

BAR

COCKTAILS

**T-TH 11:30AM-8:00PM
F & S 11:30AM-8:30PM**

BISTRO HILARY

—BEER—

MICHELOB ULTRA 4.9

BROWN THRASHER ALE 6.9

FALL LINE, DAILY RIND 6.9

TROPICALIA, IPA 6.9
creature comforts, athens

437 MILES SOUTH 8.9
imperial stout aged in bulleit bourbon barrels

—DRAFT—

STELLA ARTOIS 6

LOCAL SPECIAL 6.9

—BOURBON—

**FOUR ROSES SMALL BATCH SELECT
WOODFORD RESERVE**

BLADE & BOW

LARCENY

WELLER SPECIAL RESERVE

MICHTER'S

ANGEL'S ENVY

EAGLE RARE 10 YR

BASIL HAYDEN 10YR

MICHTER'S 10YR

WIDOW JANE 10YR

KNOB CREEK 15YR
100 proof

LITTLE BOOK CH4
122 proof

—COCKTAILS—

FRENCHIE 11

vodka/st. germain/grapefruit

FRENCH MARTINI 10

vodka/chambord/pineapple

FRENCH QUARTER 75 10.9

gin/lemon/st. germain/champagne

STRAWBERRY VODKA LEMONADE 10.5

vodka/lemon juice/simple syrup
muddled strawberries

PARIS MANHATTAN 10

bourbon/vermouth/st. germain

PIMMS PEACH TEA 10.9

pimms/peach schnapps/lemon juice/ginger ale

LIMONCELLO TOM COLLINS 11

citadelle reserve gin/limoncello
lemon juice/simple syrup

FARM SPICY MARGARITA 10

farm pepper tequila/house tequila blend

JIM'S MARGARITA 12

Jim's secret blend of tequila, lime, mix
grand marnier

MULE'S

gin 9.5
moscow 9.5
kentucky 10
quebec 10.5



**BOURBON
FLIGHTS
AVAILABLE**

ALL DAY

MENU

TALK TO YOUR SERVER REGARDING
ALLERGIES & SPECIAL REQUESTS

BISTRO HILARY

—STARTERS—

ORGANIC WHEAT BREAD 4
salted butter

MELTED RACLETTE CHEESE 10
roasted sweet pepper/toasted baguette

EGGS DIJON 8
crispy deviled eggs

BEETS & GOAT CHEESE 10
red wine vinaigrette

FRITES & RANCH 5
home made fries/garden herbs

CRISPY SHRIMP 10
sriracha remoulade sauce

SEAFOOD QUESADILLA 10

CAESAR SALAD 10
romaine/imported parmesan cheese
homemade creamy caesar dressing/croutons
add crispy or cajun chicken \$5/add crispy shrimp \$8

HARVEST SALAD 10
shaved vegetables/homemade croutons
mustard vinaigrette/ranch swirl
add crispy or cajun chicken \$5/bacon \$2.5 add crispy shrimp \$8
blue cheese crumbles \$1.5

SHRIMP LOUIE SALAD 16.9
crispy shrimp/mixed lettuces/avocado/egg/croutons
vinaigrette & louie sauce

