



## PETITS PLATS {APPETIZERS}

### MARINATED OLIVES & MARCONA ALMONDS 14

citrus, garlic, thyme espelette, olive oil

### CHICKEN LIVER MOUSSE 20

roasted rhubarb, pickled mustard, watercress, sourdough,  
red wine gastrique

### CHARCUTERIE 20

rotating selection, crostini, fennel-olive salade

### CRUDO 24

hamachi, picholine olives, preserved lemon,  
pickled fresno, pine nut, mint

### POMMES FRITES 12

kennenbec potatoes, aioli, ketchup

### ONION SOUP GRANTINÉE 13/17

chicken stock, caramelized onions, gruyère, crouton

### SEAWOLF BREAD 9

sourdough baguette,  
whipped crème fraîche butter & garlic confit

## LES SALADES {SALADS}

### BIBB LETTUCE 15

anchovy vinaigrette, kohlrabi,  
lemon herb breadcrumb, grana padano

### HOUSE SALAD 15\*

mixed greens, champagne vinaigrette, fennel,  
radish, sleeping beauty cheese

### BURRATA 18

green chickpeas, fennel confit, pickled kumquat, tarragon, crostini

»» add «« CHICKEN +10 PRAWNS +15 HALIBUT +25 STEAK +20 »» add ««

## UN SANDWICH {SANDWICHES}

### LAMB DIP 26

shaved leg of lamb, drunken goat cheese, lamb jus  
pickled sweet peppers, rosemary aioli, baguette, fries

### SMOKED CHICKEN TARTINE 22

mary's chicken hind-quarter boneless, celery, onion, aioli,  
pickled onions, watercress, sourdough, salade verte

### LE GRAND BURGER 25

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

### FRIED CHICKEN 25

buttermilk brined mary's chicken hind-quarter boneless,  
house bread and butter pickles,  
red onion, fermented chili aioli, bibb lettuce, fries

## PLATS PRINCIPAUX {MAINS}

### MOULES FRITES 31

hama hama mussels, saucisse basquaise, aioli,  
fennel, white wine

### MAFALDINE 29

mushrooms, leeks, chard, nettle pesto,  
pecorino romano

### RISOTTO 27

english peas, spring onion, green garlic,  
mint, grana padano

### POULET ROSTI 28

mary's chicken breast, grilled purple sprouted broccoli,  
polenta, olive-caper-preserved lemon-butter sauce

### BOEUF BOURGUIGNON 31

carman ranch beef, lardon, mushroom, carrot, pearl onion,  
pommes purées, baguette

### STEAK FRITES 47

st helen's flat iron, sauce au poivre

*\*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.*