

AIXOIS

Lunch

HORS D'ŒUVRES

SOUPE À L'OIGNON GRATINÉE <i>Classic French onion soup</i>	9
SOUPE DU JOUR <i>Soup of the day</i>	6
TERRINE MAISON <i>House-made pâté, toasted country bread, and condiments</i>	12
PLATEAU DE FROMAGE <i>Imported cheeses with fresh fruit</i>	16
ESCARGOTS LA BOURGUIGNONNE <i>Half-dozen Burgundy snails, mushrooms in a garlic herb butter</i>	9
POMMES FRITES <i>Add truffle oil add \$2</i>	5

SALADES

SALMON SALADE <i>Field greens, fresh fruit, candied walnuts, topped with grilled salmon</i>	12
SALADE MAISON <i>Boston Bibb lettuce, tomato, citrus vinaigrette. Add Roquefort \$2</i>	9
CAESAR SALADE <i>House-made Caesar dressing, romaine lettuce, parmesan cheese, croutons</i>	11
SALADE D'AVOCAT ET CREVETTES* <i>Boston Bibb lettuce with sliced avocado, citrus, and grilled shrimp</i>	14

QUICHE & CRÊPES

Choice of soup, pommes frites, or salade

QUICHE LORRAINE	12
CRÊPE PARISIENNE <i>French ham, gruyere, top with an egg</i>	14
CRÊPE FLORENTINE <i>Roasted tomato, spinach, goat cheese, topped with an egg</i>	14

FRUITS DE MER



OYSTERS*

*From Cape Cod, MA
2.75 ea*

MOULES MARINIÈRES* 16
*Mussels in a shallot and herb wine broth
with pommes frites*

MOULES AU ROQUEFORT* 18
*Mussels in a Roquefort cream broth
with pommes frites*

SANDWICHES

CROQUE MONSIEUR <i>Classic grilled French ham and cheese with béchamel.</i>	12
CROQUE MADAME <i>Classic grilled French ham and cheese with béchamel, topped with a fried egg</i>	14
ROYALE WITH CHEESE <i>All-natural certified Black Angus beef, gruyère cheese, served with salade and pommes frites</i>	17
AIXOIS SALMON BURGER <i>Grilled salmon filet, capers, shallots, butter sauce, and spicy aioli on a toasted bun.</i>	16

Served with your choice of soup du jour, pommes frites, or salade

ENTRÉES

ONGLET GRILLÉ AU POIVRE* <i>Grilled certified angus hanger steak, green peppercorn sauce, salad, fries</i>	24
FOIE DE VEAU SAUTÉ <i>Sautéed veal liver, caramelized onions, house-made apple compote</i>	23
CHICKEN PAILLARD <i>Boneless chicken breast, sautéed with capers, shallots, and lemon, mixed greens, pommes frites</i>	21
TRUITE SAUMONÉE POÊLÉE AUX AMANDES <i>Filet of ruby red trout, lemon juice, shallots, almond sauce and vegetable</i>	21

**SPLIT ANY ENTRÉE FOR AN ADDITIONAL \$6.00. SPLIT ANY SALADE FOR AN ADDITIONAL \$4.00.
18% GRATUITY ADDED TO PARTIES OF 6 OR MORE**

**These items may be consumed raw and/or undercooked. Eating raw or undercooked fish, shellfish, eggs or meat
increases the risk of foodborne illnesses.*