

Bistro Aix

1440 San Marco Boulevard
Jacksonville, Florida 32207
904-398-1949

www.BistroX.com

Twitter: @bistroaix

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Bistro Aix Hours

M – Th: 11am – 10pm

Fr: 11am – 11pm

Sa: 5pm – 11pm

Su: 5pm – 9pm

LUNCH FAVORITES

Crispy Chips housemade potato chips with warm blue cheese...6 / 9

Crispy Calamari served with red pepper-feta dip...10.5

Smoked Tomato Soup topped with crème fraîche & chives...7 / 9

Creamy French Onion Soup our signature version of this well-loved classic...7 / 9

Quiche du Jour served with mixed greens or Caesar salad...12.5

Croque Madame classic French warm ham & cheese sandwich topped with a farm egg...13

The AIX Burger juicy grilled half-pound local grass-fed Cowboy Meats beef & French fries...14
burger add-ons: cheese...1.5, Hobbs' bacon...1.5, caramelized onions...1.25, mushrooms...2.5

Meatball Sandwich on a toasted hoagie roll with tomato purée, sliced fresh tomato & onion, mozzarella, provolone & asiago cheeses...13

Lasagna 12 thin layers of house-made pasta, tomato purée, creamy cheeses & fresh basil with sautéed spinach...18

**Grilled Tuna* over whipped potatoes, baby spinach, lemon-garlic butter & chive oil...19.5

Housemade Tagliatelle with shrimp in light tomato-cream sauce, fresh herbs & shaved Parmigiano...13 / 20

SANDWICHES

Featuring freshly baked breads from the French Pantry. Served with house-made potato chips.

Add a side green salad to any sandwich for...1.5.

Half Sandwich & Bowl of Soup served with your choice of soup & our house-made chips...12

Smoked Ham & Provolone arugula, tomato & spicy olive relish...10

Grilled Cheese cheddar, mozzarella & provolone cheese with fresh tomato...9.5

Turkey BLT Hobbs' bacon, lettuce, tomato & jalapeño-honey mustard...10.5

House-made Albacore Tuna Salad with olive oil mayonnaise, Dijon & celery, with lettuce & tomato...10

Roast Beef "French Dip" with horseradish cream, caramelized onions, provolone cheese & jus...12

WOOD-FIRED PIZZAS

Housemade Spicy Sausage with caramelized onions, tomatoes & spicy harissa...15

Mushroom & Fontina purée of mushrooms, chives & white truffle oil...14

Three Cheese with fresh tomatoes & basil...12, with goat cheese or Hobbs' pepperoni...13

SALADS

Mixed Greens with dried tomatoes, shaved cheese & walnut vinaigrette...5.5 / 9 with roasted chicken...7.5 / 13

Traditional Caesar Salad with red onions, cheese & tomatoes...5.5 / 9, with roasted chicken...7.5 / 13

"Aixoise" Salad julienned vegetables & lime-peanut dressing with roasted chicken...12, or calamari...13

Baby Spinach & Mixed Greens with pears, candied walnuts & house-made blue cheese dressing...7 / 12

Hobbs' Prosciutto & Goat Cheese Salad with mixed greens, tossed in a fig balsamic vinaigrette...7.5 / 13

Crispy Calamari Salad with red onion, grape tomatoes & shaved cheese in lemon-herb vinaigrette...13

Add to any salad:

Five Oak-Fired Jumbo Shrimp...8, Three Oak-Fired Jumbo Shrimp...5.5, Ashley Farms Roasted Chicken Breast...8,

Yellow Fin Tuna...12, Loch Duart Salmon...14, Calamari...7, Crab Cake...4

When placing your order, please inquire about our house-made dessert selections
& fresh-baked cookie assortment to complete your meal!

Join us for our L'Heure du Cocktail half-priced happy hour, offered Monday – Friday, 4pm – 7pm.

Planning an party? We cater events, corporate or private, large or small!
Please contact our Catering Coordinator for off-site delivery options & menu planning:
aixcater@bistrox.com, or 904-398-1949.

Corkage Fee...15 per 750ml

Executive Chef: Tom Gray

BYO Dessert Fee...2.5 per person

Sous Chefs: Al Fuentes, Brad Hoke, Chris Jones & Zeke Mears

20% gratuity added to tables of eight or more