

Bistro Aix  
1440 San Marco Boulevard  
Jacksonville, Florida 32207  
904-398-1949  
www.BistroX.com

## "MID" MENU



**Bistro Aix Hours**  
M – Th: 11am – 10pm  
Fr: 11am – 11pm  
Sa: 5pm – 11pm  
Su: 5pm – 9pm

(served from 2:30pm – 5:00pm Monday – Friday)

### APPETIZERS & SALADS

- Smoked Tomato Soup* topped with crème fraîche & chives...7 / 4.5  
*Creamy French Onion Soup* our signature version of this well-loved classic...7 / 4.5  
*Quiche du Jour* served with mixed greens or Caesar salad ...12  
*Crab Cakes* on roasted shallot sauce with truffled arugula...12  
*Crispy Chips* house-made potato chips with warm blue cheese...9 / 5.5  
*Mac-n-Cheeses* four creamy cheeses topped with sharp cheddar...8  
*Organic Red & Gold Beets* in Bibb lettuce topped with ricotta salata...11 / 6.5  
*Baby Spinach & Mixed Greens* with pears, candied walnuts & house-made blue cheese dressing...11 / 7  
*Traditional Caesar Salad* with shaved red onions, cheese & tomatoes...9 / 6, with roasted chicken...11 / 7  
*Prosciutto & Goat Cheese Salad* with mixed greens, tossed in a fig balsamic vinaigrette...12 / 7  
*Mixed Green Salad* with dried tomatoes & shaved cheese, tossed in a walnut vinaigrette...8 / 5  
*Hobbs' Charcuterie & Cheese Plate (your choice, mix & match, served by the ounce)*  
*Artisan Charcuterie* ~ smoked prosciutto speck...4.75, cacciatore (spicy)...3.25,  
prosciutto salami...3.5, hot coppa...3.75  
*Cheese* ~ Midnight Moon (aged goat cheese, Cypress Grove, USA)...3.5,  
Pyrenees with Green Peppercorn (cow's milk, France)...2.75,  
Gouda (5-yr. aged, cow's milk, Holland)...3.5, Roaring 40's Blue (cow's milk, Australia)...3  
*Add a crab cake to any item for...4 each*  
*Add oak-fired shrimp to any item above: 5 shrimp...8, or 3 shrimp...5.5*

### WOOD-FIRED PIZZAS

- Guanciaie Hobbs'* cured pork cheek with red onions & lightly spiced tomato sauce...15  
*Scampi* shrimp, pesto, sweet onions, tomatoes & spinach...15  
*Sausage* with caramelized onions tomatoes & spicy harissa...15  
*House-Smoked Salmon* with red onions, crème fraîche & caviar...19  
*Prosciutto* Hobbs' cured ham, goat cheese & roasted red peppers...15  
*Mushroom & Fontina* purée of mushrooms, chives & white truffle oil...14  
*Three Cheese* with fresh tomatoes & basil...12, with goat cheese...13, with pepperoni ...13  
*Executive Chef: Tom Gray      Sous-Chefs: Al Fuentes, Brad Hoke, Chris Jones & Zeke Mears*

*l'Heure du Cocktail*

*Happy Hour*

Monday ~ Friday, 4pm ~ 7pm

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