

## DEBUT

### Deviled Egg Trio <sup>GF</sup>

Daily Selections 8

### Crispy Calamari

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

### Escargot

Garlic Herb Butter, Crostini 9

### Steak Tartare\* <sup>GF</sup>

Ravigote Sauce, Quail Egg, Toasted Pumpernickel, Brioche 14

### Creamy French Onion Soup

Gruyère, Provolone, Croutons 7/9

### Smoked Tomato Soup <sup>GF V</sup>

Crème Fraîche, Chives 6/8

### Blue Cheese Chips <sup>GF V</sup>

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

### Crunchy Tuna Roll

Spicy Tuna, Crunchy Crab, Cucumber 10

## SALADE

petite/full

### Aixoise

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

### Calamari

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

### Candy Beet <sup>V</sup>

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

### Spinach <sup>GF V</sup>

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

### Green <sup>GF V</sup>

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

### Chopped Caesar <sup>GF</sup>

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

### Salade Niçoise <sup>GF</sup>

Grilled Tuna, Mixed Greens, Hard Boiled Eggs, Haricot Verts, Niçoise Olives, Fingerling Potatoes, Heirloom Tomatoes, Garlic Vinaigrette 8/13

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

Bistro AIX takes pride in sourcing most of our ingredients from local and regional farmers and purveyors.

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

## LUNCH SELECTIONS

### 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 Onions, Capers, Red Peppers, Crostini 14

#### Sesame Ahi Tuna Tartare\*

Avocado, Tôgarashi-Dusted Crispy Wontons, Soy Dressing 11

#### Shrimp Cocktail <sup>GF</sup>

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

## SANDWICHES

### Grilled Chicken

Grilled Chicken, Provolone, Gruyère, Tomatoes, Bacon's Farm Lettuce, Garlic Confit Aioli, Toasted French Roll, Served with House-Made Chips 11

### Roasted Portabella and Tomato

Roasted Red Peppers, Tomatoes, Arugula, Feta Cheese, Garlic Herb Aioli, Toasted Ciabatta, Served with Green Salade 10

### Fish Sandwich

Locally Caught Fish of the Day, Breaded in Corn Flour and Flash-Fried, Hoby's Chow Chow, Chipotle Aioli, Cilantro, Toasted French Roll, Served with House-Made Chips 13

### Short Rib Grilled Cheese

Jalapenos, Tomato Pepper Marmalade on Brioche, Served with Green Salade 14

### X Burger

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

## PRINCIPAL

### Steak Frites Au Poivre <sup>GF</sup>

Peppercorn Crusted Onglet, Brussel Sprouts, Brandy Shallot Cream Sauce, Herbed French Fries 17

### Mussels Frites

White Wine, Garlic, Shallots, Thyme, Grilled Paesano, Saffron Aioli, Herbed French Fries 19

### Pan Seared Crab Cake

Remoulade, Lemon Butter, Served with Green Salade 15

### Quiche Du Jour

Please Consult Your Server for Today's Selection. Choice of Caesar or Mixed Green Salade 12

### Tuna Niçoise <sup>GF</sup>

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

## PIZZA

### Margherita <sup>V</sup>

Fresh Mozzarella, Sliced Roma Tomatoes, Fresh Basil 14

### Sausage and Chèvre

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

### Mushroom Fontina <sup>V</sup>

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+BAR

**X**  
AIX

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

\* 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.