



PETITS PLATS

{ APPETIZERS }

MARINATED OLIVES & MARCONA ALMONDS 14

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

FRIED PORK BELLY 23

demi-glace, chive oil, corn bread purée, chard kale, frisée

CHARCUTERIE 22

rotating selection, crostini, fennel-olive salad

CHICKEN LIVER PÂTÉ 17

fruit coulis, pickled mustard seeds, grilled baguette

FROMAGE 22

daily rotation, local honey, crostini

ESCARGOTS 26

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

OCTOPUS 27*

piquillo crème, black bean purée, jalapeño, squid ink aioli,
blackberry, chive, baby sorrel, crème fraîche

ONION SOUPE GRATINÉE 13/17

chicken stock, caramelized onions, gruyère, crouton



OYSTER 1/2 SHELL*

check with your server for what's fresh today



CRUDO 24*

hamachi, pomegranate, orange supremes,
crème fraîche, pickled radish, toasted pinenuts

LES SALADES

{ SALADS }

ROASTED BEET SALADE 21

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

LE GRAND CAESAR SALADE 16*

black garlic-anchovy vinaigrette, romaine, kohlrabi,
lemon herb breadcrumb, pecorino romano
add boquerones +5

BURRATA 21

shaved fennel, red onion, d'anjou pear, chive,
pickled zilan grapes, huckleberry salt,
blackberry vinegar

HOUSE SALADE 15*

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

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11.28.2025

ENTRÉES

LA TERRE {LAND}

STEAK FRITES 42*

pure country sirloin, sauce au poivre,
kennenbec potato, aioli, ketchup

DEMI-VOLAILLE 41

(please allow extra time to prepare this dish)

pan-roasted half chicken, mushroom dijon sauce,
confit fingerling potatoes, greens

DUCK CONFIT 36

fingerlings, braised red cabbage, apples,
currants, red wine reduction

BOEUF BOURGUIGNON 41

pure country beef, lardon, mushroom, carrot, pearl onion,
pommes purées, baguette

LE GRAND BURGER 25*

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

LA MER {SEA}

CLAMS 28*

lardons, white wine, shallot, garlic, butter,
herbes de provence, grilled bread

MOULES 34*

penn cove mussels, coconout milk, saffron, cilantro,
green onion, lemongrass, ginger, grilled bread

LINGCOD 34*

light tempura, haricots verts, sumac buerre rouge, parsnip purée

PÂTES ET RISOTTO {PASTA & RISOTTO}

GNOCCHI 34

watercress-basil pesto, pinenuts, garlic, pecorino

RISOTTO 29

black trumpet mushrooms, parsley, taragon,
grana padano

GARNITURES

{sides}

ADD TO ANY DISH

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



FRIED DELICATA 14

light tempura, vinaigrette verte, smoked tomato jam

SAUTÉED MUSHROOMS 15

foraged and cultivated

SEAWOLF BREAD SERVICE 9

sourdough baguette, whipped crème fraîche butter & garlic confit

FRITES 12

kennenbec potato, aioli, ketchup

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