

BISTRO AIX

APPETIZERS & SALADS

- 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
Crab Cakes on roasted shallot sauce with truffled arugula...12.5
Crispy Chips house-made potato chips with warm blue cheese...6 / 9
Mac-n-Cheeses four creamy cheeses topped with sharp cheddar ...8
Baby Spinach & Mixed Greens with pears, candied walnuts
& house-made blue cheese dressing...7 / 12
Traditional Caesar Salad with shaved red onions, cheese & tomatoes...5.5 / 9,
with roasted chicken...7.5 / 13
Prosciutto & Goat Cheese Salad with mixed greens & fig balsamic vinaigrette...7.5 / 13
Green Salad with dried tomatoes, shaved cheese in walnut vinaigrette...5.5 / 9
Hobbs' Artisan Charcuterie "By the Ounce"
Smoked Prosciutto Speck...4.75, Soppressata...3.75,
Genoa Salami...2.75, Wine Cured Salami...3.5
Cheeses "By the Ounce"
Thomasville Tomme (Sweet Grass Dairy, Georgia, raw, grass fed cow's milk)...3.25,
Green Hill (Sweet Grass Dairy, Georgia, Camembert-style, double cream,
cow's milk)...3.75, Gouda (Holland, 5-yr aged, cow's milk)...3.5,
add assorted olives...3.5

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

- Scampi* shrimp, pesto, sweet onions, tomatoes & spinach...15
Housemade Spicy Sausage with caramelized onions tomatoes & spicy harissa...15
Smoked Salmon with red onions, crème fraîche & caviar...19
Proscuitto 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 Hobbs' pepperoni ...13

Executive Chef: Tom Gray

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

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