

# LÜKE

## BRUNCH

7am – 4pm Sat-Sun

## COCKTAILS

### BRANDY MILK PUNCH

brandy, milk, and vanilla  
8.00

### CHAMPAGNE AU PÊCHE

champagne and fresh peach purée  
9.00

### HEMINGWAY

rum, mint, and cane syrup  
8.50

### SLEEPYHEAD

brandy, lemon, mint and ginger  
7.50

### BLOODY MARY

vodka, tomato juice and spices  
8.00

### PIMM'S ROYALE

Pimm's and champagne  
8.00

## FROM THE RAW BAR

9am – til

### “Le Grande Plateau de Fruits de Mer”

2 lobster tails, 16 oysters, 12 shrimp,  
10 clams, 16 mussels, crab and ceviche  
85.00

### “Le Petite Plateau de Fruits de Mer”

1 lobster tail, 8 oysters, 6 shrimp, 4 clams  
8 mussels, crab and ceviche  
45.00

### “Le Plateau” of P & J oysters

half dozen 7.00 / dozen 12.00

### “Le Plateau” of Specialty Oysters

Market Price

### “Le Plateau” of jumbo Louisiana shrimp

half dozen 11.00 / dozen 21.00

### “Le Plateau” of Prince Edward Island mussels

raw on the half shell or lightly cooked  
8.00

### “Le Plateau” of littleneck clams

raw on the half shell or lightly cooked  
11.00

\*THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW PROTEIN PRODUCTS,  
IF YOU HAVE A LIVER OR BLOOD DISORDER YOU SHOULD CONSUME THESE PRODUCTS FULLY COOKED

## SOUPS

### corn and crab bisque

8.00 bowl / 4.50 cup

### seafood gumbo à la Creole

8.00 bowl / 4.50 cup

### matzo ball and roast chicken soup

7.00 bowl / 4.00cup

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### COLD APPETIZERS

**pâté of Louisiana rabbit and duck livers**  
perfumed with truffle and country bread croutons  
8.00

**assiette de charcuterie**  
served with stone-ground mustard, house-made  
pickles and country bread  
16.50

### SALADS

**salad Lüke**  
local bibb lettuce, cucumbers, carrots, beets and  
buttermilk dressing  
10.00

**crabmeat maison**  
with fresh herbs, local greens and  
country bread croutons  
14.00

**fried oyster, bacon, romaine and avocado salad**  
fried local P&J oysters with Allen Benton's bacon  
12.00

### HOT APPETIZERS

**pied de cochon "croustillant"**  
with sauce gribiche  
7.00

**grilled housemade boudin noir**  
with a sauté of potatoes, apples and onions  
11.00

**flamenküche**  
thin Alsacien onion tarte with bacon, caraway and  
Emmenthaler cheese  
13.00

### À LA CARTE SIDES

**Poche's andouille sausage** 4.00

**cane syrup breakfast sausage** 4.00

**local Chisesi ham** 4.00

**Allen Benton's bacon** 4.50

**McEwen and Sons organic grits** 5.00

**skillet potatoes** 3.50

**seasonal fruit and berries** 4.00

**Bittersweet Plantation yogurt** 4.00

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## EXPRESS MENU

cup of soup  
entrée of the day  
15.00

## SPÉCIALITÉS

### Sunday

tripe with tomatoes, onions  
and aleppo pepper with spätzle

### Monday

blanquette d'agneau  
slow cooked lamb with wild mushrooms,  
house made tagliatelle,  
and farmers market vegetables

### Tuesday

whole roast “cochon de lait”  
with cherry mustard and stewed greens

### Wednesday

grilled rabbit sausages with fava beans,  
morel mushrooms and house made pasta

### Thursday

smoked beef brisket with  
horseradish ravigote sauce  
and bouillon potatoes

### Friday

redfish “court-bouillon”  
with crab, shrimp, oysters  
and rice

### Saturday

veal maultaschen  
with local tomatoes and garlic

## SIDES 5.00

creamer potatoes  
pommes purée  
spätzle  
sauté of local vegetables  
housemade fries  
McEwen and Sons grits  
gratin dauphinoise  
asparagus  
stewed greens  
housemade choucroute

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### MAIN COURSES

#### Southern breakfast

two organic eggs cooked any style  
with Chisesi ham, cane syrup sausage or twice smoked bacon, buttery biscuit  
and creamy white corn grits

15.00

#### Mimi's buttermilk pancakes

local berry cane syrup

9.00

#### omelet of local crabmeat au frites

asparagus, housemade fromage blanc and chives

16.00

#### Louisiana shrimp and grits

with McEwen and Sons grits and Poche's andouille

22.00

add poached yard eggs 5.00

#### slow cooked local veal grillades

over creamy McEwen and Sons grits

18.00

add poached yard eggs 5.00

#### buttermilk fried chicken and waffles

Benton's bacon gravy and Louisiana mayhaw syrup

20.00

#### croque monsieur or croque madame et frites

grilled ham and Emmenthaler cheese sandwich

11.00

add fried organic egg 2.00

#### moules et frites

Prince Edward Island mussels steamed with garlic

18.00

#### entrecote grille au frites

with maitre d'hôtel butter or sauce béarnaise

25.00

add jumbo lump crabmeat 10.00

#### cochon and eggs

on stewed greens with cornichons and hollandaise 20.00

#### "BLT"

buster crab, tomato, Allen Benton's bacon  
and lettuce sandwich

17.00

#### Lüke burger

tomatoes, Allen Benton's bacon, caramelized onions  
and Emmenthaler cheese with housemade fries

16.00

#### pressed sandwich of whole roast "cochon de lait"

with cherry mustard and housemade fries

14.00

#### shrimp farci

with blood orange hollandaise, crabmeat and shrimp

16.00

#### crabcakes and eggs

with poached eggs, country hash browns, and hollandaise

22.00

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