

# LOUVINO MASS AVE

LAST UPDATE:  
9.30.2020

We offer a chef-driven fusion menu of Southern-inspired dishes, over forty boutique wines by the glass from all over the world, and community-focused service. 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
- DROP BISCUITS **v** 8  
add extra biscuit (2)  
olive oil honey butter, berry jam, pepper jelly
- MAPLE LEAF FARMS DUCK WINGS 15  
add extra wing (3)  
rotating sauce selections

## CHARCUTERIE BOARDS

chef-selected local meats, cheeses, and accoutrements  
\*\*may contain nuts

- BASIC BOARD 26
- BALLER BOARD 35

## MEDIUM PLATES

- FALL CAPRESE SALAD **v** 15  
farro, fried halloumi, beets, candied walnuts,  
sundried tomato vinaigrette
- BRUSSELS SPROUTS SALAD **v GF** 11  
add grilled or fried chicken (6), add grilled salmon\*(12)  
warm brussels sprouts with cilantro lime vinaigrette,  
roasted seasonal veggie salsa
- FRIED CHICKEN TACOS 10  
add extra taco (5)  
two soft shell tacos with crispy chicken,  
garlic mashed potatoes, white cheddar, pepper gravy
- SEARED SCALLOPS\* 16  
fried green tomato, maple mustard sauce, parmesan

## CHEF'S TASTING

FOUR COURSES WITH WINE PAIRINGS  
ASK YOUR SERVER ABOUT TODAY'S MENU

PRICES MAY VARY

## LARGE PLATES

- SHRIMP & GRITS 22  
sautéed jumbo shrimp, goat cheese grits, benton's country  
ham, creole cream, chives
- RISOTTO **v GF** 19  
add grilled salmon\*(12), add two scallops\*(8)  
mushroom medley, truffle pâté, parmesan
- RICOTTA GNOCCHI **v** 21  
add grilled or fried chicken (6), add grilled salmon\*(12)  
sage, walnuts, brown butter cream, aged parmesan
- FAROE ISLANDS SALMON **GF** 25  
fall vegetable hash, orange-miso-tamari glaze, pickled  
carrots, brown mustard seed caviar
- FILET MIGNON 28  
add foie gras (15), add jumbo shrimp (15)  
garlic whipped mash, brown butter collard greens,  
umami butter

## SIDES

- GARLIC MASH **v GF** 6
- ½ BRUSSELS  
SPROUTS SALAD **v GF** 6
- VEGETABLE HASH **v GF** 6
- BROWNEED BUTTER  
COLLARD GREENS **v GF** 6

## DESSERTS

- CHOCOLATE CHIP COOKIE DOUGH 8  
STUFFED BEIGNETS **v**  
add extra beignet (2)  
with vanilla anglaise dipping sauce and bourbon chocolate  
ganache
- NEW YORK CHEESECAKE **v** 10  
berry jam, walnut crumble, vanilla ice cream

**v** VEGETARIAN  
**GF** GLUTEN FREE

\* Consuming raw/undercooked meats, poultry, seafood, and eggs may increase risk of foodborne illness especially if you have certain medical conditions.  
\*Parties of 6 or more may have 20% gratuity added.  
\*Aside from allergies, any modification and substitution is politely declined.

THIS IS A DISPOSABLE MENU