

## 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

### AVOCADO TOAST 21

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

### HOUSE SALADE 15\*

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

### CHARCUTERIE 20

rotating selection, crostini, fennel-olive salade

### FROMAGE 22

rotating selection, crostini, local honey, compôte



## 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 HALIBUT BENEDICTE 28\*

sautéed spinach, hollandaise,  
crispy capers, potatoes

### BREAKFAST AMÉRICAIN 26\*

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

## LE RAW BAR

### OYSTER 1/2 SHELL\*

check our specials for what's fresh

### CRUDO 24\*

hamachi, picholine olive, preserved lemon,  
pickled fresno chilis, pine nuts, mint

## PLATS PRINCIPAUX

### QUICHE DU JOUR 19\*

served with salade verte

### STEAK AND EGGS 41\*

double r ranch flat iron, two poached eggs,  
breakfast potatoes, charred pearl onions,  
sauce romesco, chive emulsion

### BOEUF BOURGUIGNON 31\*

carman ranch 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

### MOULES FRITES 31

hama hama mussels, saucisse basquaise,  
aioli, fennel, white wine

### CROQUE MADAME 26\*

ham-gruyère-béchéamel, olive oil brioche,  
sunny egg, salade verte

### LE GRAND BURGER 25\*

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



*\*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.*