

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

"MID" MENU



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

(served from 2:30pm – 5:00pm Monday – Friday)

APPETIZERS & 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
Quiche du Jour served with mixed greens or Caesar salad ...12
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...8
Organic Red & Gold Beets in Bibb lettuce topped with ricotta salata...11 / 6.5
Baby Spinach & Mixed Greens with pears, candied walnuts & house-made blue cheese dressing...11 / 7
Traditional Caesar Salad with shaved red onions, cheese & tomatoes...9 / 6, with roasted chicken...11 / 7
Prosciutto & Goat Cheese Salad with mixed greens, tossed in a fig balsamic vinaigrette...12 / 7
Mixed Green Salad with dried tomatoes & shaved cheese, tossed in a walnut vinaigrette...8 / 5
Hobbs' Charcuterie & Cheese Plate (your choice, mix & match, served by the ounce)
Artisan Charcuterie ~ smoked prosciutto speck...4.75, cacciatore (spicy)...3.25,
prosciutto salami...3.5, hot coppa...3.75
Cheese ~ Midnight Moon (aged goat cheese, Cypress Grove, USA)...3.5,
Pyrenees with Green Peppercorn (cow's milk, France)...2.75,
Gouda (5-yr. aged, cow's milk, Holland)...3.5, Roaring 40's Blue (cow's milk, Australia)...3
Add a crab cake to any item for...4 each
Add oak-fired shrimp to any item above: 5 shrimp...8, or 3 shrimp...5.5

WOOD-FIRED PIZZAS

- Guanciaie Hobbs'* cured pork cheek with red onions & lightly spiced tomato sauce...15
Scampi shrimp, pesto, sweet onions, tomatoes & spinach...15
Sausage with caramelized onions tomatoes & spicy harissa...15
House-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

Executive Chef: Tom Gray Sous-Chefs: Al Fuentes, Brad Hoke, Chris Jones & Zeke Mears

l'Heure du Cocktail

Happy Hour

Monday ~ Friday, 4pm ~ 7pm

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