

LOUVINO HIGHLANDS

LAST UPDATE:
3.10.2021

Welcome to LouVino! 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
- RED BEANS AND RICE GRAPE LEAVES v 9
Louisiana red beans and rice, poblano tomato sour cream, cornbread crumble, scallions
- PRETZELS AND CHEESE v 10
with port wine cheese (or) piquillo pepper pimento
- MEDITERRANEAN LAMB LOIN 16
marinated lamb, zucchini feta cakes, tzatziki, sunchoke

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)*
Frondosa Farms mushrooms, truffle pâté, parmesan
- GINGER SALAD GF v 13
add grilled or fried chicken (6) or grilled salmon(8)*
mixed greens, pickled carrots, sliced cucumber, ginger dressing, roasted tomatoes, toasted sesame seeds
- BEEF SLIDERS 13
with port cheese (or) pimento cheese
bacon, harbagardil pickles, caramelized onions and peppers, toasted brioche buns

CHARCUTERIE BOARDS

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

LARGE PLATES

- SPINACH ARTICHOKE STUFFED SHELLS v 14
add grilled or fried chicken (6) or grilled salmon(8)*
spinach and artichoke stuffing, red wine tomato sauce, gremolata breadcrumb
- BRAISED PORK GNOCCHI 18
brown butter gnocchi, braised pork shoulder, asparagus, roasted tomato, whipped crème fraîche, crispy chicharrón
- FAROE ISLAND SALMON* 18
Faroe Island salmon, sunchoke puree, roasted carrots, fennel and orange salad, roasted tomato vinaigrette, crispy sunchoke
- STEAK FRITES* 16
marinated skirt steak, truffle parmesan frites, demi glace, parmesan

DESSERTS

- CHOCOLATE CHIP COOKIE DOUGH 8
STUFFED BEIGNETS v
with vanilla anglaise dipping sauce and bourbon chocolate ganache
- BUTTERMILK PANNA COTTA v 9
buttermilk panna cotta, mango gelee, cornbread, candied pecan crumble, mango

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