



## 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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*\*Consuming meat, fish, shellfish, 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.*

04.24.2026

# ENTRÉES

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## LA TERRE {LAND}

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### 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

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## LA MER {SEA}

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### 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

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## PÂTES ET RISOTTO {PASTA & RISOTTO}

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### GNOCCHI 46

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

### RISOTTO 36

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

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## GARNITURES

{sides}

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### 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\*

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### SEAWOLF BREAD SERVICE 9

sourdough baguette, whipped crème fraîche butter & garlic confit

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