

AQUITAINE

Dinner

<i>Pommes Frites</i> —Pimentón, Parsley, Fried Garlic	9
<i>Deviled Eggs</i> —Piquillo Pepper, Cornichon, Crispy Leeks	12
<i>Polenta Fries</i> —Parmesan, Harissa Aioli	12
<i>Twice Baked Potato Gratin</i> —Asparagus, Pyrenees Cheese, Lemon-Herb Confit	14
<i>Crab Stuffed Mushrooms</i> —Goat Cheese, Crème Fraîche, Lemon-Butter	18
<i>Shrimp-Avocado Tartine</i> —Radish, Citrus, Piment d'Espelette, Olive Tapenade	16
<i>Duck Confit Salad</i> —Asparagus, Spring Vegetables, Gribiche Sauce, Mustard Vinaigrette	19
<i>Roasted Beet Salad</i> —Citrus, Pine Nuts, Sherry-Goat Cheese Dressing	16
<i>Smoked Bacon Tart</i> —Crème Fraîche, Fromage Blanc, Leeks	17
<i>Croque Monsieur</i> —Gruyère, Parisian Ham, Béchamel (Egg \$2)	16
<i>Duck Reuben</i> —Duck Confit, Pastrami, Emmenthal, Pickled Cabbage, Mustard-Aioli	19
<i>Gascon Burger</i> —½ lb Angus Chuck, Onion Marmalade, Frites (Cheese/Bacon/Egg \$2)	18
<i>Rosemary Polenta</i> —Grape Tomatoes, Aged Balsamic, Basil Oil, Manchego (Egg \$2)	17
<i>Mussels Marmandes</i> —Spanish Chorizo, Tomato Concassè, Parsley	19
<i>Chicken Basquaise</i> —Piperade Sauce, Piment d'Espelette, Herb Polenta	23
<i>24oz Grilled Ribeye</i> —Caramelized Onions, Bordelaise Sauce	58

<i>Fromage and Charcuterie (1, 3, 5 selection)</i>	8/22/34
<i>Half and Half (3 Fromage/3 Charcuterie)</i>	36

Fromage—Fruit, Espelette Honey

Chabrin—Goat, Soft, Earthy

Ossau Iraty—Sheep, Pyrénées, Grassy

Belton Farm—Cow, Aged Cheddar, Nutty

Roquefort—Cow/Sheep, Complex, Blue

Comte—Cow, Hard, Alpine Style

Domaine du Vallage—Cow, Creamy

Charcuterie—Cornichon, Pommery Mustard

Pheasant-Pistachio Pâté

Duck Prosciutto

Bresaola

Prosciutto

Coppa

Soppressata

Desserts

Lemon Tart—Crème Fraîche Ice Cream, Blueberry Coulis 9

Poached Pear—Caramel, Almond, Spiced Jus 9

Gascon Sundae—Armagnac French Plum, Hazelnut, Vanilla Ice Cream 9

ALL WINE is sold to go at **30% OFF**
Service Charge may be Added for Parties of 8 or more

AQUITAINE

Wine and Beverage

APERITIF

Aquitaine Royale—Loganberry Liqueur, Crémant, Lemon	12
La Rappiere—Floc de Gascogne, Cappalretti, Cava	12
Pink Sangria—Rose Wine, Fruit	12

SPARKLING

Blanquette de Limoux, Domaine Rosier, Cuvée Jean Philippe 2018	12/48
Rosé, Mas de Daumas Gassac, Languedoc 2018	17/68
Champagne, Bernard Gaucher NV	22/88

WHITE

Txakoli de Getariako, Ulacia 2019	13/52
Ugni Blanc, Cèdre, Blandine Le Blanc, Côtes de Gascogne 2019	12/48
Sauvignon/Gros Manseng, Brumont, Roques, Gascogne 2018	14/56
Bordeaux Blend, Château Sainte-Marie, Entre-Deux-Mers 2019	12/48
Colombard Blend, Y Rousseau, North Coast 2017	13/52
Gros Manseng, Lapeyre, Jurançon Sec 2019	15/60
Chardonnay, Domaine Denante, Mâcon La Roche-Vineuse 2019	19/76

ROSÉ

GSM, Domaine Sainte Rose, Coquille D'Oc 2019	11/44
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RED

Valdigué, J. Lohr, Wildflower, Arroyo Seco, Monterey 2019	12/48
Pinot Noir, Jean Claude Mas, Pays d'Oc 2018	12/48
Carignan Blend, Col des Vents, Corbières 2018	13/52
Merlot/Tannat, Brumont, Roques, Gascogne 2017	14/56
Malbec, Château Pineraie, Cahors 2018	13/52
Cabernet Franc, Beaucanon, Napa Valley 2011	16/64
Carmenère, Lapostolle, Cuvée Alexandre, Apalta 2018	15/60
Bordeaux Blend, Château Martet, Saint-Foye-de-Bordeaux 2007	19/76
Tannat, Domaine Berthomieu, Charles de Batz, Madiran 2015	17/68

SWEET AND FORTIFIED

Jurançon, Clos Guirouilh 2010	13/52
Pacherenc-du-Vic-Bilh, Bouscassé, Les Larmes 2011	17/68
Monbazillac, Kalian-Bernasse 2012	12/48
Sauternes, La Fleur d'Or 2014	15/60
Ambre des Rivesaltes, Piquemal 1990	20/80
Banyuls, Arbe Rous, Domaine La Tour Vielle 2019	14/56

BEER

Pilsner, König, Germany	7
White, Blanche de Bruxelles, Belgium	7
Red Ale, Gavroche, France	8
Ale, Delirium, Belgium	9

BEVERAGES

Lemonade, Iced-T, Arnold Palmer	5
Ginger Beer	5
Americano/Cafe	4
Espresso	3
Café Au Lait	5

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