



PETITS PLATS

{ APPETIZERS }

MARINATED OLIVES & MARCONA ALMONDS 14

castelvetro, niçoise, picholine, citrus, espelette, fenugreek, confit garlic

FRIED PORK BELLY 23

frisée salade, white wine infused sultanas, blueberry bordelaise

CHARCUTERIE 22

rotating selection, crostini, fennel-olive salade

CHICKEN LIVER PÂTÉ 17

fruit coulis, pickled mustard seeds, grilled baguette

FROMAGE 22

daily rotation, local honey, crostini

ESCARGOTS 26

confit garlic, lemon, parsley, paprika, ground mustard, grilled sourdough

OCTOPUS 25*

piquillo crème, jalapeño, squid ink aioli, hominy salade, bacon,
chive, baby sorrel, crème fraîche

ONION SOUPE GRATINÉE 13/17

chicken stock, caramelized onions, gruyère, crouton



OYSTER 1/2 SHELL*

check with your server for what's fresh today



CRUDO 24*

hamachi, leche de tigre, bold citrus, touch of spice,
radish, fresh seaweed salade, chive

LES SALADES

{ SALADS }

ROASTED BEET SALADE 21

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

BURRATA 21

charred treviso, pinenut purée, smoked leek oil,
rainbow sprouts, date vinegar, smoked spruce tip salt

LE GRAND CAESAR SALADE 16*

black garlic-anchovy vinaigrette, romaine, kohlrabi,
lemon herb breadcrumb, pecorino romano,
balsamic reduction
add boquerones \$5

HOUSE SALADE 15*

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

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12.28.2025

ENTRÉES

LA TERRE {LAND}

STEAK FRITES 42*

pure country sirloin, sauce au poivre,
kennenbec potato, aioli, ketchup

DEMI-VOLAILLE 41

(please allow extra time to prepare this dish)

pan-roasted half chicken, mushroom dijon sauce,
confit fingerling potatoes, greens

DUCK CONFIT 36

fingerlings, braised red cabbage, apples,
currants, red wine reduction

BOEUF BOURGUIGNON 41

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

LE GRAND BURGER 25*

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

LA MER {SEA}

CLAMS 28*

lardons, white wine, shallot, garlic, chili butter,
herbes de provence, grilled bread

MOULES MARINIÈRES 34*

penn cove mussels, garlic, shallot, thyme, dijon, wine,
lemon, grilled bread w/aioli

TRUE COD 34*

light tempura, haricots verts, sumac buerre rouge, roasted parsnips

PÂTES ET RISOTTO {PASTA & RISOTTO}

GNOCCHI 43

beef shortrib, red wine, veal stock, pecorino

RISOTTO 38

orchard morels, maitakes, chanterelles,
oregon white truffle, grana padano

GARNITURES {sides}

ADD TO ANY DISH

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



SEAWOLF BREAD SERVICE 9

sourdough baguette, whipped crème fraîche butter & garlic confit

SAUTÉED MUSHROOMS 15

foraged and cultivated

FRITES 12

kennenbec potato, aioli, ketchup

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