



PETITS PLATS

{ APPETIZERS }

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*

leek chimichurri, roasted tomatoes, sea purslane, hominy

ONION SOUPE GRATINÉE 13/17

chicken stock, caramelized onions, gruyère, crouton

LES SALADES

{ SALADS }

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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05.16.2026

ENTRÉES

LA TERRE {LAND}

STEAK FRITES 42*

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

DUCK CONFIT 38

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

LE GRAND BURGER 26*

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

BOEUF BOURGUIGNON 43

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

DEMI-VOLAILE 42

(please allow extra time to prepare this dish)

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

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, daily chef vegetable, roasted parsnips, grapefruit beurre blanc

PÂTES ET RISOTTO {PASTA & RISOTTO}

GNOCCHI 46

pure country beef shortrib, veal stock, lemongrass,
cardamom, 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

whipped crème fraîche butter & garlic confit

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