

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,
quinoa 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, balsamic reduction
add boquerones \$5

CHICKEN LIVER PÂTÉ 19

fruit coulis, pickled mustard seeds, grilled sourdough

CHARCUTERIE 22

rotating selection, crostini, fennel-olive salade

FROMAGE 22*

rotating selection, crostini, local honey, compôte

BURRATA 23

charred treviso, pinenut purée, smoked leek oil,
rainbow sprouts, lemongrass gastrique, pickled blueberries



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



OYSTER 1/2 SHELL*

check our specials for what's fresh



**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 }

STEAK AND EGGS 44*

pure country dry aged sirloin, two poached eggs,
breakfast potatoes,
sauce romesco, chive emulsion

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

CROQUE MADAME 26*

ham-gruyère-béchéamel, toasty sourdough,
sunny egg, salade verte

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 salade, champagne vinaigrette

ROASTED BEET SALADE 24

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

ADD TO ANY DISH

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



VINS AU VERRE ET PICHET

{ WINES BY THE GLASS AND PITCHER }

BLANC {WHITE}

	glass	demi pichet	pichet	bottle
CHARDONNAY ~ DOMAINE LAROCLETTE '22 <i>mâcon-fuissé, france</i> · minerality, white fruit, round, balanced	18	25	43	66
CHARDONNAY ~ ROMBAUER '24 <i>carneros, ca</i> · ripe peach, citrus fruits, apricot, creamy, vanilla	25	36	59	90
PICPOUL ~ HECHT & BANNIER '23 <i>france</i> · fresh, lively, unoaked, mineral spine	12	18	30	48
SAUVIGNON BLANC ~ TEMATA '23 <i>new zealand</i> · lime, passionfruit, guava, melon, white nectarine	16	22	39	60
SANCERRE ~ JEAN MARIE REVERDY '24 <i>france</i> · bright green highlights, white flowers, vineyard peach, acacia	25	36	59	90
RIESLING ~ BISCHÖFLICHE 'DOM' '21 <i>mosel, germany</i> · green apple, stony minerality, delicatly floral, flint	20	28	49	72
TURBIANA ~ BUGLIONI 'GABRIELLA' '23 <i>italy</i> · aromas of wildflower, pineapple, lemon zest, beeswax, crisp, bright	16	22	39	60
LATE HARVEST CHENIN ~ CH. PIERRE-BISE GRAND CRU '22 <i>france</i> · toffee, plum, caramel, honey, high acidity	25	--	--	--

ROSÉ & BULLES {PINK & BUBBLES}

	glass	demi pichet	pichet	bottle
CHAMPAGNE ~ DELAMOTTE BRUT NV 375ML <i>france</i> · fresh, creamy, delicate, pearly mousse, mineral finish	--	--	--	60
CHAMPAGNE ~ PALMER BRUT RESERVE NV <i>france</i> · elegance, finesse, citrus, pear, apricot, hazelnut	28	39	68	90
CRÉMANT DE BOURGOGNE ROSÉ ~ ALBERT BICHOT NV <i>france</i> · blackcurrant, raspberries, citrus, delectable vivacity	16	22	39	60
CRÉMANT D'ALSACE ~ PIERRE SPARR NV <i>france</i> · racy, powerful, crisp, melon, mango	14	19	33	52
ROSÉ ~ DOMAINE LA ROCALIÈRE 'TAVEL' '24 <i>france</i> · red fruits, fruity, finesse, strength	14	19	33	52
SPARKLING VERDEJO ~ SHANIA NV ZERO ABV <i>spain</i> · dealcoholized, hint of lime, white flowers, dry floral finish	12	18	30	48

ROUGE {RED}

	glass	demi pichet	pichet	bottle
CAB SAUV ~ CHÂTEAU LA GRANDE ROCHE '22 <i>napa vly, ca</i> · blackcurrants, cherries, chalky tannins	28	39	68	90
PINOT NOIR ~ DOMAINE GLANTENET '23 <i>france</i> · fresh strawberries, licorice, silky, round, enveloped tannins	20	28	49	72
CÔTES DU RHÔNE ~ DOM. BEAURENARD '24 <i>france</i> · full red berry, garrigue, medium-bodied, touch of spice	16	22	39	60
CAB FRANC ~ TINTO NEGRO '20 <i>mendoza, arg.</i> · perfumed violet aromatics, bright red fruit, bright, mineral finish	14	19	33	52
BORDEAUX ~ CHÂTEAU SICOT '19 <i>france</i> · rich, luxurious, red berries, cocoa, supple tannins	14	19	33	52
SYRAH ~ ALAIN VOGÉ 'LES PEYROUSES' '22 <i>france</i> · fresh, lively, blackcurrant, licorice, olive, black pepper	18	25	43	66
MALBEC ~ RUCA MALÉN '23 <i>mendoza, arg.</i> · velvety palate, round tannins, violet, dark berries, herbs	14	19	33	52

COCKTAILS & COFFEE

ESPRESSO MARTINI 20

vanilla vodka, caffè borgehetti, ristretto espresso

MISS SMITH 20*

gin, lime, green chartreuse,
granny smith apple syrup, elderflower foam

FADE TO PURPLE 17

gin, cherry blossom vermouth, ube syrup, lemon

LE PAMPLEMOUSSE 14

grapefruit, pamplemousse liqueur, sparkling rosé

BRAMBLIN' FOOL 16

bourbon, crème de mûre, génépy, lemon

GOLD MINE 18

westland whiskey, spiced pear, lemon, honey, star anise

YOUNG RAISIN 18

mezcal, cocchi bianco, passionfruit, grape, lime, soda

WORD OF MOUTH 17

gin, amaro, yellow chartreuse, lime

BEARS 'N' BEETS 20*

gin, aquavit, beets, blueberries, lemon, egg white

SANS ALCOOL

{ NON-ALCOHOLIC }

SEASONAL SHRUB 8

vinegar, blackberry & hibiscus, sparkling water

STAR ANISE LEMONADE 8

star anise, lemon, sparkling water

APPLE SODA 8

apple, allspice, cinnamon, nutmeg, lime, soda water

GINGER BEER 5

ginger, lemon, champagne yeast

SAN PELLEGRINO 8

sparkling mineral water

SHANIA SPARKLING VERDEJO 12

spanish dealcoholized white wine

BIÈRES

PRESSION {DRAFT}

STELLA ARTOIS LAGER 9

SEAPINE PILSNER 9

ESTRELLA JALISCO LAGER 9

FORT GEORGE VORTEX IPA 9

ELYSIAN HAZY IPA 9

WINSOME PEAR CIDER 11

BOUTEILLE {BOTTLE}

OLD RASPUTIN IMPERIAL STOUT 9

CLAUSTHALER N/A LAGER 7

BEST DAY BREWING N/A IPA 6

*We make cocktails containing dairy, nuts and eggs.
Please alert your server regarding any dietary restrictions you may have.