

CANAPÉS

Deviled Egg Trio ^{GF}
Daily Selections 8

Fried Oysters
Egg yolk mousse, shaved red onion, tobiko, corn bread 10

Gougères ^V
Truffle cheese mousse, heirloom tomato, Gruyère profiterole 5

Crunchy Tuna Roll
Spicy tuna, crunchy crab, cucumber 10

Smoked Salmon
Artichoke purée, cucumber, toasted pumpernickel 7

DEBUT

Steamed Mussels ^{GF}
White wine, garlic, shallots, thyme, saffron aioli, grilled bread 13

Blue Cheese Chips
House-made potato chips, blue cheese dressing, blue cheese crumbles 6/9

Duck Confit Rillettes
Blueberry gastrique, baby greens, cornbread 9

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

Escargot ^{GF}
Garlic herb butter, crostini 9

Steak Tartare * ^{GF}
Ravigote sauce, quail egg, arugula, cucumber, truffle potato chips 14

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

Smoked Tomato Soup ^{GF V}
Crème fraîche, chives 6/8

Salmon Spring Rolls
Flash-fried, greens, mustard seed crème fraîche 9

SALADE

Heirloom Beet Salade ^V *petite/full*
Bacon farms greens, goat cheese mousse, pickled apples, moscatel vinaigrette 7/10

Spinach Salade ^{GF}
Baby spinach, compressed apple, Roquefort crumbles, candied walnuts, bacon lardons, blue cheese dressing 7/10

Green Salade ^{GF V}
Baby heirloom tomatoes, cucumbers, red onions, shaved Parmigiano-Reggiano, garlic vinaigrette 6/9

Whole Leaf Caesar ^{GF}
Baby heirloom tomatoes, red onion, shaved Parmigiano-Reggiano, lemon zest, garlic crouton 6/9

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

Aixoise Salade
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

Salade Lyonnaise ^{GF}
Frisée, arugula, apple-wood smoked bacon, poached jumbo egg, fresh herbs, sherry mustard vinaigrette, crouton 7/12

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

DINNER SELECTIONS

LES FRUITS DE MER

Oysters * ^{GF}
Cucumber-mint mignonette, fresh lemons, house-made cocktail sauce MP

Smoked Salmon Tartare ^{GF}
Crème fraîche, grated eggs, red onion, capers, red peppers, crostini 14

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

Shrimp Cocktail ^{GF}
Large Florida shrimp, house-made cocktail sauce 15

Le Grand Plateau * ^{GF}
Please consult your server for today's seasonal selections 65

PRINCIPAL

Catch Of The Day ^{GF}
Pan seared, haricot vert, roasted fingerling potatoes, lemon caper butter sauce 22/29

Braised Short Rib
Creamy polenta, baby carrots, haricot vert, cipolini onions, bacon lardons, radish salad 27

Steak Frites Au Poivre ^{GF}
Peppercorn crusted onglet, asparagus, brandy shallot cream sauce, herb french fries 26

Filet Mignon ^{GF}
Hand-cut beef, asparagus, roasted shitake mushrooms, au gratin potato, red wine demi glace 26/38

Duck Confit ^{GF}
Corn, fingerling potatoes, fava beans, wild mushrooms, blueberry gastrique 27

Pork Loin
Grilled pork loin, roasted artichoke hearts, herb boursin grits, broccolini, Bacon Farms arugula, pickled apple 26

Tuna Niçoise ^{GF}
Grilled tuna loin, whipped potato, lemon beurre blanc, hard boiled quail egg, beans, Niçoise olives, oven roasted tomatoes, french breakfast radish 22/29

Pan Roasted Salmon
Farm raised salmon, lentil succotash, frisee, salmon sauce 27

X Burger
Prime hand-ground beef, cheddar, pickles, onions, locally grown lettuce, chipotle aioli, herbed fries 16

Shrimp and Grits
Sautéed shrimp, herb boursin grits, Spanish chorizo, tomato cream 22

Roasted Chicken Breast
Springer Mountain Airline chicken breast, whipped potatoes, roasted corn, zucchini, haricot vert, fines herb butter 23

Shrimp Tagliatelle
Fresh sautéed shrimp, house-made pasta, tomato cream sauce, shaved parmesan 18/23

petite/full

PIZZA

Margherita ^V
Fresh mozzarella, sliced roma tomatoes, basil 14

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

Mushroom Fontina ^V
Sautéed wild mushrooms, truffle oil 15

Smoked Salmon
Herb boursin, shaved red onion, capers, Bacon Farms arugula, Masago 21

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.

^{GF} This meal can be easily modified to fit a gluten free diet ^V 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.

À LA CARTE

Whipped Potatoes Herb Boursin Greenway Grits

Herbed French Fries Garlic Wilted Baby Spinach

Au Gratin Potatoes Lentil Succotash

Seasonal Vegetables Asparagus

Sauteed Zucchini

6

BISTRO+BAR

X
AIX

Executive Chef
Bryan Kolb

Sous Chef
Shaun Trachtenburg
Melissa Nolan

General Manager
Steve Serokee

BISTRO+BAR

X

AIX