

BAR

COCKTAILS

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

BISTRO HILARY

BEER

MICHELOB ULTRA 4.9

TURBO DOG BROWN 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

SPECIAL DRAFT 7.9

BOURBON

**FOUR ROSES SMALL BATCH SELECT
WOODFORD RESERVE**

BLADE & BOW

LARCENY

MICHTER'S

ANGEL'S ENVY

EAGLE RARE 10 YR

BULLIET 10YR

MICHTER'S 10YR

WIDOW JANE 10YR

KNOB CREEK 12YR
100 proof

BLANTON'S

COCKTAILS

FRENCHIE 11

vodka/st. germain/grapefruit

FRENCH MARTINI 10

vodka/chambord/pineapple

FRENCH QUARTER 75 10.9

gin/lemon/st. germain/champagne

SAZERAC 10

rye whiskey/pernod/blood orange bitters

STRAWBERRY VODKA LEMONADE 10.5

vodka/lemon juice/simple syrup
strawberry purée

PARIS MANHATTAN 10.9

bourbon/vermouth/st. germain

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

moscow 9.5

gin 9.5

kentucky 10

québec 10



**BOURBON
FLIGHTS
AVAILABLE**

ALL DAY

M E N U

**TALK TO YOUR SERVER REGARDING
ALLERGIES & SPECIAL REQUESTS**

BISTRO HILARY

—STARTERS—

ORGANIC WHEAT BREAD 4.5

salted butter

EGGS DIJON 8.5

crispy deviled eggs

BEETS & GOAT CHEESE 10

red wine vinaigrette

BURRATA CHEESE 10.9

chef's seasonal garnish

FRITES & RANCH 5

housemade fries/garden herbs

SPICY LAMB MEATBALL 11.9

cucumber garlic sauce

SHRIMP ROLL 12.9

homemade brioche bread

CAESAR SALAD 10.5

romaine/imported parmesan cheese
homemade creamy caesar dressing/croutons
add crispy, provençale, or cajun chicken \$5
add louie shrimp \$8

SHRIMP LOUIE SALAD 16.9

louie shrimp/mixed lettuces/avocado/egg/croutons
vinaigrette

HARVEST SALAD 10.5

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

—DIETARY HIGHLIGHTS—

—GLUTEN FREE/SHARED FRYERS—

GRILLED CAJUN CHICKEN 19.9

butter sauce/vegetable du jour or fries

*PORK RIBEYE CACCIATORE 26.9

crispy polenta

*8OZ FILET 44.9

potato gratin

add bordelaise mushrooms \$4

CHOCOLATE CAKE 10

coffee whip

—VEGETARIAN—

BEETS & GOAT CHEESE 10

red wine vinaigrette

EGGS DIJON 8.5

crispy deviled eggs

BISTRO BOWL 15.9

add crispy deviled eggs \$3 avocado \$2.5

VEGETABLE PLATE 21.9

—10 YRS & UNDER—

—OVER 10 YRS ADD \$5—

CHICKEN TENDERS & FRIES 8.9

2 tenders/housemade fries

KIDS CHEESE BURGER 9.9

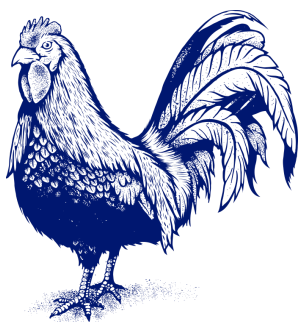
housemade fries

SPAGHETTI MARINARA 6.5

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 10.5*
fried egg/bacon/swiss cheese

BELGIAN WAFFLE 9.5
strawberry maple compote/chantilly cream

FULL BRUNCH MENU SUNDAY 11-2PM

—ENTREES—

VEGETABLE PLATE 21.9
farm inspired

BISTRO BOWL 16.9
add crispy deviled eggs \$3 avocado \$2.5
crispy, provençale, or cajun chicken \$5/louie shrimp \$8

TROUT MEUNIÈRE AMANDINE 26.9
vegetable du jour

COQUILLES ST. JACQUES 26.5
scallop casserole

BISTRO BURGER 15.9
two smash patties/bistro sauce/lettuce/american cheese
housemade 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/mushroom/spinach/braised lamb

GRILLED CAJUN CHICKEN 19.9
butter sauce/vegetable du jour or fries

CHICKEN PROVENÇALE 19.9
couscous/marinated cucumber

KOREAN BBQ TRI-TIP 29
jasmine rice
AVAILABLE AFTER 5PM

***PORK RIBEYE CACCIATORE** 26.9
crispy polenta

***8OZ FILET** 44.9
potato gratin
add bordelaise mushrooms \$4

***12OZ RIBEYE** 37.9
ribeye steak with maitre d' butter/fries
add bordelaise mushrooms \$4

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



MOZZARELLA PILLOWS 9.9
homemade marinara sauce

CALAMARI 10.5
fried calamari/lemon/marinara sauce

CHARCUTERIE BOARD 16
meats/pimento cheese/pickled veg/housemade bread

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

PASTA MARINARA & MEAT BALLS 15.9
2 homemade veal & beef meatballs with homemade marinara
garlic focaccia bread

CHICKEN PARMESAN 22
side of spaghetti marinara

—SIDES—

FRIES 6

CHICK PEA FRIES 6

PETITE SALAD 6.5
red wine vinaigrette

VEGETABLE DU JOUR 6.5

BORDELAISE MUSHROOMS 8

POTATO GRATIN 7

SQUASH CASSEROLE 8

CRISPY POLENTA CACCIATORE 7

—DESSERT—

CRÊPES DU JOUR 10
french vanilla ice cream

BANANA PUDDING 7.9

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
\$19-6oz \$78-bottle

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

France
\$36-375ml

CANTINE MASCHIO PROSECCO

Italy
\$10 - 187ml bottle

— WHITE —

SAUVIGNON BLANC, PETIT BOURGEOIS

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

CHENIN BLANC, SAUVIGNON VOUVRAY

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

PINOT BLANC, DOPFF & IRION

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 —

CÔTES DE PROVENCE, FLEURS DE PRAIRIE

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

DOMAINE DE ORGNES

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

CABERNET SAUVIGNON, ANTHONY KOSTER

Sonoma County, California
\$7-6oz \$11-9oz \$28-bottle

**CINSAULT, SYRAH, CABERNET SAUVIGNON
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
\$54-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