sauce, and mignonette

**East Coast Oysters . . . . 3ea**

**West Coast Oysters . . . . 4 ea**

**Jumbo Shrimp Cocktail 3.5 ea**

**Crab Cocktail . . . . . 19**

**Grand Plateau . . . . . .MP**

### APPETIZERS

**Bacon Wrapped Dates . . . . . 10**  
*applewood smoked bacon, blue cheese dressing, almonds*

**Lamb Meatballs . . . . . 15**  
*creamy polenta, tomato ragout, olives, shaved parmesan*

**Escargots . . . . . 12**  
*kennett square mushrooms, pesto butter, toasted baguette*

**Bacon & Onion Flatbread . . . . . 11**  
*caramelized onions, crème fraiche, frisee salad*

**Burrata . . . . . 14**  
*vine ripe tomato, basil pesto, roasted garlic, grilled sourdough*

**Beef Carpaccio . . . . . 17**  
*black truffle aioli, baby arugula, parmesan reggiano*

**Deviled Eggs . . . . . 9**  
*chef's daily preparation and seasonal fillings*

**Macaroni Gratin . . . . . 13**  
*gemelli, smoked gouda, fontina, brioche bread crumbs*

**Fried Oysters . . . . . 16**  
*cornmeal crust, gem lettuce, lemon, creole remoulade*

**Tuna Tartare . . . . . 17**  
*capers, cornichons, garlic croutons, dijon vinaigrette*

### SOUP & SALAD

**Onion Soup Gratinee . . . . . 11**

**Soup Du Jour . . . . . 9**

**Lobster Bisque . . . . . 12**

**Caesar Salad . . . . . 14**  
*romaine hearts, shaved parmesan, brioche croutons, caesar dressing*

**Louie Wedge . . . . . 13**  
*baby iceberg lettuce, bacon lardons, tomatoes, blue cheese dressing*

**Baby Beet Salad . . . . . 14**  
*spiced beet hummus, sherry vinaigrette, fried shallot, true leaf micro greens*

**Kennett Square Mushroom Salad . . . . . 14**  
*portobello carpaccio, oyster mushrooms, roasted criminis, frisee, crispy parmesan, truffle vinaigrette*

#### Add Protein to Any Salad

**Chicken 7 | Salmon 12 | Shrimp 11 | Petite Filet Mignon 16**

**PLAT DU JOUR**  
**DAILY ENTREE ADDITION**  
**Cup of Soup Du Jour**  
**MP**

### LES ENTREES

**Cuban . . . . . 15**  
*virginia ham, smoked pork shank, melted gruyère, dijonnaise*

**Louie Burger . . . . . 19**  
*smoked bacon, louie sauce, cooper sharp cheese, brioche bun, truffle pommes frites*

**Squash Ravioli . . . . . 22**  
*roasted butternut squash, sage brown butter*

**Smoked Salmon Bagel . . . . . 14**  
*dill cream cheese, capers, cucumbers, everything bagel*

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

**Vegetable Panini . . . . . 13**  
*fontina cheese, roasted vegetables, basil pesto, mixed greens*

**Lamb Burger . . . . . 20**  
*shawarma sauce, marinated cucumbers, tomato-olive tapenade*

**Chicken Muffaletta . . . . . 16**  
*salami, sharp provolone, olive tapenade, toasted baguette*

**Vegetable Curry . . . . . 19**  
*cauliflower, squash, chickpeas, baby carrots, cipolini onion, dukkah*

**Croque Madame . . . . . 21**  
*grilled country ham, fried egg, mornay sauce, gruyère, sourdough*

**Three Egg Omelet . . . . . 14**  
*wild mushrooms, gruyère, fine herbs, truffle pommes frites*

**Eggplant Gratin . . . . . 22**  
*roasted eggplant, ricotta, spinach, mushrooms, burnt bread marinara*

**Hot Pastrami Sandwich . . . . . 16**  
*house brined brisket, dill pickles, rye, cole slaw*

**Lobster Roll . . . . . 25**  
*poached lobster, tarragon mayo, toasted potato roll, potato chips*

**Tuna Niçoise Salad . . . . . 17**  
*albacore tuna salad, hard-boiled egg, haricots verts, fingerling potato, red pepper and nicoise olives*

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

### SIDES

**Truffle Pommes Frites . . . . . 8**

**House Made Potato Chips . . . . . 6**

**Kennett Square Mushrooms . . . . . 9**

**Mixed Green Salad . . . . . 8**

**Garlicky Broccoli Rabe . . . . . 9**

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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