

LOUVINO FISHERS

LAST UPDATE
9.16.2020

Welcome to LouVino Fishers! We offer a fusion of chef-driven, Southern-inspired dishes and over forty wines by the glass from all over the world. Each dish is made from scratch daily and arrives to your table as soon as it is prepared. Thank you for supporting LouVino; we are happy to be back!

SMALL PLATES

- DUCK FAT FRITES WITH TRUFFLE AIOLI 8
upgrade to truffle parmesan frites (2)
- LOADED BAKED POTATO TOTS 9
Yukon Gold potato, bacon, cheddar, scallion,
house ranch
- FALAFEL BITES **V** 8
chickpea, green pea, carrot, cilantro, parsley,
Tahini dipping sauce
- BABY KALE SALAD **V GF** 7
red onion, goat cheese, dried cranberry, candied walnuts,
white balsamic, olive oil
- HUMMUS AND PICKLE PLATE **V** 7
mixed pickles, house made hummus, warm pita

MEDIUM PLATES

- BRUSSELS SPROUTS SALAD **V GF** 11
*add grilled or fried chicken (6) or grilled salmon *(8)*
warm Brussels sprouts with cilantro lime vinaigrette,
roasted seasonal veggie salsa
- FRIED CHICKEN TACOS 10
two soft shell tacos with crispy chicken,
garlic mashed potatoes, white cheddar, pepper gravy
- SEARED SCALLOPS * 16
fried green tomato, maple mustard sauce, parmesan
- RISOTTO **V GF** 11
*add grilled salmon *(8) or two scallops *(8)*
mushroom medley, truffle pâté, parmesan
- SMASH BURGER SLIDERS 14
stout caramelized onion aioli, white cheddar, house pickles
- VIETNAMESE HOT CHICKEN 13
crispy fried chicken drums, sweet and hot chili glaze,
toasted sesame, scallion, sambal aioli
- SOUTHERN CHOP SALAD **V GF** 12
*add grilled or fried chicken (6) or grilled salmon *(8)*
shaved Brussels, baby kale, red cabbage, shaved carrot,
dried cranberries, goat cheese, blood orange vinaigrette,
crispy chickpeas

CHARCUTERIE BOARDS

- A rotating selection of meats, cheeses and accoutrements.
May contain nuts. 26
- BASIC BOARD 35
- BALLER BOARD

LARGE PLATES

- SHRIMP & GRITS 22
grilled shrimp, charred red pepper and goat cheese grits,
chimichurri 18
- PASTA E OLIO **V** 25
*add grilled salmon *(8) or two scallops *(8)*
spaghetti, sweet garlic, lemon, olive oil, parmesan,
chili flake, parsley, butter
- PERUVIAN ROASTED CHICKEN **GF** 25
confit bone-in chicken thigh, purple potatoes, zucchini,
bitter cacao, Peruvian sweet drop peppers
- CITRUS SALMON **GF** 28
saffron butter bean, wilted kale, pickled mustard seed,
blood orange beurre blanc
- 5 DAY PORK BELLY "AL PASTOR" **GF** 29
house cured and braised Berkshire pork belly, black bean
and hominy succotash, cilantro, red cabbage slaw,
roasted tomato pineapple coulis
- FILET Tournedos * 29
3 petite filets, chef's daily whim

DESSERTS

- CHOCOLATE CHIP COOKIE DOUGH 8
STUFFED BEIGNETS **V**
with vanilla anglaise dipping sauce and bourbon chocolate
ganache
- SEASONAL BERRY CRISP 7
rolled oat topping, brown sugar, vanilla bean ice cream

V VEGETARIAN

GF GLUTEN FREE

* Consuming raw or undercooked meats, poultry, seafood, and eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

THIS IS A DISPOSABLE MENU