

AIDA BISTRO

Spring Dinner Menu

STARTERS

FLASH-FRIED ROCK SHRIMP Chili Aioli, Herb Emulsion **12**

THREE CHEESE FLATBREAD Caramelized Onion Spread, Tomatoes, Tomato Gastrique Fresh Basil **9.5 (V+)** Add: **Chicken Pesto +3**

CRISPY BRUSSEL SPROUTS Brown Butter Balsamic, Feta **10 (V+)**

BREAD PLATE Four Baked Bread Sticks, Basil & Roasted Garlic Infused Oil, Olive Hummus **5**

WAX BEAN SALAD Pear, Almonds, Ginger Vinaigrette **9.5 (V)**

PORTOBELLO TARTARE Pickled Tomato Chimichurri, Citrus Vinaigrette, Crostini **10 (V)**

6 LOCAL HAPPY OYSTERS Apple Mignonette, Cocktail Sauce **15**

CHEF'S SOUP Market

GOAT CHEESE SALAD Mixed Greens, Goat Cheese Croquette, Seasonal Fruit, Toasted Sunflower Seeds, Citrus Vinaigrette **9.5 (V+)**

GRILLED HEART OF ROMAINE Homemade Caesar Dressing, Croutons, Parmesan **9.5 (V+)**

TRIO OF DIPS: Olive Hummus, White Bean & Mushroom, Almond Puree, Flatbread **8.5 (V)**

ARTISINAL CHEESE PLATE Seasonal Jam, House Mustard, Pickled Veggies, Crostini
♦ Meadow Creek Appalachian (VA): Cow's milk
♦ Cherry Glen Ash (MD): Goat's milk
♦ Arqueso Manchego (SP): Raw sheep's milk
♦ Fed Hill Blue (US): Cow's milk
♦ **Three - 18 / Four - 22**

Add Meat 5.5 Each ♦ Prosciutto ♦ Smoking Goose Salame (+1) ♦ Copa Ham ♦ Spanish Chorizo

AIDA CLASSICS

LINGUINE WITH LOBSTER, SHRIMP & CRAB Tarragon Cream Sauce, Spinach, Tomatoes **28**
(Substitute Marinara upon request)

SHORT RIB BOLOGNESE Mushrooms, Carrot, Dried Apricot, Pappardelle **26**

EGGPLANT PARMIGIANA Melted Provolone Cheese, Linguine, Marinara Sauce **19**

SPAGHETTI Homemade Marinara Or Garlic & Oil **11.5 (V+)** Add **Meatballs 16.5**

SHRIMP FRA DIAVOLO Sautéed Shrimp, **Spicy** Marinara Sauce, Fresh Linguine **22**

PAPPARDELLE PASTA PRIMAVERA Seasonal Vegetables, Basil Pesto Cream Sauce **19**

CHEESE RAVIOLI Ricotta Cheese, Parmesan, Marinara **20**

Homemade Whole-wheat Linguine is available upon request ♦3
Gluten Free Pasta ♦2

Low Carb Option: Sub Sautéed Veggies for the Pasta ♦3
(V=Vegan, V+=Vegan upon Request)

AIDA ENTREES

ROSEDA FARM GRILLED BEEF TENDERLOIN German Potato Mash, Roasted Vegetables, Bone Marrow Butter **38**

LOCAL SOFTSHELL TEMPURA Turmeric Orzo, Miso Broth, Arugula **24**

MUSHROOM STUFFED PORCHETTA Warm Asparagus Salad, Parmesan Gremolata, Rhubarb Demi **28**

CAULIFLOWER STEAK TEMPURA Baby Bok Choi, Grilled Asparagus, Chive Oil, Chimichurri **24 (V)**

DUCK LEG CONFIT Roasted Baby Potato, Bok Choi, Grilled Ramps, Hazelnut Crumble, Hoisin Sauce **24**

PORCINI & COCOA CRUSTED SCALLOPS White Bean Mushroom Puree, Grilled Kale, Pickled Mango, Fried Prosciutto MP

FISH OF THE DAY Shrimp Cake, Pistachio Zucchini Gazpacho, Toasted Shallot, Squid Ink Spätzle, Trout Roe **MP**

SNAP PEA RISOTTO Confit Fennel, Parmesan, Tomato Broth, Chive Oil **26 (V+)**

SEARED WHOLE SPRING CHICKEN (Poussin) Fried Green Tomato, Wax Bean Relish, Jalapeno Yogurt **28**

WINES ON TAP FLIGHTS

WHITE WINE: THREE 3 OZ POURS

Old Westminster Albariño (MD), Palladio Bianco (IT), Sister's Ridge Sauv Blanc (NZ) 17

RED WINE: THREE 3 OZ POURS

Anne Amie Rose (OR), Tiamo Barbera (IT), VINUM Petite Sirah (CA) 20

RHONE RED FLIGHT: TWO 5 OZ POURS

Beckmen GSM Blend (CA), Linne Calado Slacker Red (CA) 28

We are committed to providing you with the best culinary experience. We offer fresh food, straight from local farms & producers, paired with our unique wine experience.

Local Farms & Producers: Larriland Farm, Clarks Elioak Farm, Zaradhka Farms, Old Westminster Winery, Chesapeake Farm to Table.

We cannot offer individual checks for groups of five or more. Thank you.

(V=Vegan, V+=Vegan upon Request)

Executive Chef: Corey Laub
Sous Chef: Dewayne Williams



OH, SNAP!

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