

PETITS PLATS

{ APPETIZERS }

SEAWOLF BREAD SERVICE 9

seawolf sourdough baguette
whipped crème fraîche butter & garlic confit

COFFEE CAKE 12

two generous servings, with fruit compôte,
vanilla crème fraîche

ONION SOUP GRATINÉE 13/17

chicken stock, gruyère, croutons

GRANOLA 12

mixed berries, fruit,
granola, local honey, yogurt

HOUSE SALADE 15*

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

LE GRAND CAESAR SALADE 16*

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

CHICKEN LIVER PÂTÉ 19

fruit coulis, pickled mustard seeds, grilled sourdough

CHARCUTERIE 22

rotating selection, crostini, fennel-olive salad

FROMAGE 22*

rotating selection, crostini, local honey, compôte

BURRATA 23

spiced pumpkin purée, roasted delicata squash,
candied pepitas, pâte sablée



PLATS DES OEUFs

{ egg plates }

PORK BELLY & EGGS 27*

crispy braised pork belly, polenta, gruyère,
cornichons, frisée, arugula, pequillo pepper sauce

WILD MUSHROOM OMELETTE 28*

seasonal mushrooms, chèvre, chives,
potatoes, seawolf bread

EGGS BENEDICTE 26*

ham, hollandaise, potatoes

SMOKED SALMON BENEDICTE 28*

poached eggs, hollandaise, potatoes

BREAKFAST AMÉRICAIN 26*

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

STEAK AND EGGS 44*

coulotte, two poached eggs, breakfast potatoes,
sauce romesco, chive emulsion

CROQUE MADAME 26*

ham-gruyère-béchamel, toasty sourdough,
sunny egg, salad verte



**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.*

PLATS PRINCIPAUX

{ MAIN DISHES }

BOEUF BOURGUIGNON 43

pure country 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

LE GRAND BURGER 26*

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

AVOCADO TOAST 17

crushed avocado, sourdough,
pickled onion, everything spice,
arugula salad, champagne vinaigrette

ROASTED BEET SALADE 24

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

HERBACEOUS CHICKEN SALADE 19*

roasted hind-quarters, mirepoix, garlic aioli,
mustard, dill, parsley, pickled onions,
frisée-microgreens salad, toasted brioche

ADD TO ANY DISH

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

