

AQUITAINE

Brunch

Pommes Frites —Pimentón, Fried Garlic, Sauce Ravigote	9
Polenta Fries —Parmesan, Harissa Aioli	12
Deviled Eggs — Piment d'Espelette, Cornichon, Crispy Leeks	12
Crab Stuffed Squash — Goat Cheese, Basil, Lemon-Butter	18
Shrimp-Avocado Toast —Radish, Citrus, Piment d'Espelette, Olive Tapenade	18
Duck Confit Salad —Green Beans, Peas, Gribiche Sauce, Champagne Mustard Vinaigrette	21
Smoked Bacon Tart —Fried Egg, Crème Fraîche, Caramelized Leeks	19
French Frittata —Spinach, Potatoes, Aioli, Lemon-Herb Vinaigrette	16
Roques Scramble —Chorizo and Manchego Scrambled Eggs, Herb Roasted Potatoes	16
Pastrami Hash — Duck Confit, Two Eggs, Herb Roasted Potatoes	19
Eggs Basquaise —Two Eggs, Rosemary Polenta, Piperade, Pyrenees Cheese	18
Croque Monsieur — Gruyère, Parisian Ham, Béchamel	18
Croque Madame — Fried Egg, Gruyère, Parisian Ham, Béchamel	19
Duck Reuben —Duck Confit, Pastrami, Emmenthal, Pickled Cabbage, Mustard-Aioli	21
Gascon Burger —Caramelized Onions, Bordelaise Sauce, Fries (Cheese/Bacon/Egg \$2)	18
Mac n' Duck Macaroni, Duck Confit, Mornay Sauce	16
Duck and Waffles —Espelette Maple Syrup, Chocolate, Aged Balsamic	26

Fromage and Charcuterie (1, 3, 5 selection) 8/22/34

Half and Half (3 Fromage/3 Charcuterie) 36

Fromage —Fruit, Espelette Honey	Charcuterie —Cornichon, Pommery Mustard
Chabrin—Goat, Medium Soft, Earthy	Pâté de Campagne
Ossau Iraty— Sheep, Hard, Grassy	Spanish Chorizo
Belton Farm—Cow, Aged Cheddar, Nutty	Bresaola
Roquefort—Cow/Sheep, Complex, Blue	Prosciutto
Comte—Cow, Hard, Alpine Style	Coppa
Saint Angel—Cow, Triple Cream	Soppressata

Desserts

Lemon Tart — Crème Fraîche Ice Cream, Blueberry Coulis	10
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ALL WINE is sold to go at **30% OFF**
Service Charge may be Added for Parties of 8 or more

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Chocolate Fondant—Strawberry Sauce, Crème Chantilly 10

Gascon Sundae—Armagnac French Plum, Hazelnut, Ice Cream 10

Wine and Beverage

APERITIF

Aquitaine Royale—Loganberry Liqueur, Crémant, Lemon 12

La Rappiere—Floc de Gascogne, Cappalletti, Cava 12

Pink Sangria—Rose Wine, Fruit 12

SPARKLING

Blanquette de Limoux, Domaine Rosier, Cuvée Jean Philippe 2019 12/48

Rosé, Mas de Daumas Gassac, Languedoc 2019 17/68

Champagne, Michel Dervin NV 22/88

WHITE

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, Lionel Osmin, Jurançon Sec 2017 15/60

Clairette/Marsanne, Château Barbanau, Clos Val Bruyère, Cassis 2019 13/52

Chardonnay, Domaine Denante, Mâcon-Davayé 2019 19/76

ROSÉ

Txakoli de Getariako, Ulacia 2019 13/52

Carignan, VillaViva, Côtes de Thau 2020 12/48

RED

Jurançon Noir, Plaisance Penavayre, Rend Son Jus, Vin de France 2019 14/56

Pinot Noir, Laroque, Cité de Carcassonne 2019 15/60

Syrah/Grenache/Carignan, André Aubert, Le Devoy, Grignan-Les-Adhémar 2018 14/56

Merlot/Tannat, Brumont, Roques, Gascogne 2017 14/56

Malbec, Château la Caminade, Cahors 2018 13/52

Cabernet Franc, Beaucanon, Napa Valley 2012 16/64

Carmenère, Lapostolle, Cuvée Alexandre, Apalta 2019 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 2012 13/52

Pacherenc-du-Vic-Bilh, Bouscassé, Les Larmes 2011 17/68

Sauternes, Romieu-Lacoste 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

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Red Ale, East Brother, Richmond	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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