LAST UPDATE: 10.14.19

Welcome to LouVino! We offer a fusion of chef-driven, Southern-inspired shareable dishes and over fifty 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. Visit us at one of our five locations across Louisville, Cincinnati and Indianapolis!

SMALL BITES

BACON WRAPPED DATES 8 stuffed with Stilton blue cheese, port drizzle LOADED BAKED POTATO TOTS 9 Yukon Gold potatoes, bacon, cheddar, scallions, house ranch DUCK FAT FRITES white truffle aioli CONFIT CHICKEN WINGS GF 10 sherry buffalo sauce, pickled celery, house ranch CRAB AND LOBSTER CAKES lobster custard, pea shoots CHIPS AND DIP V French onion dip, housemade chips BUTTERMIIK DROP BISCUITS v 7 pimento cheese, pepper jelly BEEF SLIDERS* 12 bacon, Pop's Habagardill pickles, caramelized pepper and onion mix, port cheese

CHARCUTERIE BOARDS

BASIC BOARD 26 35 BALLER BOARD

BRUSSELS SPROUTS SALADIV 11 roasted sweet potato salsa, cilantro lime O vinaigrette

> GRILLED BROCCOLINIVE GF roasted cashew cream, pickled red onion, shaved hazelnuts

KAIF SAIADVG toasted almonds, farro, dried cranberries, sorghum vinaigrette

ROASTED CAULIFLOWERVG GF 15 sweet potato-coconut cream, toasted coconut, candied walnuts, mint

VEGGIE POT PIE v wild mushrooms, parsnips, carrots, mushroom gravy, puff pastry, herbs

LAND & AQUATIC

CRISPY SHRIMP AND GRITS Benton's Country ham, spiced maple syrup, sunny side up egg	16	
BABY BACK RIBS sorghum bbq sauce, toasted hazelnuts, chives	16/32	
CURRIED CHARRED OCTOPUS* GF charred onion soubise, roasted cauliflower, pepita gremolata	22	\$
SEARED SCALLOPS* fried green tomato, maple mustard sauce	16	
'FRENCH ONION' CHICKEN caramelized onions, gruyere, aged	15	\
parmesan, garlic crouton crumble		

SEASONAL MARKET VEGGIES V \$\$ ask server for daily selection

FRIED CHICKEN TACOS crispy chicken, garlic whipped potato, cheddar, pepper gravy

FAROF SALMON* brown butter farro, sorghum vinaigrette 10

17

18

19

STEAK FRITES* skirt steak, truffle parmesan frites, demi

AHI TUNA* sesame, spicy kimchi, umami aioli

RISOTTO W v wild mushrooms, truffle pate, aged parmesan

V = VEGETARIAN

VG = VEGAN

GF =GLUTEN FREE

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EV=LOUVINO FAVORITE

BRUNCH

Every Saturday and Sunday from 10a - 2p





PRIVATE EVENTS

We have two private event spaces at our Indianapolis location! Email liza.girton@louvino.com for more information!

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

11

15

^{*}parties of 6 or more may have 20% gratuity added to their check.

^{*}aside from allergic necessity, changes and modifications are politely declined.