



PETITS PLATS {APPETIZERS}

FRENCH PLATTER 22

rotating selection of fromage and charcuterie, crostini, fennel-olive salad

POMMES FRITES 12*

kennenbec potatoes, aioli, ketchup

BURRATA 23

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

HAMACHI CRUDO 24*

sashimi, pickled green papaya, radish,
jalapeño, herb vinaigrette

ONION SOUP GRANTINÉE 13/17

chicken stock, caramelized onions, gruyère, crouton

LES SALADES {SALADS}

LE GRAND CAESAR SALADE 16*

black garlic-anchovy vinaigrette, romaine, kohlrabi,
croutons, pecorino romano

HOUSE SALADE 15*

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

ROASTED BEET SALADE 22

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 «« CHICKEN +10 PRAWNS +15 COHO +22 »» add ««

UN SANDWICH {SANDWICHES}

LAMB BURGER 26*

turkish spiced, carrot, walnut, yogurt, arugula,
pickled red onion, french fries

LE GRAND BURGER 26*

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

PLATS PRINCIPAUX {MAINS}

FISH & CHIPS 26

beer battered rockfish, remoulade, pickled vegetables, crushed yukons-garlic-butter

MOULES FRITES 37*

penn cove mussels, white wine, shallot,
stone ground mustard, crème fraîche

**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.*