

BISTRO+BAR

X

AIX

# LUNCH SELECTIONS

## DEBUT

**Deviled Egg Trio** <sup>GF</sup>  
Truffle mousse, bacon & egg, caviar 8

**Crispy Calamari**  
Smoked pepper aioli, crispy garlic, sweet soy, flash fried vegetables, scallions 12

**Escargot** <sup>GF</sup>  
Garlic herb butter, crostini 9

**Steak Tartare\*** <sup>GF</sup>  
Ravigote sauce, quail egg, arugula, cucumber, truffle potato chips 14

**Creamy French Onion Soup**  
Gruyère, provolone, crouton 7/9

**Smoked Tomato Soup** <sup>GF V</sup>  
Crème fraîche, chives 6/8

**Pommes De Terre** <sup>GF V</sup>  
Multi colored house-made potato chips, warm vidalia onion Roquefort dip 11

**Crunchy Tuna Roll**  
Spicy tuna, crunchy crab, cucumber 10

## SALADE

**Aixoise Salad** petite/full  
Choice of chicken or calamari, romaine, nappa & red cabbage, red & yellow peppers, carrots, scallions, pickled ginger, sesame seeds, peanuts, wontons, peanut lime vinaigrette 8/13

**Calamari Salad**  
Kale, mixed greens, baby heirloom tomatoes, shaved Parmigiano-Reggiano, red onions, lemon dressing 8/13

**Heirloom Beet Salad** <sup>V</sup>  
Bacon Farms greens, goat cheese mousse, pickled apples, moscatel vinaigrette 7/10

**Spinach Salad** <sup>GF</sup>  
Baby spinach, compressed pears, Roquefort cheese, candied walnuts, warm bacon vinaigrette 7/10

**Green Salad** <sup>GF V</sup>  
Baby heirloom tomatoes, cucumbers, red onions, shaved Parmigiano-Reggiano, garlic vinaigrette 6/9

**Whole Leaf Caesar** <sup>GF</sup>  
Baby heirloom tomatoes, red onion, shaved Parmigiano-Reggiano, lemon zest, garlic crouton 6/9

**Salad Niçoise** <sup>GF</sup>  
Grilled tuna, mixed greens, beet pickled eggs, haricot vert, niçoise olives, fingerling potatoes, heirloom tomato, garlic vinaigrette 8/13

**Goat Cheese Salad** <sup>V</sup>  
Fried goat cheese medallion, local mixed greens, seasonal fruit, toasted almonds, stone ground mustard vinaigrette 8/13

**ADD CHICKEN** 4   **ADD FULL SHRIMP** 8  
**ADD HANGER STEAK** 8   **ADD WILD SALMON** 8  
**ADD PETITE SHRIMP** 5   **ADD GRILLED TUNA** 10

## LES FRUITS DE MER

**Oysters\*** <sup>GF</sup>  
Cucumber-mint mignonette, fresh lemons, house-made cocktail sauce MP

**Smoked Salmon** <sup>GF</sup>  
Crème fraîche, grated eggs, red onion, capers, red peppers, crostini 14

**Ahi Tuna Tartare\***  
Avocado, tōgarashi-dusted crispy wonton, soy & sesame oil dressing 11

**Oysters Rockefeller\***  
Baked, creamy ramps, Gruyere, Béchamel, red peppers, bread crumbs 11

## SANDWICHES

**Raspberry Almond Brie Croissant** <sup>V</sup>  
Brie, almonds, raspberry preserves, served with green salad 13

**Short Rib Grilled Cheese**  
Jalapeno, brioche bread, tomato pepper marmalade, served with green salad 14

**Duck Confit**  
Balsamic onion jam, baby arugula, paisano bread, blended cheeses, served with green salad 14

**Smoked Turkey Sandwich**  
Nine grain bread, pickled shallots, balsamic mushrooms, cilantro aioli, havarti cheese baby arugula, served with green salad 14

**X Burger**  
Prime hand-ground beef, cheddar, pickles, pickled onions, locally grown lettuce, chipotle sauce, served with herbed French fries 15

**Grilled Chicken**  
Grilled chicken, provolone, Gruyère, tomato, lettuce, garlic confit aioli, baguette, served with house-made chips 11

**Fish Sandwich**  
Locally caught fish of the day, breaded in corn flour and flash-fried, chow chow, chipotle aioli, cilantro, toasted French roll, served with house-made chips 13

## PRINCIPAL

**Steak Frites Au Poivre** <sup>GF</sup>  
Peppercorn crusted onglet, roasted brussel sprouts, brandy shallot cream sauce, herbed french fries 17

**Mussels Frites**  
White wine, garlic, shallots, thyme, grilled ciabatta, saffron aioli, herbed french fries 19

**Coquilles St. Jacques**  
Baked scallops au gratin, mushroom duxelle, béchamel, Gruyère, toasted bread crumbs, tarragon, served with green salad 16

**Pan-Fried Crab Cake**  
Lemon caper remoulade, lemon butter, mixed greens 14

**Quiche Du Jour**  
Please consult your server for today's selection. Choice of caesar or mixed green salad 12

**Tuna Niçoise** <sup>GF</sup>  
Grilled tuna loin, whipped potatoes, lemon beurre blanc, hard boiled quail egg, spring long beans, niçoise olives, oven roasted tomatoes, french breakfast radish 21

## PIZZA

**Margherita** <sup>V</sup>  
Mozzarella, sliced tomatoes, fresh basil 14

**Sausage & Chèvre**  
Roasted tomato and peppers, chevre, fresh oregano, chili flakes 16

**Mushroom Fontina** <sup>V</sup>  
Sautéed wild mushrooms, truffle oil 15

## SIDES

Whipped Potatoes

Herbed French Fries

Au Gratin Potatoes

Roasted Brussel Sprouts

Wilted Garlic Kale

Asparagus

6

Bistro AIX takes pride in sourcing most of our ingredients from local and regional farmers and purveyors. We are committed to serving all of our guests the freshest food made with the freshest seasonal ingredients.

<sup>GF</sup> This meal can be easily modified to fit a gluten free diet <sup>V</sup> Vegetarian

\* Consuming raw or undercooked foods may increase your risk of foodborne illness. Before placing your order please inform your server if anyone in your party has a food allergy.

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**X**  
AIX

**Executive Chef**  
Christopher Cohen

**Sous Chef**  
Shaun Trachtenburg  
Melissa Nolan

**General Manager**  
Steve Serokee