“I am so happy to share the opening of my two new restaurants, AIX and Tin Tin. Inspired by some of my first memories of the delicious food I enjoyed in Aix-en-Provence, where I spent time as a child. Those memories have always guided my cooking, and now I am thrilled to share the lighthearted spirit of Provence while providing a space for Atlantans to slow down, experience joy, and create memories, just as Provencal cuisine has allowed me to do from a very young age.”

— CHEF NICK LEAHY
Dine. Drink. Gather.

A unique blend of modern cuisine Provencal, French forward wine selection, and one-of-a-kind culinary experiences deserves its own phrase, à ce moment (in this moment). When a guest can trade the stress and distractions of the day for a moment filled with simple joy... that’s the magic of Provence. Bringing these simple moments home from Aix en Provence to AIX in Atlanta is our mission.

Found in the historic and re-gentrified Westside of Atlanta, AIX and Tin Tin will shape and create a bespoke dining experience for your event.
The two separate venues share a kitchen while seamlessly evoking a sense of rustic France in their elegant interiors.
A Provencal-inspired, approachable, fine dining restaurant, creating one-of-a-kind dining experiences crafted by the culinary imagination of Chef Nick Leahy. Leahy approaches his dishes at AIX from a perspective that honors yet challenges tradition, often deconstructing, then reconstructing classic Provençal dishes.

The restaurant’s interior references Provence with subtle elements — from beaded installations that nod to the French game pétanque to the white plaster, gray stones, and copper accents that evoke the historic aesthetic.
AIX Main Dining Room

The AIX Main Dining Room can seat up to 75 guests comfortably. Buyout of this space is available year-round, and we are happy to discuss availability and budgeting. Please send inquiries to marissa@aixatl.com.

Private Dining Room “Wine Room”

The Wine Room seats up to 12 guests comfortably. Please inquire about creating a personalized menu for your event.
A relaxing escape with the look and feel of a fun and playful, but refined wine tasting room with incredible Provencal-inspired sharable food boards and dishes. Tin Tin is an homage to Leahy’s eccentric, rosé-loving great aunt, who owned a grand home in Sainte-Maxime on the coast of France and was the matriarch of Leahy’s Provençal relatives.

The space is filled with bright accents and colorful tiles and features two unique patios. The enclosed patio includes a large, white gas-burning fireplace and spacious seating. The outdoor patio is fashioned after Leahy’s great aunt’s, with trees and dark stone and pebbles found all around her property in Provence.
Tin Tin Bar

Tin Tin Bar seats up to 20 guests comfortably. Buyout of this space is available year-round, and we are happy to discuss availability and budgeting. Please send inquiries to marissa@aixatl.com.

Sunroom

The sunroom can seat up to 30 guests comfortably.
There are several options for the food based on dining preferences and budget. We are happy to work with you and can accommodate most allergies and dietary preferences such as gluten-free, vegetarian, and vegan; as well as other specific requests when possible. Please reach out to marissa@aixatl.com for pricing and more information.

Note: Our menus change seasonally, with the ingredients. Therefore, the options listed below are subject to change.
Three Course Dinner Menu Sample

$65 per person
8 person minimum

STARTERS ........................................
Shared for the table

Le Pain Fait Maison
house bread, butter, roasted garlic

Salade Verte
winter citrus, pistachio, comte, dijon vin

Foie Gras Roasted Oysters
brioche, bruleed lemon

MAINS ........................................
Choice of

Poisson Du Jour
fish of the day, sundried tomato relish, hakurei turnips, balsamic beets, greens

Olive Brined Young Chicken
roasted winter vegetables, vinaigrette verte, brioche, greens

Daube of Short Rib
provencal buerre, crispy leek, oyster mushroom fricassee, sorrel pistou

SIDES ........................................
Shared for the table

Fingerling Potatoes & Sunchokes, Caperberries,
Pink Peppercorn Aioli

Roasted Brussels, Meyer Lemon, Tomme

DESSERTS ........................................
Shared for the table

Bouchees Du BonBons
chef’s selection of daily sweets

Meyer Lemon Pavlova
curd, lemon lavender meringue, compressed strawberry, caramelized white chocolate

