## LOUVINO

LAST UPDATE:

11.2019

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 bleu cheese, port drizzle LOADED BAKED POTATO TOTS 9 Yukon Gold potatoes, bacon, cheddar, scallions, house ranch DUCK FAT FRITES with white truffle gioli CONFIT CHICKEN WINGS (GF) 10 sherry buffalo sauce, pickled celery, house ranch FALAFEL TOTS (V)

## CHARCUTERIE BOARD BASIC BOARD 26 BALLER BOARD 35 **BRUSS** corn vege vinaigrett

BRUSSELS SPROUTS SALAD V 11 corn vegetable salsa, cilantro lime vinaigrette	
WINTER CITRUS SALAD (V,GF) 12 orange, grapefruit, lime, baby arugula, pomegranate seed, roasted pumpkin seed, Stilton bleu cheese yogurt, cayenne	
"LOADED BAKED POTATO" 15 ROASTED BROCCOLI garlic whipped potato, cheddar mornay, crispy Benton's ham, scallion sour cream	
FALL SQUASH RISOTTO (V,GF) 11 butternut squash, zucchini, arborio, parmesan, sage, toasted pumpkin seed	
RISOTTO (V,GF) 10 Frondosa farm mushrooms, arborio, truffle	

fraiche, shaved radish,
BEEF SLIDERS* topped w/ bacon, car onion mix, port cheese
CRISPY SHRIMP & Benton's Country ham, syrup, sunny side up eg
SEARED SCALLOF fried green tomato, par sauce
GUMBO MAC cavatappi, andouille, s cheddar cream sauce,
5-DAY PORK BELL house cured and braise blue corn goat cheese cabbage slaw, ferment blueberry jalapeño mo watermelon radish

LAND & AQUATIC

TAILD & AGOAIIC			
STREET TACOS crispy beef lengua, green apple cabbage slaw, shishito pepper salsa, lime crème fraîche, shaved radish, cilantro	14	FRIED CHICKEN TACOS Crispy chicken, garlic whipped potato, cheddar, pepper gravy	10
BEEF SLIDERS*  topped w/ bacon, caramelized pepper &	12	CRAB & LOBSTER CAKES LANGE CONTROL CON	14
onion mix, port cheese  CRISPY SHRIMP & GRITS  Benton's Country ham, shrimp, spiced maple syrup, sunny side up egg	16	CHILI VERDE (GF) house cured and braised Berkshire pork, tomatillo, shishito pepper, black-eyed peas, white hominy, jasmine rice	17
SEARED SCALLOPS * **  fried green tomato, parmeson, maple mustard sauce	16	RAINBOW TROUT (GF) warm parsnip purée, savory orange marmalade, charred pickled fennel, pickled mustard seed	17
GUMBO MAC cavatappi, andouille, shrimp, cajun trinity, cheddar cream sauce, roasted grape tomato	16	STEAK FRITES* EV skirt steak, truffle parmesan frites, demi	18
5-DAY PORK BELLY (GF) house cured and braised Berkshire pork belly, blue corn goat cheese grits, green apple cabbage slaw, fermented shishito purée, blueberry jalapeño maple sauce, salted watermelon radish	20		

V = VEGETARIAN GF = GLUTEN FREE LV = LOUVINO FAVORITE

green pea, chick pea, parsley, cilantro, carrot,

tahini sauce

O

BRUNCH Brunch every Saturday & Sunday 10a - 2p with \$2 Mimosas!



pâté, parmesan

@louvinofishers



© @louvinoindy

Join us for Dinner Every Sunday! 1/2 OFF Featured Wine Bottles