



Cocktails

FRENCH QUARTER 75.	12
gin/lemon juice/elderflower liqueur/champagne	
COCO CHANEL.	12
honeyuckle vodka/peach/aromatized rosé/lime juice	
FRENCH MARTINI.	11
vodka/chambord/pineapple	
PARIS MANHATTAN.	12
bourbon/vermouth/elderflower liqueur	
ELDER FASHIONED.	14
Michter's bourbon/elderflower liqueur/angostura bitters	
STREGA SPRITZ.	12
strega/gin/lemon juice/rosemary simple/prosecco	
LEMON TART.	11
meyer lemon vodka/limoncello/lime juice/lemon juice/tonic	
DIFFERENT SEASONS.	13
tequila/strawberry/pineapple/mezcal/lemon juice grapefruit-lavender bitters	
JIM'S MARGARITA.	12
Jim's secret blend/grand marnier *Also available in Spicy*	
BISTRO BREEZE.	11
rum/oj/pineapple juice/grenadine/sprite splash	
FRENCHIE.	12
vodka/elderflower liqueur/grapefruit	



Beer

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



A Few By The Glass

B

BLANC OR ROSÉ	\$9
Loire Valley, France	
VEUVE CLICQUOT BRUT.	\$22
Reims, France	

W

SAUVIGNON BLANC. \$11-6OZ \$17-9OZ
Marlborough, New Zealand
PINOT GRIGIO. \$8-6OZ \$12-9OZ
Veneto, Italy
RIESLING. \$9-6OZ \$13-9OZ
Alsace, France
CHARDONNAY. \$8-6OZ \$12-9OZ
Nîmes, France

R

PINOT NOIR. \$8-6OZ \$12-9OZ
Nîmes, France
MONASTRELL. \$8-6OZ \$12-9OZ
Jumilla, Spain
BORDEAUX. \$11-6OZ \$17-9OZ
Bordeaux, France
CABERNET. \$14-6OZ \$21-9OZ
Zamora, California

Full Wine List On Back Page

Saturday Brunch Items

- BISTRO WAFFLE** 12.95*
fried egg/bacon/swiss cheese
- BELGIAN WAFFLE** 9.9
strawberry maple compote/chantilly cream
- CHICKEN & WAFFLE** 17.95*
fried egg/bacon/swiss cheese/crispy chicken

available Saturday until 2:00
full brunch menu Sunday 11-2



Tuesday - Thursday
11:30 - 8:00

Friday & Saturday
11:30 - 8:30

Sunday Brunch
11:00 - 2:00

private event space available
info@bistrohiliary.com



10Yrs & Under

over 10 yrs add \$5

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

Appetizers

- ORGANIC WHEAT BREAD** 4.9
salted butter
- EGGS DIJON** 8.9
crispy deviled eggs
- BEETS & GOAT CHEESE** 10.5
red wine vinaigrette
- BURRATA CHEESE** 10.9
chef's seasonal garnish
- SALMON RILLETTES SPREAD** 14.5
dill/horseradish/old bay saltines
- FRITES & RANCH** 7
housemade fries/garden herbs
- MOZZARELLA PILLOWS** 9.95
homemade marinara sauce
- CALAMARI** 10.95
fried calamari/lemon/marinara sauce
- CHARCUTERIE BOARD** 15.95
meats/pimento cheese/pickled veg/ house made toast
extra toast points \$1.5



Salad

- CAESAR SALAD** 12.95
romaine/imported parmesan cheese/croutons
homemade creamy caesar dressing
add crispy or cajun chicken \$5 add super lump crab cake \$15
- KALE SALAD** 12.95
kale/romaine/apples/blue cheese/pistachio crumb/mustard vin
add crispy or cajun chicken \$5 add super lump crab cake \$15

Mains

BISTRO BOWL	16.95
add crispy deviled eggs \$3/add chicken \$5	
add super lump crab cake \$15	
VEGETABLE PLATE	22.95
farm inspired	
FISH FILLET SANDWICH	16.95
crispy flounder/american cheese/tartar sauce/fries	
add slaw \$1.5	
WHITE BBQ CHICKEN SANDWICH	14.95
crispy chicken/slaw/spicy pickles/petite salad or fries	
MAKE IT A SALAD \$4	
BISTRO BURGER	15.95
two smash patties/bistro sauce/lettuce/american cheese	
housemade bun & fries/add bacon \$2.5	
MAKE IT A BOWL \$2.5	
POMODORO'S LASAGNA	17.95
pork & beef bolognese/garlic focaccia bread	
CHICKEN PARMESAN	22.95
side of spaghetti marinara	
GRILLED CAJUN CHICKEN	19.95
butter sauce/vegetable du jour or fries	
SPATCHCOCK CORNISH HEN	24.95
whole roasted chicken/potato gnocchi chicken/butter demi-glace	
COQUILLES ST. JACQUES	26.95
scallop casserole	
TROUT MEUNIÈRE AMANDINE	26.95
vegetable du jour	
MARYLAND STYLE CRAB CAKES	32.95
super lump crab/lemon butter sauce/squash casserole	
BRAISED LAMB RISOTTO	30.95
braised lamb/multi grains/tomato/basil	
BEEF BOURGUIGNON	29.95
braised boneless beef short rib pieces/buttery egg noodles	
*8OZ FILET	49.95
potato gratin	
add bordelaise mushrooms \$4 add gorgonzola crust \$5	
*12OZ RIBEYE	39.95
mâitre d' butter/fries	
add bordelaise mushrooms \$4 add gorgonzola crust \$5	



Sides

BUTTERY EGG NOODLES	5
FRIES	7
CHICK PEA FRIES	7
PETITE SALAD	8
red wine vinaigrette	
VEGETABLE DU JOUR	8
POTATO GRATIN	8
SQUASH CASSEROLE	8
BORDELAISE MUSHROOMS	8



Chef's Desserts

CHOCOLATE PEANUT BUTTER BAR	12
salted caramel ice cream/peanuts/pretzel crumb	
chocolate sauce	
BANANA PUDDING	8
ICE CREAM DU JOUR	10
LEMON CHEESECAKE	12
biscoff crust/chef's garnish	

Liquid Desserts

CHOCOLATE MARTINI
IRISH COFFEE
PORT
MUSCAT BLANC
STREGA
LIMONCELLO
BOURBON FLIGHTS AVAILABLE

*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.

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
1.5L VEUVE CLICQUOT BRUT	
Reims, France	\$185
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, SAUVIGNON VOUVRAI	
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, LUC CHOLOT RESERVE	
Nîmes, 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 VOUVRAI	
Loire Valley, France	\$58-BOTTLE
POUILLY-FUISSÉ, JEAN JACQUES VINCENT MARIE ANTOINETTE	
Mâconnais, Burgundy, France	\$79-BOTTLE
2018 MEURSAULT, OLIVIER LEFLAIVE	
Puligny-Montrachet, Burgundy, France	\$145-BOTTLE

Rosé

CÔTES DE PROVENCE, FLEURS DE PRAIRIE	
Provence, France	\$13-6OZ \$19-9OZ \$50-BOTTLE

Red

PINOT NOIR, LUC CHOLOT RESERVE	
Nîmes, 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
RICOSSA BARBERA APPASSIMENTO	
Piemonte, Italy	\$55-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
CABERNET SAUVIGNON, CLIFF LEDE	
Stags Leap District, California	\$138-BOTTLE
CABERNET SAUVIGNON, FRANK FAMILY	
Napa Valley, California	\$99-BOTTLE
2019 QUINTESSA	
Napa Valley	\$220-BOTTLE