

Starters

LOADED BAKED POTATO TOTS

Yukon Gold potatoes, bacon, cheddar, scallion, house chipotle ranch 9

BURATTA

tomato fennel jam, toasted baguette, extra virgin olive oil 11

FRIED GREEN TOMATOES v

maple mustard, parmesan 9
ADD CRAB MEAT - MKT PRICE

CRISPY BRUSSELS SPROUTS v

Chili Corn Salsa, Cilantro Lime Vinaigrette 11

FLATBREAD PIZZA

roasted garlic whipped ricotta, fresh mozzarella, blistered, cherry tomatoes, red onion, basil, balsamic reduction 12
ADD PROSCIUTTO 5 GRILLED OR CRISPY CHICKEN 7 SHRIMP 8 SOPPRESSATA 5

Mains

ALL MAINS ARE SERVED WITH ONE SIDE
(SOUP OR BRUSSELS +1 HOUSE SALAD +2)

BLACKENED MAHI TACOS

blackened mahi, napa cabbage slaw, poblano tomato aioli, pickled shallots, flour tortilla 15 *ADD ONE TACO 7*

Special
ADD A DRINK +
TWO CHOCOLATE
CHIP COOKIES 3

FRIED CHICKEN TACOS

crispy chicken, garlic mashed potatoes, white cheddar, peppered chicken gravy, flour tortilla 16 *ADD ONE TACO 7*

CROISSANT BLT

fried green tomato, bacon, cheddar, over easy egg*, maple mustard 16 *ADD GRILLED OR CRISPY CHICKEN 7*

THE FOLLOWING ITEMS CAN BE MADE WITH GLUTEN-FREE BREAD

SHRIMP SALAD SANDWICH

bibb lettuce, tomato, toasted croissant 17

FANCY GRILLED CHEESE

sharp cheddar, provolone, gruyere, pepperjack, brie, smoked bacon, toasted sourdough 14

THE NEW YORKER

thinly sliced navel pastrami, gruyere, deli mustard, toasted marble rye 15

GRILLED VEGGIE SANDWICH v

marinated grilled zucchini, yellow squash, red onion, roasted red pepper, herb goat cheese, toasted sourdough 13

SPICY CHICKEN SANDWICH

crispy cornflake buttermilk chicken, smoked bacon, romaine, tomato, pickles, poblano tomato aioli, brioche bun 21
*ADD CHEESE 2 *chicken will be grilled when ordered GF*

LOUVINO SMASH BURGER

two 3oz angus beef patties, brie, smoked bacon, apple butter, bibb lettuce, red onion, toasted brioche bun 19
ADD EGG 2

v VEGETARIAN

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

Lunch



TUESDAY - FRIDAY 11AM - 2PM



*Soup/
Salads*

**ADD CRISPY OR GRILLED CHICKEN 7
GRILLED SALMON* 15**

-ALL SALADS CAN BE MADE GLUTEN-FREE-

-SOUP DU JOUR-

Ask your server for daily selection! 9

PLT

bibb lettuce, cherry tomatoes, crispy speck prosciutto, sourdough croutons, gorgonzola, roasted shallot vinaigrette 14

SPINACH SALAD v

pickled strawberries, toasted walnuts, quinoa, strawberry prosecco vinaigrette 12

GRILLED CAESAR

grilled romaine heart, house caesar dressing, parmesan crisp, marble rye croutons 11

LOUVINO HOUSE v

mixed greens, pickled shallots, cherry tomatoes, goat cheese, candied pecans, balsamic vinaigrette 10

Sides 5

**FRESH FRUIT | PLAIN FRITES
GARLIC MASHED POTATOES**

**LOADED BAKED POTATO TOTS | SOUP OF THE DAY +1
WARM BRUSSELS SPROUTS +1 | HOUSE SALAD +2**

From the Bar

CLASSIC MIMOSA 6

CLASSIC JUMBO MIMOSA 11

APEROL SPRITZ 12

LOUVINO BLOODY MARY 12

upgrade to Tito's Vodka +2

upgrade to Grey Goose Vodka +3

DRAFT BEER 9

WHITE WINE

Prosecco	10 14 40
Pinot Grigio	12 17 48
Sauvignon Blanc	11 16 44

RED WINE

Cabernet Sauvignon	13 19 52
Pinot Noir	12 17 48
Malbec	14 20 56

6oz | 9oz | BTL



*Full Drink
Menu*

**WANT TO BOOK OUR
PRIVATE EVENT SPACE?
SCAN FOR ALL INFO!**

