## DEBUT

**Deviled Eggs**  
Daily Selections  10

**Crispy Calamari**  
Smoked Pepper Aioli, Sweet Soy, Flash-Fried Vegetables, Scallions  13

**Escargot**  
Wild Mushrooms, Creamy Garlic Herb Butter  
Puff Pastry  13

**Steak Tartare**  
Ravigote Sauce, Quail Egg, Toasted Brioche  14

**Blue Cheese Chips**  
House-Made Potato Chips, Blue Cheese Dressing, Blue Cheese Crumbles  9

**Smoked Salmon**  
Crème Fraîche, Grated Eggs, Red Onion Capers, Red Peppers, Crostini  14

**Mussels**  
Chorizo, Fennels, Leeks, White Wine, Garlic, Grilled Ciabatta  15

**Shrimp Cocktail**  
House-Made Cocktail Sauce, Grilled Lemon  15

**Pan Seared Crab Cake**  
Remoulade, Lemon Butter, Green Salad  16

**Fish Sandwich**  
Breaded in Corn Flour and Flash-Fried, Hoby’s Chow Chow, Chipotle Aioli, Cilantro, Toasted French Roll, House-Made Chips, Organic Greens  13

**Short Rib Grilled Cheese**  
Jalapeños, Tomato Pepper Marmalade Brioche, Green Salad  14

**Steak Frites Au Poivre**  
Peppercorn Crusted Onglet, Brussel Sprouts, Brandy Shallot Cream Sauce, Herbed French Fries  18

**Tuna Aix**  
Grilled Tuna Loin, Whipped Potatoes, Lemon Beurre Blanc, Hard Boiled Quail Egg, Haricots Verts, Nicoise Olives, Tomatoes  
Market price

## LUNCH SELECTIONS

**Traditional Caesar**  
Romaine Lettuce, Caesar Dressing, Garlic Croutons  11

**Spinach**  
Baby Spinach, Apples, Goat Cheese, Candied Walnuts, Lemon Vinaigrette Dressing  11

**Green**  
Baby Heirloom Tomatoes, Cucumbers, Red Onions, Shaved Parmigiano-Reggiano, Garlic Vinaigrette  9

**Traditional Caesar**  
Romaine Lettuce, Caesar Dressing, Garlic Croutons  11

- Add Chicken  4
- Add Shrimp  8

**Aixoise**  
Romaine, Cabbage, Peppers, Carrots, Pickled Ginger, Sesame Seeds, Peanuts, Wontons, Peanut Lime Vinaigrette  11

**Salade Niçoise**  
Grilled Tuna, Mixed Greens, Hard Boiled Eggs, Hericots Verts, Nicoise Olives, Fingerling Potatoes, Heirloom Tomatoes, Garlic Vinaigrette  14

**X Burger**  
Prime Beef, Cheddar, Pickles, Bacon’s Farm Lettuce, Pickled Onion, Chipotle Aioli, Herbed French Fries  16

**Margherita**  
Fresh Mozzarella, Sliced Roma Tomatoes, Fresh Basil  14

**Mushroom Fontina**  
Sautéed Wild Mushrooms, White Truffle Oil  16

**Hericot Verts**  
Herbed French Fries  6

**Shrimp Tagliatelle**  
Sautéed Shrimp, Tomato Cream Sauce, Shaved Parmigiano-Reggiano  22

**Baby Roasted Chicken**  
Rainbow Carrots, Leeks, Celery Fricassee, Gnocchi, Sauce Tomate, Jus  21

**Cheveux d’anges**  
White Butter, Black Pepper, Parmigiano-Reggiano  19

**Quiche Du Jour**  
Please Consult Your Server for Today’s Selection. Mixed Green Salad and Herbed French Fries  14

**Soup du Jour**  
Ask your server for details

**Smoked Salmon**  
Crème Fraîche, Grated Eggs, Red Onion Capers, Red Peppers, Crostini  14

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