

Brunch

Gruyère Omelet - \$19
fine herbs, roasted heirloom tomato

Eggs Benedict - \$22
crispy pork belly, hollandaise
Add Smoked Salmon + \$3

Egg White Frittata - \$19
chicken sausage, roasted tomato,
herb pistou, goat cheese, fingerling
potato

Steak & Eggs - \$31
skirt steak, sunny side up, fingerling
hash, persillade

Croissant French Toast - \$19
mandarin date compote, blood
orange, walnuts, mascarpone

Avocado Toast - \$24
filone, poached egg, mâche,
breakfast radish, lime

Healthy Grain Bowl - \$22
quinoa, barley, baby kale, roasted
butternut squash, poached egg

Mandarin Parfait - \$17
dairy-free coconut yogurt, mandarin,
blueberry, coconut, house granola

Acai Bowl - \$19
Almond butter, papaya, pineapple,
banana, berries, coconut, granola

Cocktails

Mimosa - \$15

Large Mimosa Pitcher - \$80

Sangria Glass - \$16

Sangria Pitcher - \$80

Mojito Pitcher - \$85

Anejo mojito - \$50

Juices / Smoothies

L'Orange Presée - \$6

Red Grapefruit - \$6

Loulou Smoothie - \$10
blueberry, soymilk, coconut milk,
banana

Green Giant - \$10
kale, spinach, cucumber, celery,
apple, lemon, ginger

Beets - \$10
carrot, ginger, spinach, orange

Salads

Classic Bibb - \$15 (GF)

fine herbs, picked onions,
buttermilk dressing

Add Tuna + \$16 | Add Skirt Steak + \$16 | Add Shrimp + \$16
Add Salmon + \$14 | Add Chicken + \$12

Frisée - \$19

poached egg, crispy pancetta, grilled
chicory, citrus vinaigrette

Add Tuna + \$16 | Add Skirt Steak + \$16 | Add Shrimp + \$16
Add Salmon + \$14 | Add Chicken + \$12

Nicoise - \$26 (GF)

seared tuna, shaved egg, kalamata olive,
haricot verts, potato, watercress, anchovy

Soups

French Onion Soup - \$15

gruyere gratin

Soup Special - \$18

ask about our daily special soup

Sandwiches

Jamon - \$28
jamon, fig jam, brie, croissant bun

Steak Sandwich - \$30
grilled beef tenderloin roasted tomato,
onion, garlic aioli

Yellowfin Tuna - \$35
seared tuna, avocado, arugula, apple,
basil aioli

Loulou Burger - \$26
clothbound cheddar, caramelized
onion, lettuce, tomato, pickle &
aleppo aioli, brioche, pommes frites

Croque Monsieur - \$19
mixed greens

Smoked Salmon Sandwich - \$24
baby arugula, roasted tomato, crème
fraîche, ciabatta, capers

Dessert

Ice Cream Trio - \$14
matcha green tea / salted caramel /
tahitian vanilla

Apple Tart - \$17
Amaretto cherry gelato caramel,
powdered sugar

Crème Brûlée - \$15
blueberries & mint

Croissant Pudding - \$15
chocolate chunk, caramel, vanilla bean
gelato

Mousse au Chocolat - \$17
chocolate ganache, berries, whipped
cream

Gelato - \$15
Salted caramel, Amaretto cherry

Sides

Sautéed Spinach - \$11

Avocado - \$8

Pommes Frites - \$11

Chicken Sausage - \$13

Thick Cut Bacon - \$13

Merguez - \$13

Fingerling Hash - \$11

Extra Egg - \$3

Bread Basket - \$6
Butter, Black Hawaiian sea salt