



PETITS PLATS {APPETIZERS}

MARINATED OLIVES & MARCONA ALMONDS 14

citrus, garlic, thyme esepette, olive oil

CHARCUTERIE 20

rotating selection, crostini, fennel-olive salad

POMMES FRITES 12*

kennenbec potatoes, aioli, ketchup

CRUDO 24*

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

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

fava beans, 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

LE GRAND BURGER 25*

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

SMOKED CHICKEN TARTINE 22*

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

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*

penn cove mussels, saucisse basquaise, aioli,
fennel, white wine

CAMPANELLE PASTA 34*

squid ink pasta, prawn, halibut, tomato, red onion,
calabrian chili, fennel pollen, herbed bread crumb

POULET ROSTI 28

mary's chicken breast, grilled asparagus,
pommes purées, olive-caper-preserved lemon-butter sauce

BOEUF BOURGUIGNON 31

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

RISOTTO 27

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

STEAK FRITES 42*

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

**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.*