—DIETARY HIGHLIGHTS—

—GLUTEN FREE/SHARED FRYERS—

GRILLED CAJUN CHICKEN 19
butter sauce/vegetable du jour or fries

***PORK RIBEYE** 24
potato gratin/worcestershire butter sauce
smashed potatoes available after 5

***8OZ FILET** 39
potato gratin
add bordelaise mushrooms \$4

CHOCOLATE CAKE 10
coffee whip

—VEGETARIAN—

BEETS & GOAT CHEESE 10
red wine vinaigrette

EGGS DIJON 8
crispy deviled eggs

BISTRO BOWL 15.9
add crispy deviled eggs \$3 avocado \$2.5

VEGETABLE PLATE 21

—10 YRS & UNDER—

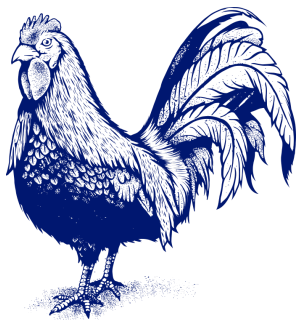
—OVER 10 YRS ADD \$5—

CHICKEN TENDERS & FRIES 8.5
2 tenders/homemade fries

KIDS CHEESE BURGER 9
french fries

SPAGHETTI MARINARA 6
homemade marinara
add a veal & beef meatball \$3

KIDS ICE CREAM 5
chocolate sauce/sprinkles



BRUNCH ITEMS AVAILABLE SATURDAY UNTIL 2

AVOCADO & TOAST 12*
poached egg/piment d'espelette

BISTRO WAFFLE 10*
fried egg/bacon/swiss cheese

BELGIAN WAFFLE 8
strawberry maple compote/chantilly cream

FULL BRUNCH MENU SUNDAY 11-2PM

—ENTREES—

VEGETABLE PLATE 21
farm inspired

BISTRO BOWL 15.9
add crispy deviled eggs \$3 avocado \$2.5
crispy or cajun chicken \$5/crispy shrimp \$8

TROUT MEUNIÈRE AMANDINE 26
vegetable du jour

COQUILLES ST. JACQUES 26
scallop casserole

BISTRO BURGER 15.5
two smash patties/bistro sauce/lettuce/american cheese
house made bun & fries
add bacon \$2.5/avocado \$2.5

WHITE BBQ CHICKEN SANDWICH 14.9
crispy chicken/slaw/spicy pickles/petite salad or fries
add bacon \$2.5/avocado \$2.5

FISH FILLET SANDWICH 16.5
crispy flounder/american cheese/tartar sauce/fries

BRAISED LAMB RISOTTO 29.9
multi grains/baby spinach/braised lamb

GRILLED CAJUN CHICKEN 19
butter sauce/vegetable du jour or fries

***8OZ FILET** 39
potato gratin
add bordelaise mushrooms \$4

***12OZ RIBEYE** 30
ribeye steak with maître d' butter/fries
add bordelaise mushrooms \$4

***PORK RIBEYE** 24
potato gratin/worcestershire butter sauce
smashed potatoes available after 5pm

***OFF THE WOOD GRILL
FRIDAY & SATURDAY NIGHT**



MOZZARELLA PILLOWS 9.5
homemade marinara sauce

CALAMARI 10.5
fried calamari/lemon/marinara sauce

CHARCUTERIE BOARD 15.9
meats/pimento cheese/pickled veg/house made bread

POMODORO'S LASAGNA 15.9
pork & beef bolognese/garlic focaccia bread

PASTA MARINARA & MEAT BALLS 15.9
2 homemade veal & beef meatballs/chef's marinara
garlic focaccia bread

