

LUNCH SELECTIONS

DEBUT

Deviled Egg Trio * GF

Daily Selections 8

Crispy Calamari

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

Escargot

Garlic Herb Butter, Crostini 9

Steak Tartare* GF

Ravigote Sauce, Quail Egg, Toasted Pumpnickel, Brioche 14

Creamy French Onion Soup

Gruyère, Provolone, Croutons 7/9

Smoked Tomato Soup GF V

Crème Fraîche, Chives 6/8

Blue Cheese Chips GF V

House-Made Potato Chips, Blue Cheese Dressing, Blue Cheese Crumbles 7/10

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 9/14

Calamari

Bacon's Farm Kale, Mixed Greens, Baby Heirloom
Tomatoes, Shaved Parmigiano-Reggiano, Red
Onions, Lemon Dressing 9/14

Candy Beet V

Roasted Candy Stripe Beets, Bacon's Farm Kale,
Champagne Vinaigrette, Crispy Goat Cheese
Medallion 8/12

Spinach GFV

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

Green GFV

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

Salade Niçoise GF

Grilled Tuna, Mixed Greens, Hard Boiled Eggs,
Haricot Verts, Niçoise Olives, Fingerling Potatoes,
Heirloom Tomatoes, Garlic Vinaigrette 10/14

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| 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

Sesame Ahi Tuna Tartare*

Avocado, Tôgarashi-Dusted Crispy
Wontons, Soy Dressing 12

Shrimp Salade Composée GF

Jumbo Shrimp, Celery, Crème Fraîche,
Lemon, Whole Grain Mustard, Candied Fresno
Peppers 12

SANDWICHES

Grilled Chicken

Grilled Chicken, Provolone, Gruyère,
Tomatos, Bacon's Farm Lettuce, Garlic
Confit Aioli, Toasted French Roll, Served with
House-Made Chips 12

Roasted Portabella and Tomato

Roasted Red Peppers, Tomatoes,
Arugula, Feta Cheese, Garlic Herb Aioli,
Toasted Ciabatta, Served with Green
Salade 11

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 GF

Peppercorn Crusted Onglet, Haricot Verts,
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 16

Quiche Du Jour

Please Consult Your Server for Today's
Selection. Choice of Caesar or Mixed Green
Salade 14

Tuna Niçoise GF

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

PIZZA

Margherita V

Fresh Mozzarella, Sliced Roma Tomatoes,
Fresh Basil 14

Sausage and Chèvre

Roasted Tomatos 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

Broccolini

Anson Mills Farro

Au Gratin Potatoes

Haricot Verts

6

*Consuming raw or undercooked foods
may increase your risk of foodborne illness.

Before placing your order please inform you server if anyone in your
party has a food allergy.

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

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.