Fererro No-Share-O
brown butter hazelnut cake, nutella parfait, crunchy milk chocolate shell, caramel, fleur du lait
Four Course Dinner Menu Sample

$75 per person
8 person minimum
Courses 1, 2, and 4 are shared and course 3 is a choice of

**FIRST COURSE**

Oysters On The ½ Shell
rosé mignonette

Foie Gras Roasted Oysters
brioche, bruleed lemon

Salmon “Mi-Cuit”
beets, apples, tarragon crème fraiche

Brown Butter Leek Tart Tatin
cauliflower puree, lemon, arugula

Steak Tartare
classic accoutrement, beet juice, horseradish, oyster aioli

**SECOND COURSE**

Foie Gras Torchon
sultana jam, pickled raisins, brioche

GA White Shrimp Provencal
pastis, white wine, butter

Roasted Beets
saffron fromage blanc, lentils, sunchokes, puffed amaranth

Endive & Chicories Salad
roasted grapes, shaved fennel, crispy duck confit

**THIRD COURSE**

Roasted Poussin
root vegetables, brioche, greens, lemon

Daube of Beef Provencal
mushroom fricassee, provencal buerre, red wine jus, crispy leek

Brown Butter Swordsh
warm olives, crispy potato, tomato oil, green bean

Aix Bouillabaisse
fish, clams, shrimp, mussels, scallop, rouille

**FOURTH COURSE**

Ferrero No-Share-O
brown butter hazelnut cake, nutella parfait, crunchy milk chocolate shell, caramel, fleur du lait

Tarte au Citron
lemon curd, speculoos cookies, lemon ice cream

Tarte Tropezienne
sweet brioche filled with orange flower water pastry cream, pearl sugar

Selection of Sorbets and Ice Creams with Meringues
Hors D’Oeuvres
Cocktail Party Menu Sample

Choose 6 for $24/pp

Housemade Pork Rillette Crostini
quick pickled apricots

Mini Ratatouille Tarts
basil aioli

Stuffed Figs
jambon de bayonne, fresh chevre

Fromage Fort Crostini
pistou, picked herbs

Gruyere Gougeres
stuffed with choice of
• Classic Tapenade
• Smoked Salmon Mousse
• Ham & Fromage Blanc

Sixty South Salmon Tartare
olives, cucumber, salmon roe

Chicken Liver Pate Crostini
chopped egg, pickled mustard

Chicken Liver Pate Fritters
bacon jam

Brandade de Morue Fritters
lemon aioli, pepper relish

Crispy Baby Artichokes
saffron aioli ($2 pp supplement)

Mini Croque Madames
filled with choice of
• Smoked Salmon & Herb
• Artichoke & Fromage Blanc
• Ham & Gruyere

Mini Puff Pastry & Local Oyster Mushroom Tartlets
fromage blanc, balsamic

Carpaccio of Beef Crostini
parmesan, radish, caper aioli

House Smoked Salmon Beignets
parsley aioli

House Cured Pork Croquettes
dijon crème fraîche, pickled mustard

Roasted Peach & Chevre Tartines

Herb Marinated Zucchini & Fresh Chevre Roulades

ADDITIONS
priced at $150 each

50 1/2 Shell Oysters
rosé mignonette

Cheese & Charcuterie Board
selection of 3 cheeses & 3 cured meats, served with seasonal accompaniments
Beverage Menu Sample

**COCKTAILS**

Dame Romarin
*grey goose, rosemary, grapefruit, lime, creme de mure*

Howard’s Old Fashioned
*duck fat infused bourbon, maple, bbq bitters, angostura*

**WINE**

NV | Jaques Pelvas | Brut Rosé | Provence
2016 | Marigny-Neuf | Sauvignon Blanc, Loire
2016 | Nicolas Potel | Pinot Noir | Bourgogne

**BEER**

Kronenbourg | European Pale Lager | 5.5%
Sweetwater 420 | Extra Pale Ale | 5.7%