LOUVINO

LAST UPDATE: 06.06.19 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 DUCK FAT FRITES 🖤 7 with white truffle aioli CONFIT CHICKEN WINGS GF 9 S ш sherry buffalo sauce, blue cheese cole slaw U BUTTERMILK DROP BISCUITS 7 U ш pimento cheese, pepper jelly > LOADED BAKED POTATO TOTS 9 Yukon Gold potatoes, bacon, cheddar, scallions, house ranch Separate checks for parties greater than ten may be subject to even splits. cheese, orange-ginger vinaigrette SPINACH SALAD GF radish, edamame, carrot, beets, dates, quinoa, red wine vinegar and olive oil V = VEGETARIAN GF = GLUTEN FREE LV = LOUVINO FAVORITE

LUNCH & BRUNCH Lunch Tuesday - Friday 11 a - 2p Brunch Saturday & Sunday 10a - 2p

CHARCUTERIE BOARDS	
BASIC BOARD2BALLER BOARD3	- I
VEGETABLE BOARD v pickles, edamame hummus, crudité, frie green tomato, grilled squash	14 d
BRUSSELS SPROUTS SALAD corn vegetable salsa, cilantro lime vinaigrette	⊻ v 11
MIXED GREENS SALAD v marinated tomatoes, pickled shallots, parmesan, croutons	9
RISOTTO 🖤 v frondosa farm mushrooms, truffle pate, parmesan	11
BEET & QUINOA SALAD v gr roasted beets, pickled shallots, stilton bl	9 ue

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LAND & AQUATIC

BEEF SLIDERS * 🔽 topped w/ bacon, caramelized pepper & onion mix, port cheese	12	FRIED CHICKEN TACOS IN crispy chicken, garlic whipped potato, cheddar, pepper gravy	10.5
PORK BELLY WRAPS GF five spice, bibb cups, pickled shallots, jalapeño, cilantro, pineapple carrot sauce	12	CRAB & LOBSTER CAKES 🖤 lobster custard and pea shoots	14
CRISPY SHRIMP & GRITS 🖤	14.5	STEAK FRITES * 🖤 skirt steak, truffle parmesan frites, demi	16
Benton's Country ham, spiced maple syrup, sunny side up egg		BISON STUFFED PEPPERS* ground bison, grilled squash, brown rice,	16
CHARRED OCTOPUS GF blackening, Meyer lemon purée, crispy	15	smoked gouda, basil pesto	
capers, pine nuts	15	CAJUN MAHI MAHI GF black eyed pea, maque choux, bacon,	17
SEARED SCALLOPS* 🖤 fried green tomato, maple mustard sauce		cornbread crumble	
		PICKLED SALMON GF	14
BEEF SHORTRIBS GF romesco sauce, gremolata	18	grilled asparagus, peppered quark, soft poached egg	

PRIVATE EVENT SPACES Our OTR location has two private dining rooms that can seat 12-40 guests.We would love to host your next lunch, brunch, or dinner!

(O) @louvinocincy

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