



PETITS PLATS

{ APPETIZERS }

MARINATED OLIVES & MARCONA ALMONDS 14

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

CHARCUTERIE 20

rotating selection, crostini, fennel-olive salade

FROMAGE 22

daily rotation, local honey, crostini

ESCARGOTS 26

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

CHARRED OCTOPUS 26*

pine nut purée, mulled wine glaze, orange gel, pickled shallot, parsley, celery leaf

ONION SOUPE GRATINÉE 13/17

chicken stock, caramelized onions, gruyère, crouton

LES SALADES

{ SALADS }

HOUSE SALADE 15*

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

BURRATA 18

fava beans, fennel confit,
pickled kumquat, tarragon, crostini



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



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5.27.25

ENTRÉES

LA TERRE {LAND}

STEAK FRITES 42*

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

PRIME NEW YORK 56*

royal ranch beef, grilled purple broccolini, baby turnips,
pommes purées, rosemary-black pepper sauce

DEMI-VOLAILE 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 35

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

LA MER {SEA}

MOULES FRITES 31*

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

STEAMED CLAMS 27*

sautéed leeks, thyme, lemon, shallots, butter,
white wine, grilled sourdough

ALASKAN HALIBUT 48*

fava beans, smoked oyster mushrooms, watercress, nettle sauce, pickled shallot

PÂTES ET RISOTTO {PASTA & RISOTTO}

CAMPANELLE PASTA 34*

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

RISOTTO 30

english peas, spring onion, green garlic,
mint, grana padano
add 5 prawns +15

GARNITURES {sides}

FRITES 12*

kennenbec potato, herbs, aioli, ketchup

SAUTÉED MUSHROOMS 17

foraged and cultivated

SEAWOLF BREAD SERVICE 9

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

GRILLED ASPARAGUS 18*

rowley's asparagus, meyer lemon hollandaise,
cured egg yolk, grana padano

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