



## Café Aion

### Lunch 11am - 3pm

#### Appetizers

- Marinated Olives: Whole mixed olives, harissa and preserved lemons \$7 **v, gf**  
Baguette & Butter: Freshly baked with salted butter \$9 **v**  
Crispy Fried Cauliflower: Toasted cumin and saffron yogurt \$12 **v, gf**  
Hummus: Asparagus, preserved lemon, chimichurri, za'atar & flatbreads \$16 **v**  
Truffles Fries: Crispy golden potatoes with truffle, parmesan and parsley \$12 **v, gf**

#### Soup/ Salads

- French Onion Soup: Caramelized onions, rich beef broth, croutons & gruyere \$14  
Roast Beet Salad: Greens, feta, oranges, pecans & honey-citrus vin 23 **v, gf**  
Warm Squash Salad: Brussels, tahini, peppers, yogurt & chickpea \$25 **v, gf**  
Niçoise Salmon Salad: Olives, tomato, potatoes, green beans & citrus vin \$27 **gf**

- Croque Madame: Grilled ham & gruyere w/ béchamel sauce & fried egg \$19  
Shakshuka: Moroccan spiced tomato stew topped w/ an egg, feta & flatbread \$22 **v**

#### Sandwiches & Burgers

- BLT: Bacon, lettuce, tomato, garlic aioli on a baguette w/ house-made chips \$16  
Roasted Veggies: Peppers, mushrooms, hummus on baguette w/ chips \$16 **v**  
Chicken Shawarma Flatbread: hummus, yogurt, lettuce, pickles & chips \$17  
Merguez Flatbread: Grilled lamb sausage, hummus & tzatziki w/ chips. \$18  
Aion Burger: Bacon, brie, house-made pickles, brioche bun & fries \$19  
Veggie Burger: House-made yam-quinoa patty, brioche bun, pickles & fries \$19 **v**

#### Entrees

- Moules Frites: Mussels with garlic, butter, white wine and French fries \$26 **gf**  
Coq au Vin: Red wine braised chicken with vegetables, potatoes and jus \$27 **gf**  
Steak Frites: 8oz grilled bistro steak, demi-glace sauce, mixed greens & fries \$34

#### Dessert

- Brie Cheese: Soft-ripened, served with apricot jelly and sliced baguette \$10  
Creme Brûlée: Infused with Ozo coffee, rum and a "burnt" sugar top \$11  
Flourless Chocolate Tort: Chili - cinnamon spiced w/ cream and berries \$10  
Flan: Spanish style custard with caramelized sugar sauce \$9

#### Coffee/Juice/Tea/Soda

- Ozo Coffee: French press, small or large \$6/9  
Ozo Coffee Espresso Drinks 4  
Tea Spot: Black, Sencha, Earl Grey, Rooibos or Mint 4  
Iced 'Tea Spot' Tea: black w/ lemon peel & star anise 4  
House-made Ginger-Limeade 4  
Soft Drinks 3

V=Vegetarian, GF = Gluten Free  
\*20% gratuity will be added to the bill