

# AQUITAINE

## Brunch

<i>Pommes Frites</i> —Pimentón, Fried Garlic, Sauce Ravigote	9
<i>Polenta Fries</i> —Parmesan, Harissa Aioli	12
<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>Deviled Eggs</i> —Piquillo Pepper, Cornichons, Crispy Leeks, Chives	12
<i>Smoked Bacon Tart</i> —Crème Fraîche, Caramelized Leeks, Egg	18
<i>Frittata Française</i> —Spinach, Potatoes, Shallots, Aioli	15
<i>Roques Scramble</i> —Chorizo and Manchego Scrambled Eggs, Herb Roasted Potatoes	15
<i>Pastrami Hash</i> —Duck Confit, Two Eggs, Herb Roasted Potatoes	18
<i>Eggs Basquaise</i> —Two Eggs, Rosemary Polenta, Piperade, Pyrenees Cheese	17
<i>Steak and Eggs</i> —Herb Roasted Potatoes, Fried Egg, Chimichurri Sauce	25
<i>Croque Monsieur</i> —Gruyère, Parisian Ham, Béchamel	16
<i>Croque Madame</i> —Gruyère, Parisian Ham, Béchamel, Egg	18
<i>Duck Confit Salad</i> —Asparagus, Spring Vegetables, Gribiche Sauce, Mustard Vinaigrette	19
<i>Duck Reuben</i> —Duck Confit, Pastrami, Emmenthal, Pickled Cabbage, Mustard-Aioli	19
<i>Gascon Burger</i> —½ lb Angus Chuck, Shallot Marmalade, Frites (Cheese/Bacon/Egg \$2)	18

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

<i>Fromage</i> —Fruit, Espelette Honey	<i>Charcuterie</i> —Cornichon, Pommery Mustard
<i>Chabrin</i> —Goat, Buttery, Natural Rind	<i>Pheasant-Pistachio Paté</i>
<i>Ossau Iraty</i> —Sheep, Pyrénées, Grassy	<i>Duck Prosciutto</i>
<i>Belton Farm</i> —Cow, Aged Cheddar, Nutty	<i>Bresaola</i>
<i>Roquefort</i> —Cow/Sheep, Complex, Blue	<i>Prosciutto</i>
<i>Comte</i> —Cow, Hard, Alpine Style	<i>Coppa</i>
<i>Domaine du Vallage</i> —Cow, Triple Cream	<i>Soppressata</i>

## Desserts

<i>Lemon Tart</i> —Crème Fraîche Ice Cream, Blueberry Coulis	9
<i>Poached Pear</i> —Caramel, Almond, Spiced Jus	9
<i>Gascon Sundae</i> —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

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## *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 2017	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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