

**Bistro Aix**  
1440 San Marco Boulevard  
Jacksonville, Florida 32207  
904-398-1949  
www.BistroX.com

## LUNCH MENU



**Bistro Aix Hours**  
M – Th: 11am – 10pm  
Fr: 11am – 11pm  
Sa: 5pm – 11pm  
Su: 5pm – 9pm

*Crispy Calamari* served with red pepper-feta dip...10  
*Crab Cakes* on roasted shallot sauce with truffled arugula...12  
*Crispy Chips* house-made potato chips with warm blue cheese...9 / 5.5  
*Mac-n-Cheeses* four creamy cheeses topped with sharp cheddar ~ a perfect side dish or appetizer...8

### LUNCH COMBINATIONS

includes tropical iced tea or fountain soda

#### *Salad & Soup*

choose any salad from our menu and add a cup soup for...3.5, or add a bowl of soup for...6

#### *Half Sandwich & Bowl of Soup*

choice of Grilled Cheese, Prosciutto, Warm Lamb “French Dip”, Smoked Turkey or Vegetarian Wrap  
served with your choice of soup & our house-made chips...12, add a small salad...15  
does not include hamburger or chicken sandwich; substitute frites...2

### SOUPS & SALADS

*Smoked Tomato Soup* topped with crème fraîche & chives...7 / 4.5  
*Creamy French Onion Soup* our signature version of this well-loved classic...7 / 4.5  
*Chicken Salad* with red grapes & candied walnuts on baby greens tossed in walnut vinaigrette...12  
*Mixed Green Salad* with dried tomatoes & shaved cheese, tossed in a walnut vinaigrette...8 / 5  
*Traditional Caesar Salad* with red onions, cheese & tomatoes...9 / 5.5, with roasted chicken...11 / 6.5  
*Hobbs’ Prosciutto & Goat Cheese Salad* with mixed greens, tossed in a fig balsamic vinaigrette...12 / 7  
*Baby Spinach & Mixed Greens* with pears, candied walnuts & house-made blue cheese dressing...11 / 6.5  
*Crispy Calamari Salad* with red onion, grape tomatoes & shaved cheese in lemon-herb vinaigrette...13  
*“Aixoise Salad”* julienned vegetables & lime-peanut dressing with roasted chicken...12, or calamari...13  
Add Oak-Fired Jumbo Shrimp to any salad: 5 Shrimp...8, or 3 Shrimp...5.5  
Add Roasted Chicken Breast...8, Tuna / Salmon...10, Calamari...5, or Crab Cake...4

### SANDWICHES & BURGERS

Served with house-made potato chips & mixed green salad

*The AIX Burger* juicy, grilled, half-pound domestic Kobe beef with classic accompaniments...14  
burger add-ons: cheese...1.5, Hobbs’ bacon...1.5, caramelized onions...1.25, mushrooms...2.5  
*Grilled Cheese* with fresh tomato, cheddar, provolone & mozzarella...9.5, add Hobbs’ bacon...1.5  
*Prosciutto* with truffled mushrooms & provolone on toasted whole wheat...13  
*Grilled Chicken Breast* with tomatoes, Gruyère cheese & basil aioli on nine grain whole wheat...12  
*Warm Lamb “French Dip”* with rosemary aioli, roasted peppers, havarti cheese & lamb jus...13  
*Smoked Turkey* caramelized onions, roasted red peppers, provolone & creamy horseradish...11.5  
*Vegetarian Wrap* with corn, marinated tomatoes, edamame, goat cheese, arugula & avocado...12, add shrimp...5.5, add roasted chicken...3  
split plate charge on the items above...3, substitute frites...2

### WOOD-FIRED PIZZAS

*Scampi* shrimp, pesto, sweet onions, tomatoes & spinach...15  
*Sausage* with caramelized onions, tomatoes & spicy harissa...15  
*Smoked Salmon* with red onions, crème fraîche & caviar...19  
*Prosciutto* Hobbs’ cured ham, goat cheese & roasted red peppers...15  
*Mushroom & Fontina* purée of mushrooms, chives & white truffle oil...14  
*Three Cheese* with fresh tomatoes & basil...12, with goat cheese...13, with pepperoni...13

### DAILY & SEASONAL SPECIALS

Enjoy the bounty of fresh, seasonal ingredients & unique preparations. Selections change daily.

*Quiche du Jour* ...12  
*Organic Vegetarian Plate du Jour* ...14  
*Pasta du Jour* ...17 / 10  
*Oak-Fired Fish “Aixoise” du Jour*...17

Corkage Fee...15 per 750ml

BYO Dessert Fee...2.5 per person

20% gratuity added to tables of eight or more

**Executive Chef: Tom Gray**

**Sous-Chefs: Al Fuentes, Brad Hoke, Chris Jones & Zeke Mears**