



## PETITS PLATS

{ APPETIZERS }

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### MARINATED OLIVES & MARCONA ALMONDS 14

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

### FRIED PORK BELLY 26

okinawan sweet potato purée, ginger-tomato relish, fennel, spanish chestnuts

### CHARCUTERIE 22

rotating selection, crostini, fennel-olive salade

### CHICKEN LIVER PÂTÉ 19

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

### HAMACHI CRUDO 24\*

sashimi, pickled green papaya, radish,  
jalapeño, thai herb vinaigrette

### SAUTÉED PRAWNS 28\*

glacé de crevettes, ginger crème,  
matcha-wasabi butter, chives

### OCTOPUS 25\*

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

### ONION SOUPE GRATINÉE 13/17

chicken stock, caramelized onions, gruyère, crouton

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## LES SALADES

{ SALADS }

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### ROASTED BEET SALADE 24

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

### LE GRAND CAESAR SALADE 16\*

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

### BURRATA 23

charred treviso, pinenut purée, smoked leek oil,  
rainbow sprouts, lemongrass gastrique, pickled blueberries

### HOUSE SALADE 15\*

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

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04.20.2026

# ENTRÉES

## LA TERRE {LAND}

### STEAK FRITES 42\*

bavette, sauce au poivre,  
kennenbec potato, aioli, ketchup

### DEMI-VOLAILLE 42

*(please allow extra time to prepare this dish)*  
pan-roasted half chicken, mushroom dijon sauce,  
confit fingerling potatoes, greens

### DUCK CONFIT 38

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

### FLAT IRON STEAK 49\*

pure country, broccoli, chard, corn, red bell peppers,  
phở demi-glace, parsnip chips

### BOEUF BOURGUIGNON 43

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

### LE GRAND BURGER 26\*

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

## LA MER {SEA}

### CLAMS 29\*

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

### MOULES MOUCLAUD 37\*

penn cove mussels, panang curry broth,  
blistered cherry tomatoes, peanut powder, thai basil,  
grilled bread

### SWORDFISH 42\*

grilled, fingerling potatoes, haricots verts, roasted parsnips, grapefruit beurre blanc

## PÂTES ET RISOTTO {PASTA & RISOTTO}

### GNOCCHI 46

pure country beef shortrib, veal stock, red wine, pecorino

### RISOTTO 36

orchard morels, sweet-tooth, shiitake,  
oyster mushrooms, grana padano

## GARNITURES

{sides}

### SAUTÉED MUSHROOMS 15

foraged and cultivated

### FRITES 12

kennenbec potato, aioli, ketchup



### 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

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