

LOUIE LOUIE

LUNCH

FROMAGE

CHEESE PLATE

brillat-savarin, petit basque, stilton, sottocenere, humboldt fog, testun al barolo, 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 . . . **.3 ea***

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

Jumbo Shrimp Cocktail. **4 ea**

Crab Cocktail. **19**

Grand Plateau **MP***

MOCKTAILS

Pear Palmer

iced tea, lemonade, pear, maple, lemon **5**

Blood Orange Lemonade

lemonade, blood orange juice, lemon **5**

Cinnamon Cider

lemonade, apple cider, cinnamon, lemon **5**

APPETIZERS

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

Lamb Meatballs **16**
creamy polenta, tomato ragout, olives, shaved parmesan

Oysters Rockefeller **16**
east coast oysters, smoked bacon, creamed spinach, parmesan bread crumbs

Crispy Cauliflower **14**
golden raisins, espelette, pickled red onions, curried yogurt sauce

Warm Triple Crème Brie **15**
whole roasted garlic, spiced tomato jam, toasted almonds

Spanish Octopus **18**
fingerling potatoes, charred pepper relish, chorizo, salsa verde

Maryland Crab Cake **17/34**
citrus fruit, granny smith apple, dill horseradish sauce

Tuna Tartare **17***
cucumber, kimchi aioli, avocado, pickled fresno peppers

SOUP & SALAD

Onion Soup Gratinée **11**

Soup Du Jour **9**

Lobster Bisque **12**

Caesar Salad **13**
romaine hearts, shaved parmesan, brioche croutons, caesar dressing

Louie Wedge **14**
baby iceberg lettuce, bacon lardons, tomatoes, blue cheese dressing

Baby Arugula Salad **14**
roasted figs, red grapes, candied walnuts, goat cheese, champagne vinaigrette

Heirloom Baby Beets **13**
lemon ricotta, hazelnuts, orange segments, pickled red onions, avocado crema

Add Protein to Any Salad

Chicken 7 | Salmon 12 | Shrimp 12 | Tofu 6

LES ENTREES

Lamb Burger **20***
grilled red onion, tzatziki sauce, baby arugula, tomato-olive tapenade

Chicken Sandwich **16**
chicken cutlet, garlicky broccoli rabe, roasted peppers, sharp provolone, garlic aioli, pommes frites

Smoked Turkey Cobb Salad **18**
baby gem lettuce, smoked bacon, avocado, crumbled blue cheese, dijon vinaigrette

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

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

Louie Burger **20***
spicy pickle chips, beefsteak tomato, lettuce, onions, cooper american sharp cheese, louie sauce

Vegetable Bolognese **24**
winter vegetables, san marzano tomato- mushroom ragout, pappardelle pasta

Croque Madame **16**
grilled country ham, fried egg, mornay sauce, gruyère, sourdough

Falafel "Burger" **16**
tomato cucumber salad, greek yogurt sauce, lemon garlic hummus, mixed greens

Shrimp Banh Mi **15**
citrus marinated shrimp, cabbage slaw, red chile garlic aioli, house made potato chips

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

Seared Yellowfin Tuna Niçoise **29**
hard boiled egg, haricot verts, grape tomatoes, fingerling potatoes, roasted red pepper, niçoise olives, dijon vinaigrette

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

SIDES

Truffle Pommes Frites **8**

Brussels Sprouts **10**

Kennett Square Mushrooms **9**

Macaroni Gratin **13**

Garlicky Broccoli Rabe **9**

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