



PETITS PLATS

{ APPETIZERS }

MARINATED OLIVES & MARCONA ALMONDS 14

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

CHARCUTERIE 22

rotating selection, crostini, fennel-olive salad

CHICKEN LIVER MOUSSE 17*

fruit coulis, pickled mustard seeds, grilled sourdough

FROMAGE 22

daily rotation, local honey, crostini

ESCARGOTS 26

confit garlic, lemon, parsley, paprika, ground mustard, grilled sourdough

CRISPY OCTOPUS 27*

saffron potato, blistered cherry tomatoes, jalapeño, squid ink aioli, red shiso

ONION SOUPE GRATINÉE 13/17

chicken stock, caramelized onions, gruyère, crouton

LES SALADES

{ SALADS }

HOUSE SALADE 16*

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

BURRATA 24

alice & peter's heirloom tomatoes,
pickled peaches, basil, herbs, crostini

LE GRAND CAESAR SALADE 16*

anchovy vinaigrette, bibb lettuce, kohlrabi,
lemon herb breadcrumb, grana padano



OYSTER 1/2 SHELL*

check with your server for what's fresh today



CRUDO 24*

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

**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.*

9.3.2025

ENTRÉES

LA TERRE {LAND}

STEAK FRITES 42*

klingeman farms dry aged sirloin, sauce au poivre, kennenbec potato, aioli, ketchup

DEMI-VOLAILLE 41

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

LE GRAND BURGER 25*

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

BOEUF BOURGUIGNON 38

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

LA MER {SEA}

STEAMED CLAMS 27*

prawn dashi, tomato, corn, bonito flake, grilled bread

PAN SEARED SOCKEYE SALMON 41*

farro, aash farms zuchinni, soubise, persillade, tarragon

PÂTES ET RISOTTO {PASTA & RISOTTO}

PASTA 32

creste di gallo pasta, guanciale, red onion,
cherry tomato, calabrian chili, fennel pollen, herbs,
pecorino romano
add 5 prawns +15*

RISOTTO 26

melted leeks, foraged mushrooms,
grana padano
add 5 prawns +15

GARNITURES {sides}

FRITES 12

kennenbec potato

SAUTÉE MUSHROOMS 17

foraged and cultivated

ROASTED SUMMER SQUASH 15

aash farms, charred scallion bagna càuda, pickled shallot

SEAWOLF BREAD SERVICE 9

sourdough baguette from seawolf bakery, whipped crème fraîche butter & garlic confit

**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.*
