

PETITS PLATS

{ APPETIZERS }

SEAWOLF BREAD SERVICE 9

seawolf sourdough baguette
whipped crème fraîche butter & garlic confit

SEASONAL COFFEE CAKE 16

two generous servings, with fruit compôte,
vanilla crème fraîche

ONION SOUP GRATINÉE 13/17

chicken stock, gruyère, croutons

BERRY GRANOLA 12

strawberries, blueberries, raspberries,
quinoa granola, local honey, yogurt

HOUSE SALADE 15*

baby lettuce, fennel, radish, herbs,
champagne vinaigrette, sleeping beauty cheese

CAESAR SALADE 16*

black garlic-anchovy vinaigrette, romaine, kohlrabi,
lemon herb breadcrumb, pecorino romano
add boquerones +5

CHICKEN LIVER PÂTÉ 17

fruit coulis, pickled mustard seeds, grilled sourdough

CHARCUTERIE 20

rotating selection, crostini, fennel-olive salad

FROMAGE 22*

rotating selection, crostini, local honey, compôte

BURRATA 21

shaved fennel, red onion, d'anjou pear, chive,
pickled zilan grapes, huckleberry salt,
blackberry vinegar



PLATS DES OEUFS

{ egg plates }

PORK BELLY & EGGS 27*

crispy braised pork belly, polenta, smoked cheddar,
cornichons, arugula, pequillo pepper sauce

WILD MUSHROOM OMELETTE 28*

seasonal mushrooms, chèvre, chives,
potatoes, seawolf bread

EGGS BENEDICTE 26*

ham, hollandaise, potatoes

SMOKED SALMON BENEDICTE 28*

poached eggs, hollandaise, potatoes

BREAKFAST AMÉRICAIN 26*

two eggs, choice of bacon or house-made sausage,
potatoes, seawolf bread



OYSTER 1/2 SHELL*

check our specials for what's fresh

CRUDO 24*

hamachi, pomegranate, orange supremes,
crème fraîche, pickled radish, toasted pinenuts



**Consuming meat, shellfish, fish, or eggs that are undercooked or served raw to your specification may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server regarding any dietary restrictions you may have.*

PLATS PRINCIPAUX

{ MAIN DISHES }

STEAK AND EGGS 44*

pure country dry aged sirloin, two poached eggs,
breakfast potatoes, charred pearl onions,
sauce romesco, chive emulsion

BOEUF BOURGUIGNON 41

pure country beef, lardon, mushroom,
carrot, pearl onion, pommes purées, baguette

DUCK HASH 27*

pulled duck confit, potatoes, oyster mushrooms,
leeks, cream, two poached eggs

FRENCH TOAST 24

olive oil brioche, fresh fruit,
vanilla crème fraîche, powdered sugar

CROQUE MADAME 26*

ham-gruyère-béchamel, toasty sourdough,
sunny egg, salad verte

LE GRAND BURGER 25*

house ground beef, bacon, gruyère,
black pepper aioli, caramelized onion jam,
brioche bun, french fries

AVOCADO TOAST 17

crushed avocado, seawolf sourdough,
pickled onion, everything spice,
arugula salad, champagne vinaigrette

ROASTED BEET SALADE 21

cherry tomatoes, parsley, carrot, chives, arugula,
pickled shallot, chèvre crème, manuka honey, breadcrumbs

ADD TO ANY DISH

add prawns +15*
add daily fish +MKT*
add grilled chicken +10
add grilled steak +MKT*

