

Ouisie's Little Bites Menu

2:30 – 5:30 p.m.

Soup

Ask your waiter or see today's blackboard

Salads and Cold Savories

The Old Taster Plate 14.

a combination of 3 salads: egg salad, pimento cheese, house salad, garnished with sliced apples, dill pickles & the South's favorite cracker, Saltines.

Ouisie's Original Spud 8.

Baked white California potatoes with garlic, e.v.o.o., cracked black pepper, sour cream, fresh dill, caviar & smoked salmon.

House Salad 5.5 add Chicken 12.5

Romaine & leaf lettuce tossed in our house vinaigrette with grated Parmesan, & house-made croutons.

Stilton Salad 8.5 add Chicken 14.5

Romaine, Arugula & Belgian endive with Stilton, walnuts & pear slices, olive oil & lime juice, fresh cracked black pepper.

Grapefruit, Avocado & Red Onions 8. add Chicken 14.

Romaine, arugula & Belgian endive tossed in a lime poppy seed dressing.

Sandwiches

Bison Burger 10.

Topped with fresh mozzarella cheese, basil, arugula leaves, roasted tomatoes, grilled onion rings and a lemon garlic mustard mayonnaise with caramelized shallots served with French fries

The Best Grilled Mozzarella Cheese 10.

On sourdough bread with fresh basil, tomatoes & anchovy butter on the side.

Ouisie's BLT 10.

On wheat with lettuce, tomatoes, Jack cheese & jalapeno mayo, Ouisie's House Chips.

Chicken Salad Sandwich 12.

with apples, celery, white onions & toasted walnuts with lemon mayo garnished with grapes, house made potato chips.

Entrée

Gulf Coast Jumbo Crab Cake 19.

Served over an heirloom tomato with fennel confit, wilted arugula & topped with Jumbo lump crab sautéed in a lemon herb sauce.

Heart Healthy Salmon 17.

Grilled or poached with cucumber dill yogurt, sautéed arugula & spinach with grilled tomato.

Chicken a la Juanita 16.

Chicken breast topped with poblano pesto, green chilies, jack cheese, fresh corn & scallion sautéed, oven dried tomatoes, Pico de gallo & sour cream.

Fried Gulf Coast Oyster Lunch 17.

Served with two sauces, Maytag Blue Cheese cole slaw & a southern tomato salad.

Dessert

Black Magic Cake 8

A rich three layer cake filled & topped with chocolate fudge icing.

Lemon Ice Box Pie 7

Graham Cracker Crust filled with a tangy lemon filling & creme fraîche.

Chocolate Creme Brûle 6.5

With fresh raspberries & brûle sugar topping.

Tres Leches 7

Moist vanilla sponge cake soaked in a mixture of three milks with a cream topping.

See our tray for more dessert selections

Coffee & Specialty Teas

Fresh brewed coffee, regular and decaf. 2.25

Cappuccino regular and decaf 4.25

Espresso, regular and decaf 3.75

Selection from our collection of herbal and traditional teas 4.25

Arnold Palmer Tea 3.25

Fresh Squeezed Lemonade 3.50