

DINNER SELECTIONS

CANAPÉS

Deviled Egg Trio ^{GF}

Daily Selections 8

Roasted Cinnamon Anjou Pear

Honey Mascarpone, Toasted Crostini 9

Crunchy Tuna Roll

Spicy Tuna, Crunchy Crab, Cucumber 10

DEBUT

Steamed Mussels ^{GF}

White Wine, Garlic, Shallots, Thyme, Saffron Aioli, Grilled Paesano 13

Blue Cheese Chips ^{GF V}

House-Made Potato Chips, Blue Cheese Dressing, Blue Cheese Crumbles 6/9

Crispy Calamari

Smoked Pepper Aioli, Sweet Soy, Flash-Fried Vegetables, Scallions 12

Escargot

Garlic Herb Butter, Crostini 9

Brie En Croute

Seasonal Compote, Almonds, Toasted French Roll 14

Steak Tartare* ^{GF}

Ravigote Sauce, Quail Egg, Toasted Pumpernickel and Brioche 14

Creamy French Onion Soup

Gruyère, Provolone, Croutons 7/9

Smoked Tomato Soup ^{GF V}

Crème Fraîche, Chives 6/8

SALADE

petite/full

Candy Beet ^V

Roasted Candy Stripe Beets, Bacon's Farm Kale, Champagne Vinaigrette, Crispy Goat Cheese Medallion 8/11

Spinach ^{GF V}

Baby Spinach, Anjou Pears, Danish Blue Crumbles, Candied Walnuts, Blue Cheese Dressing 7/10

Green ^{GF V}

Baby Heirloom Tomatoes, Cucumbers, Red Onions, Shaved Parmigiano-Reggiano, Garlic Vinaigrette 6/9

Chopped Caesar ^{GF}

Baby Heirloom Tomatoes, Red Onions, Shaved Parmigiano-Reggiano, Lemon Zest, Garlic Croutons 6/9

Calamari

Bacon's Farm Kale, Mixed Greens, Baby Heirloom Tomatoes, Shaved Parmigiano-Reggiano, Red Onions, Lemon Dressing 8/13

Aixoise

Choice of Chicken or Calamari, Romaine, Cabbage, Peppers, Carrots, Scallions, Pickled Ginger, Sesame Seeds, Peanuts, Wontons, Peanut Lime Vinaigrette 8/13

Add Chicken	4
Add Shrimp	8
Add Hanger Steak	9
Add Wild Salmon	9
Add Grilled Tuna	12

LES FRUITS DE MER

Oysters* ^{GF}

Cucumber-Mint Mignonette, Fresh Lemons, House-Made Cocktail Sauce MP

Smoked Salmon ^{GF}

Crème Fraîche, Grated Eggs, Red Onions, Capers, Red Peppers, Crostini 14

Russian Osetra

Beet Dyed Egg Whites, Crème Fraîche, Egg Yolks, Pickled Shallots, Toasted Pumpernickel and Brioche 85

Sesame Ahi Tuna Tartare*

Avocado, Tôgarashi-Dusted Crispy Wontons, Soy Dressing 11

Shrimp Cocktail ^{GF}

Jumbo Shrimp, Fresh Lemons, House-Made Cocktail Sauce 14

Le Grand Plateau* ^{GF}

Please Consult Your Server for Today's Seasonal Selections 65

PRINCIPAL

Oak Fired Steelhead Trout ^{GF}

Roasted Fingerling Potatoes, Brussels Sprouts, Heirloom Tomato Beurre Blanc 22/29

Braised Short Rib

Parsnip Puree, Seared Tri-Color Carrots, Lardons, Horseradish Gremolata 29

Steak Frites Au Poivre ^{GF}

Peppercorn Crusted Onglet, Brussels Sprouts, Brandy Shallot Cream Sauce, Herbed French Fries 26

Filet Mignon ^{GF}

Hand-Cut Beef, Brussels Sprouts, Roasted Wild Mushrooms, Au Gratin Potatoes, served with Hunter Sauce 28/39

Seared Duck Breast ^{GF}

Anson Mills Grits, Grilled Scallions, Wild Mushrooms, Swiss Chard 31

Braised Lamb

Crispy Grit Cake, Fresh Tomatoes, Scented Olives 30

Pan Seared Marinated Tempeh ^{GF V}

Swiss Chard, Fingerling Potatoes, Wild Mushrooms, Blistered Heirloom Tomatoes, Mushroom Reduction 15

Tuna Niçoise ^{GF}

Grilled Tuna Loin, Whipped Potatoes, Lemon Beurre Blanc, Hard Boiled Quail Egg, Haricot Verts, Niçoise Olives, Tomatoes 23/30

Pan Roasted Salmon

Roasted Fennel, Fingerling Potatoes, Leeks, Blistered Heirloom Tomatoes, Swiss Chard, Lemon Fumet 28

X Burger

Prime Beef, Cheddar, Pickles, Bacon's Farm Lettuce, Pickled Onions, Chipotle Aioli, Herbed Fries 16

Seared Diver Scallops

Swiss Chard, Anson Mill Grits, finished with Smoked Paprika Vinaigrette 31

Roasted Chicken Breast

Joyce Farms Chicken, Whipped Potatoes, Brussels Sprouts, Tri-Color Carrots, Leeks, Parsnips, Natural Jus 25

Shrimp Tagliatelle

Fresh Sautéed Shrimp, House-Made Pasta, Tomato Cream Sauce, Shaved Parmesan 18/23

PIZZA

Margherita ^V

Fresh Mozzarella, Sliced Roma Tomatoes, Fresh Basil 14

Sausage and Chèvre

Roasted Tomatoes and Red Peppers, Chèvre, Fresh Oregano, Chili Flakes 16

Mushroom Fontina ^V

Sautéed Wild Mushrooms, Truffle Oil 15

Smoked Salmon

Dill Crème Fraîche, Shaved Red Onions, Capers, Bacon's Farm Arugula, Masago, Chili Oil 21

À LA CARTE

Whipped Potatoes

Herbed French Fries

Roasted Root Vegetables

Anson Mill Grits

Au Gratin Potatoes

Brussel Sprouts

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.

^{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.

BISTRO+BAR

X
AIX

Executive Chef
Shaun Trachtenburg
Executive Sous Chef
Melissa Nolan
Sous Chef
Carlos Sebastian
General Manager
Eve Thomas
Bar Manager
Cory Berlin