

SUNDAY BRUNCH



STARTERS

- SWEET BISCUITS** 12
pimento cheese/applewood smoked bacon
- EGGS DIJON** 8.9
crispy deviled eggs
- FRIES & RANCH** 7
- SALMON RILLETES** 14.5
dill/horseradish/old bay saltines

10YRS & UNDER

- KIDS CHEESE BURGER** 9.95
housemade fries
- SPAGHETTI MARINARA** 6.95
homemade marinara
- CHICKEN TENDERS & FRIES** 8.95
2 tenders/housemade fries
- KIDS ICE CREAM** 5
chocolate sauce/sprinkles

BRUNCH SPECIALS

limited quantities available

MAINS

- CHICKEN & WAFFLE**
fried egg/bacon/swiss cheese/crispy chicken
- BISTRO WAFFLE**
fried egg/bacon/swiss cheese
- BELGIAN WAFFLE**
strawberry maple compote/ chantilly cream
- *AVOCADO TOAST**
poached egg/ petite salad/ piment d'espelette
- FARM EGG FRITTATA**
bacon/cheddar cheese/sour cream/chives
- SALAD LYONNAISE**
bacon/potatoes/poached egg
- BISTRO BOWL**
additions: crispy deviled eggs \$3 crab cake \$15 crispy or cajun chicken \$5
- WHITE BBQ CHICKEN SANDWICH**
crispy chicken/slaw/spicy pickles/ petite salad or fries
MAKE IT A BOWL \$2.5
- BISTRO BURGER**
two smash patties/bistro sauce/lettuce/ american cheese/house-made bun house-made fries/ add bacon \$2.5
MAKE IT A BOWL \$2.5
- MARYLAND STYLE CRAB CAKES**
super lump crab/butter sauce/squash casserole
- *12OZ RIBEYE**
Lyonnaise potatoes
add two farm eggs your way \$4
- COQUILLES ST. JACQUES**
scallop casserole
- PAN ROASTED BRANZINO**
vegetable du jour/sauce vierge

SIDES

- 17.98* **FOCCACIA TOAST** 2
butter
- 12.95* **PETITE SALAD** 8
red wine vinaigrette
- 9.9 **BACON** 4
- 18 **FRIES** 7
- 17 **CHICK PEA FRIES** 7
- 17 **LOCAL FARM EGG** 2*
- 15 **LYONNAISE POTATOES** 5
- 15 **AVOCADO TOAST** 8

DESSERT

- 16.98 **LEMON CHEESECAKE** 12
biscoff crust/seasonal crushed berries
 - 14.98 **BELGIAN CHOCOLATE MOUSSE** 12
peanut butter cookie
 - 15.98 **BANANA PUDDING** 8
 - 33.98 **ICE CREAM DU JOUR** 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

BEER

- MICHELOB ULTRA** \$6
- DAILY RIND WHEAT ALE** \$7
Fall Line, Macon, GA
- NAKED PIG PALE ALE** \$7
Back Forty Beer Co., Birmingham, AL
- MURPHY'S STOUT** \$8
- SUMMER SHANDY** \$7
Creature Comfort Brewing, Athens, Ga
- STELLA ARTOIS-DRAFT** \$7
- TROPICALIA IPA-DRAFT** \$8
Creature Comfort Brewing, Athens GA

COCKTAILS

- MIMOSA** 5
- MIMOSA SAINT 75** 10.95
elderflower liqueur/champagne
- SUNSET MIMOSA** 11
peach schnapps/house blend of juices/simple syrup/champagne
- FRENCHIE** 12
vodka/elderflower liqueur/grapefruit
- COCO CHANEL** 12
honeysuckle vodka/peach/lime juice
aromatized rosé
- FRENCH QUARTER 75** 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 9 or more

BUBBLES

CHENIN BLANC, CRÉMANT DE LOIRE

Loire Valley, France

\$9-60Z \$45-BOTTLE

CAB FRANC ROSÉ, CRÉMANT DE LOIRE

Loire Valley, France

\$9-60Z \$45-BOTTLE

CHAMPAGNE, VEUVE CLICQUOT BRUT

Reims, France

\$22-60Z \$89-BOTTLE

CHAMPAGNE, VEUVE CLICQUOT ROSÉ

Reims, France

\$90-BOTTLE

CANTINE MASCHIO PROSECCO

Italy

\$10 - 187ML BOTTLE

GROWER CHAMPAGNE, LACOURTE-GOBBILLON, PREMIER CRU

France

\$36-375ML

WHITE

SAUVIGNON BLANC, SECOND WIND

Marlborough, New Zealand

\$11-60Z \$17-90Z \$44-BOTTLE

CHENIN BLANC, SAUVION VOUVRAY

Loire Valley, France

\$8-60Z \$12-90Z \$32-BOTTLE

PINOT GRIGIO, LA FIERA

Veneto, Italy

\$8-60Z \$12-90Z \$32-BOTTLE

CHARDONNAY, LES ALLIÉS

Côtes de Gascogne, France

\$8-60Z \$12-90Z \$32-BOTTLE

CHARDONNAY, PROSPER MAUFOUX

Macon-Villages, France

\$10-60Z \$15-90Z \$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

ALPES DE HAUTE PROVENCE, LAVENDER

Provence, France

\$13-60Z \$19-90Z \$50-BOTTLE

RED

PINOT NOIR, LA FOULE

Languedoc, France

\$8-60Z \$12-90Z \$32-BOTTLE

GAMAY, DOMAINE ROCHE GUILLON FLEURIE

Beaujolais, France

\$12-60Z \$18-90Z \$48-BOTTLE

MONASTRELL, PIQUITO ORGANIC

Jumilla, Spain

\$8-60Z \$12-90Z \$32-BOTTLE

CABERNET BLEND, CHÂTEAU MUSAR JEUNE

Bekaa Valley, Lebanon

\$10-60Z \$15-90Z \$40-BOTTLE

MALBEC, KERMIT LYNCH CLOS LA COUTALE

Cahors, France

\$14-60Z \$21-90Z \$53-BOTTLE

BORDEAUX, THOMAS-LAURENT

Bordeaux, France

\$11-60Z \$17-90Z \$44-BOTTLE

CABERNET SAUVIGNON, THE HERDSMAN

Zamora, California

\$14-60Z \$21-90Z \$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