

## TASTES

### Olives \$6

orange zest & chile spiked olives

### Pommes Frites \$6.5

cut fresh daily, choice of dipping sauces:

*asian love, garlic lemon,  
goat cheese aioli, icebox ranch*

### Soup Du Jour \$ mkt

always fresh & house made

### French Onion Soup Grantinee \$ 8

served bubbling hot from the oven,  
four hour onions, herbed broth,  
croutons and gruyere

### Hummus \$8.5

chick pea & preserved lemon spread,  
flatbread

### Lulu Love Apple Salad \$8.5

tomato, basil, fresh mozzarella, EVO  
& aged balsamic vinegar reduction

### Pate' \$9

chefs whim, garniture, crouton

### The Movie Star \$9.5

gingered calamari, spiced slaw  
asian love sauce

### Escargots \$9

helix snails, garlic butter, bread crumbs

### Cheese Plate \$14

selection of three cheeses, garniture

### Charcuterie plate \$12.5

pate, sopressata, mortadella, capicola,  
dijon mustard & cornichons

### Shrimp Cocktail Provencale \$13.50

pan seared with butter & garlic,  
deglazed with a touch of pernod,  
served with lemon garlic aioli

## ON THE SIDE

**Whipped potatoes**, crème fraiche

**Haricots verts**, brown butter, garlic

**Escarole**, garlic, pecorino romano

**Roasted asparagus**

**Ratatouille**

**\$5 each     3 for \$13**

## GREENS

### Lulu Salad \$6.5

mixed greens, tomato confit, bermuda onion, sunflower seeds  
mustard vinaigrette

### BLT Wedge \$9

butter leaf, bacon, blue cheese, croutons, overnight tomatoes  
buttermilk icebox ranch

### Arugula and Goat Cheese \$ 8.50

arugula, carrots julienne, pancetta lardons, strawberries  
EVO and lemon vinaigrette

### Mimosa Salad \$8 | \$11

mixed greens, fried brie croutons, green apple, spiced walnuts, berries  
champagne vinaigrette

### Salad Niçoise \$17

seared sashimi tuna, haricot verts, hard egg, potatoes, tomatoes, olives,  
peppers, anchovies, butter leaf lettuce, red wine vinaigrette



## MOULES FRITES

fresh mussels & house made frites \$17

**Marinière** white wine, shallot, fresh thyme

**Thai** basil, coconut milk, sriracha

**Normande** mushrooms, bacon, cream, sherry

## MAINS

### Lulu Burger \$11

seasoned angus, pimento cheese, fried green tomato, jalapeño relish,  
challah roll, frites

### Gnocchi \$16

potato gnocchi, Italian sausage, fresh sage, sweet sherry, tomato 'ragout',  
imported parmesan

### Chicken & Frites \$14/18

herb roasted chicken leg and thigh, frites & natural jus

### Eggplant Parm \$14.5

oven roasted and baked eggplant, house made marinara sauce, ricotta  
cheese & imported parmesan

### Chicken Cecelia \$21

brie stuffed half heritage chicken, melting greens, crème fraiche potatoes &  
natural jus

### Steak & Frites \$23

seared & roasted teres major, house cut frites & red wine shallot demi glaze

### Salmon \$22

pan seared Alaskan salmon, roasted asparagus, jasmine rice, basil & coconut  
cream sauce with a touch of sriracha

### Pork Pernelle \$21

pan roasted & french cut pork chop, Fab's ratatouille & natural jus

### Agneau St Remy \$24

roasted New Zealand rack of lamb, haricots verts en fagot, pan roasted  
potatoes & natural jus

We reserve the right to add 20% gratuity to parties of six or larger & \$2.5 plate charge for split plates.  
Please, no separate checks for five or more. LULU is proud to work with local farmers and small producers of artisan products.