

AIDA BISTRO

Spring Lunch Menu

Help Us Support Local Farms & Producers

STARTERS

BREAD PLATE Four Baked Bread sticks, Basil & Roasted Garlic Infused Oil, Olive Hummus ♦5

CHEF'S SOUP ♦MP

FLASH-FRIED ROCK SHRIMP Chili Aioli, Herb Emulsion ♦11

FLASH-FRIED BLACK PEPPER CALAMARI & FRESNO PEPPERS Garlic Aioli ♦11

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

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

LUNCH SALADS

GRILLED STEAK SALAD Cherry Tomatoes, Blue Cheese, Crispy Shallots, Buttermilk Dressing ♦18.75

COBB SALAD Baby Greens, Smoked Bacon, Avocado, Egg, Blue Cheese, Tomatoes,
Honey Mustard ♦12 (V+)

HOUSE SALAD Greens, Onion, Cucumber, Tomatoes, Carrots, Balsamic Marsala Dressing ♦9.5 (V)

GOAT CHEESE SALAD Mixed Greens, Goat Cheese Croquette, Seasonal Fruit, Toasted Sunflower Seeds,
Citrus Vinaigrette ♦11 (V+)

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

SALAD ADDITIONS:

Grilled or Blackened Chicken ♦6

Grilled or Blackened Salmon ♦8

Grilled or Blackened Shrimp ♦8

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

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LUNCH SANDWICHES

- AIDA CUBAN** Roast Pork, Tasso Ham, Swiss, Zucchini Pickles, Dill Aioli, Ciabatta ♦15
- LUMP CRAB CAKE SANDWICH** Old Bay Aioli, Lettuce, Tomato, Brioche Roll ♦MP**
- GRILLED SALMON BLT SANDWICH** Tarragon Aioli, Sourdough Bread ♦15.5**
- CURRIED CHICKEN SALAD** Golden Raisin Jam, Lettuce, Tomato, Brioche ♦15
- SHORT RIB GRILLED CHEESE** Smoked Gouda, Pickled Shallot, Sour Dough ♦15.5**
- LAMB BURGER** Fried Goat Cheese Croquette, Caramelized Onion Demi, Brioche ♦15.5 ♦Add Egg ♦2
- AIDA BEEF BURGER** Pimento Cheese, Red Onion Bacon Jam, Arugula, Brioche ♦15**
- SEARED TWO BEAN BURGER** Black & Garbanzo, Balsamic Mushroom, Basil Pesto ♦14 (V+)** **NEW**

Sandwich Sides

Regular Fries ♦House Salad ♦ Quinoa & Kale Salad

♦Sweet Potato Fries (add \$2)

(Gluten Free without Bread)**

LUNCH ENTRÉES

- LINGUINE WITH LOBSTER, SHRIMP & CRAB** Tarragon Cream Sauce, Spinach, Tomatoes ♦24
- CORN & ENGLISH PEA RISOTTO** Asiago Cheese, Tomato Broth, Chive Oil ♦19 (V+) **NEW**
- PAN ROASTED SALMON** Turmeric Orzo, Pistachio Gazpacho, Toasted Shallot Trout Roe, ♦24.5
- SPAGHETTI** ♦Homemade Marinara or Garlic & Oil ♦11 (V+) **Add Meatballs** ♦16
- PAPPARDELLE PASTA PRIMAVERA** Seasonal Vegetables, Local Basil Pesto Cream Sauce ♦17
- EGGPLANT PARMIGIANA** Melted Provolone Cheese, Linguine, Marinara Sauce ♦17

Homemade Whole-wheat Linguine is available upon request ♦3

Gluten Free Pasta ♦2

Low Carb Option: Sub Sautéed Veggies for the Pasta ♦3

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

We're sorry, we cannot offer individual checks for groups of five or more. Thank you.