CHICKEN PARMESAN 21.9
side of spaghetti marinara

—SIDES—

FRIES 6

CHICK PEA FRIES 5

PETITE SALAD 6
red wine vinaigrette

VEGETABLE DU JOUR 6

BORDELAISE MUSHROOMS 8

POTATO GRATIN 7

SMASHED POTATOES 7
available after 5pm

—DESSERT—

CRÊPES DU JOUR 10
french vanilla ice cream

BANANA PUDDING 6

CHOCOLATE CAKE 10
coffee whip

ADULT SUNDAE 10
chocolate sauce/coffee whip/salt roasted pecans

— BUBBLES —

**CHENIN BLANC OR CAB FRANC ROSE
BONNAMY CREMANT**

Loire Valley, France
\$9-6oz \$45-bottle

CHAMPAGNE, VEUVE CLICQUOT BRUT

Reims, France
\$18-6oz \$75-bottle

**GROWER CHAMPAGNE, LACOURTE-
GODBILLON, PREMIER CRU**

France
\$36-375ml

CAVICCHIOLI PROSECCO

Italy
\$10 - 187ml bottle

— WHITE —

SAUVIGNON BLANC, PETIT BOURGEOIS

France
\$11-6oz \$17-9oz \$40-bottle

CHENIN BLANC, SAUVIGNON VOUVRAY

Loire Valley, France
\$8-6oz \$12-9oz \$32-bottle

DOPFF & IRION, PINOT BLANC

Alsace, France
\$9-6oz \$13-9oz \$36-bottle

PICPOUL, PICPOUL DE PINET BLANC

Languedoc, France
\$8-6oz \$12-9oz \$32-bottle

CHARDONNAY, LUC CHOLOT RESERVE

Nîmes, France
\$7-6oz \$11-9oz \$28-bottle

CHARDONNAY, PROSPER MAUFOUX

Macon-Villages, France
\$10-6oz \$15-9oz \$40-bottle

**SAUVIGNON BLANC-SANCERRE, PASCAL
JOLIVET**

Loire Valley, France
\$69-bottle

CHENIN BLANC, CHAMPALOU VOUVRAY

Loire Valley, France
\$58-bottle

**POUILLY-FUISSÉ, JEAN JACQUES VINCENT
MARIE ANTOINETTE**

Mâconnais, Burgundy, France
\$79-bottle

**CHARDONNAY, DOMAINE LEFLAIVE
PULIGNY-MONTRACHET**

Burgundy, France
\$138-bottle

— ROSÉ —

FLEURS DE PRAIRIE, CÔTES DE PROVENCE

Provence, France
\$13-6oz \$19-9oz \$50-bottle

**DOMAINE DE MILLET, CÔTES DE
GASCOGNE**

France
\$8-6oz \$13-9oz \$32-BOTTLE

— RED —

PINOT NOIR, LUC CHOLOT RESERVE

Nîmes, France
\$7-6oz \$11-9oz \$28-bottle

GSM, KERMIT LYNCH VAUCLUSE ROUGE

Rhone Valley, France
\$8-6oz \$12-9oz \$32-bottle

GAMAY, DOMAINE ROCHE GUILLON FLEURIE

Beaujolais, France
\$12-6oz \$18-9oz \$48-bottle

MERLOT/CABERNET BLEND, VIEUX PAPES

Vin De France
\$7-6oz \$11-9oz \$28-bottle

CHÂTEAU MUSAR JEUNE

Bekaa Valley, Lebanon
\$10-6oz \$15-9oz \$40-bottle

MALBEC, KERMIT LYNCH CLOS LA COUTALE

Cahors, France
\$14-6oz \$21-9oz \$53-bottle

BORDEAUX, THOMAS-LAURENT

Bordeaux, France
\$11-6oz \$17-9oz \$44-bottle

CABERNET SAUVIGNON, MATTHEW JOSEPH

Napa Valley, California
\$14-6oz \$21-9oz \$55-bottle

PINOT NOIR, JOSEPH FAIVELEY

Burgundy, France
\$70- bottle

PINOT NOIR-MERCUREY, JOSEPH FAIVELEY

Côte Chalonnaise, Burgundy, France
\$85-BOTTLE

PINOT NOIR, CHOREY-LÈS-BEAUNE

Bourgogne, France
\$58- bottle

**PINOT NOIR, DOMAINE HENRI DELAGRANGE
ET FILS VOLNAY IER CRU CLOS DES CHÊNES**

Burgundy, France
\$135-bottle

SYRAH, EMMANUEL DARNAUD

Crozes-Hermitage, France
\$58-bottle

GRENACHE/SYRAH, MEGAPHONE

Ventoux, Rhone, France
\$69-bottle

**DOMAINE LA BARROCHE CHÂTEAUNEUF-DU-
PAPE**

Rhone Valley, France
\$96-bottle

CABERNET, CHATEAU DE CERON GRAVES

Bordeaux, France
\$48-bottle

CABERNET SAUVIGNON, FRANK FAMILY

Napa Valley, California
\$89-bottle

CABERNET SAUVIGNON, CLIFF LEDE

Stags Leap District, California
\$138-bottle

CABERNET SAUVIGNON, PEDRONCELLI

Sonoma County, California
\$58 - bottle