

# SUNDAY BRUNCH



## STARTERS

<b>SWEET BISCUITS</b>	12
pimento cheese/applewood smoked bacon	
<b>EGGS DIJON</b>	8.9
crispy deviled eggs	
<b>FRIES &amp; RANCH</b>	7
<b>AVOCADO &amp; TOAST</b>	12*
poached egg/piment d'espelette	
<b>SALMON RILLETES</b>	14.5
dill/horseradish/old bay saltines	

## 10YRS & UNDER

<b>KIDS CHEESE BURGER</b>	9.95
housemade fries	
<b>SPAGHETTI MARINARA</b>	6.95
homemade marinara	
<b>CHICKEN TENDERS &amp; FRIES</b>	8.95
2 tenders/housemade fries	
<b>KIDS ICE CREAM</b>	5
chocolate sauce/sprinkles	

## MAINS

<b>CHICKEN &amp; WAFFLE</b>	17.98*
fried egg/bacon/swiss cheese/crispy chicken	
<b>BISTRO WAFFLE</b>	12.95*
fried egg/bacon/swiss cheese	
<b>BELGIAN WAFFLE</b>	9.9
strawberry maple compote chantilly cream	
<b>FARM EGG FRITTATA</b>	17
bacon/cheddar cheese/sour cream/chives	
<b>SALAD LYONNAISE</b>	15
bacon/potatoes/poached egg	
<b>BISTRO BOWL</b>	16.98
additions: crispy deviled eggs \$3 crab cake \$15 crispy or cajun chicken \$5	
<b>WHITE BBQ CHICKEN SANDWICH</b>	14.98
crispy chicken/slaw/spicy pickles petite salad or fries MAKE IT A BOWL \$2.5	
<b>BISTRO BURGER</b>	15.98
two smash patties/bistro sauce/lettuce american cheese/house-made bun house-made fries/ add bacon \$2.5 MAKE IT A BOWL \$2.5	
<b>MARYLAND STYLE CRAB CAKES</b>	33.98
super lump crab/lemon butter sauce/veg du jour	
<b>TROUT MEUNIÈRE AMANDINE</b>	27.98
vegetable du jour	
<b>COQUILLES ST. JACQUES</b>	27.98
scallop casserole	
<b>*12OZ RIBEYE</b>	39.98
Lyonnaise potatoes add two farm eggs your way \$4	

## SIDES

<b>FOCCACIA TOAST</b>	2
butter	
<b>PETITE SALAD</b>	8
red wine vinaigrette	
<b>BACON FRIES</b>	7
<b>CHICK PEA FRIES</b>	7
<b>LOCAL FARM EGG LYONNAISE POTATOES</b>	2*
	5

## DESSERT

<b>FOCCACIA TOAST</b>	2
butter	
<b>LEMON CHEESECAKE</b>	12
biscoff crust/seasonal crushed berries	
<b>BELGIAN CHOCOLATE MOUSSE</b>	12
peanut butter cookie	
<b>BANANA PUDDING</b>	8
<b>ICE CREAM DU JOUR</b>	10
Tuesday - Thursday 11:30 - 8:00	
Friday & Saturday 11:30 - 8:30	
Sunday Brunch 11:00 - 2:00	

private event space available  
info@bistrohilary.com

**BRUNCH SPECIALS**  
limited quantities available

## BEER

<b>MICHELOB ULTRA</b>	\$6
<b>DAILY RIND WHEAT ALE</b>	\$7
Fall Line, Macon, GA	
<b>NAKED PIG PALE ALE</b>	\$7
Back Forty Beer Co., Birmingham, AL	
<b>MILK STOUT NITRO</b>	\$8
Left Hand Brewing, Longmont CO	
<b>GRAPEFRUIT RADLER</b>	\$7
Two Pitchers Brewing, Oakland CA	
<b>STELLA ARTOIS-DRAFT</b>	\$7
<b>TROPICALIA IPA-DRAFT</b>	\$8
Creature Comfort Brewing, Athens GA	

## COCKTAILS

<b>MIMOSA</b>	5
<b>MIMOSA SAINT 75</b>	10.95
elderflower liqueur/champagne	
<b>SUNSET MIMOSA</b>	11
peach schnapps/house blend of juices/simple syrup/champagne	
<b>FRENCHIE</b>	12
vodka/elderflower liqueur/grapefruit	
<b>COCO CHANEL</b>	12
honeysuckle vodka/peach/lime juice aromatized rosé	
<b>FRENCH QUARTER 75</b>	12
gin/lemon/elderflower liquor/champagne	

\*ITEMS MAY BE COOKED TO ORDER, CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BOURN ILLNESS.

18% service charge is added to parties of 7 or more  
20% service charge is added to tables of 10 or more

## BUBBLES

### CHENIN BLANC, CRÉMANT DE LOIRE

Loire Valley, France

\$9-6OZ \$45-BOTTLE

### CAB FRANC ROSÉ, CRÉMANT DE LOIRE

Loire Valley, France

\$9-6OZ \$45-BOTTLE

### CHAMPAGNE, VEUVE CLICQUOT BRUT

Reims, France

\$22-6OZ \$89-BOTTLE

### CHAMPAGNE, VEUVE CLICQUOT ROSÉ

Reims, France

\$90-BOTTLE

### CANTINE MASCHIO PROSECCO

Italy

\$10 - 187ML BOTTLE

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

France

\$36-375ML

## WHITE

### SAUVIGNON BLANC, SECOND WIND

Marlborough, New Zealand

\$11-6OZ \$17-9OZ \$44-BOTTLE

### CHENIN BLANC, SAUVION VOUVRAY

Loire Valley, France

\$8-6OZ \$12-9OZ \$32-BOTTLE

### PINOT GRIGIO, LA FIERA

Veneto, Italy

\$8-6OZ \$12-9OZ \$32-BOTTLE

### RIESLING, DOMAINE RIEFLÉ

Alsace, France Rosé

\$9-6OZ \$13-9OZ \$36-BOTTLE

### CHARDONNAY, LES ALLIÉS

Côtes de Gascogne, France

\$8-6OZ \$12-9OZ \$32-BOTTLE

### CHARDONNAY, PROSPER MAUFOUX

Macon-Villages, France

\$10-6OZ \$15-9OZ \$40-BOTTLE

### 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

## ROSÉ

### CÔTES DE PROVENCE, FLEURS DE PRAIRIE

Provence, France

\$13-6OZ \$19-9OZ \$50-BOTTLE

## RED

### PINOT NOIR, LUC CHOLOT RESERVE

Nimes, France

\$8-6OZ \$12-9OZ \$32-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

### MONASTRELL, PIQUITO ORGANIC

Jumilla, Spain

\$8-6OZ \$12-9OZ \$32-BOTTLE

### CABERNET BLEND, 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, THE HERDSMAN

Zamora, California

\$14-6OZ \$21-9OZ \$55-BOTTLE

### PINOT NOIR, CHOREY-LÈS-BEAUNE

Bourgogne, France

\$58-BOTTLE

### SYRAH, EMMANUEL DARNAUD

Crozes-Hermitage, France

\$58-BOTTLE

### DOMAINE LA BARROCHE CHÂTEAUNEUF-DU-PAPE

Rhone Valley, France

\$96-BOTTLE

### CABERNET, PAUILLAC

Bordeaux, France

\$69-BOTTLE

### CABERNET SAUVIGNON, PEDRONCELLI

Sonoma County, California

\$58-BOTTLE