

BAR

COCKTAILS

**T - TH 11:30AM-8:00PM
F & S 11:30AM-8:30PM
SUNDAY 11:00AM-2:00PM**

BISTRO HILARY

BEER

MICHELOB ULTRA 6

BAMA MOSA BRUT ALE 7.90
Back Forty Beer- Birmingham, AL

DAILY RIND WHEAT ALE 6.9
Fall Line-Macon, GA

NAKED PIG PALE ALE 6.90
Back Forty Beer- Birmingham, AL

LEFT HAND 9.9
Milk Stout Nitro

TWO PITCHERS 7.9
Grapefruit Radler

—DRAFT—

STELLA ARTOIS 7

TROPICALIA IPA 7.5

BOURBON

FOUR ROSES SINGLE BARREL

FOUR ROSES SMALL BATCH SELECT

WOODFORD RESERVE

WOODFORD DOUBLE OAKED

BLADE & BOW

MICHTER'S

ANGEL'S ENVY

BUFFALO TRACE

EAGLE RARE 10 YR

WIDOW JANE 10YR

KNOB CREEK 12YR



COCKTAILS

FRENCH QUARTER 75 12
gin/lemon juice/elderflower liqueur/champagne

APEROL SPRITZ 12
aperol/prosecco/soda

FRENCH MARTINI 11
vodka/chambord/pineapple

STRAWBERRY BLOSSOM 12
gin/dry curacao/strawberry puree
simple syrup/champagne

PARIS MANHATTAN 11.5
bourbon/vermouth/elderflower liqueur

LEMON TART 11
meyer lemon vodka/limoncello/lime juice
lemon juice/tonic

JIM'S MARGARITA 12
Jim's secret blend/grand marnier
Also available in Spicy

BISTRO BREEZE 11
bacardi rum/oj/pineapple juice/grenadine
sprite splash

BOULEVARDIER 12
bourbon/campari/sweet vermouth

FRENCHIE 11
vodka/elderflower liqueur/grapefruit

**BOURBON
FLIGHTS
AVAILABLE**

ALL DAY

M E N U

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

BISTRO HILARY

—STARTERS—

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

FRITES & RANCH 7

housemade fries/garden herbs

SPICY LAMB MEATBALL 11.9

garlic hummus/crispy chickpeas

SHRIMP ROLL 12.9

homemade brioche bread

CAESAR SALAD 11.5

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

SHRIMP LOUIE SALAD 16.9

louie shrimp/mixed lettuces/egg/croutons
vinaigrette

HARVEST SALAD 10.5

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

MOZZARELLA PILLOWS 9.9

homemade marinara sauce

CALAMARI 10.9

fried calamari/lemon/marinara sauce

CHARCUTERIE BOARD 15.9

meats/pimento cheese/pickled veg/ house made bread

CRAB RANGOON DIP 17.9

wonton chips

—DIETARY HIGHLIGHTS—

—GLUTEN FREE— —WE USE SHARED FRYERS—

GRILLED CAJUN CHICKEN 19.9

butter sauce/vegetable du jour or fries

***PORK RIBEYE** 26.9

spicy tomato braised turnip greens

***8OZ FILET** 46.9

potato gratin
add bordelaise mushrooms \$4

CHOCOLATE CAKE 10

coffee whip

—VEGETARIAN—

BEETS & GOAT CHEESE 10.5

red wine vinaigrette

EGGS DIJON 8.9

crispy deviled eggs

BISTRO BOWL 16.9

add crispy deviled eggs \$3

VEGETABLE PLATE 22.9

farm inspired

—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 6.9

homemade marinara
add a veal & beef meatball \$3

KIDS ICE CREAM 5

chocolate sauce/sprinkles

—ENTREES—

VEGETABLE PLATE 22.9
farm inspired

BISTRO BOWL 16.9
add crispy deviled eggs \$3
crispy 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

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

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

BRAISED LAMB RISOTTO 30.9
braised lamb/multi grains/mushroom/spinach

PASTA MARINARA & MEATBALLS 16.9
2 homemade veal & beef meatballs/homemade marinara garlic
focaccia bread

POMODORO'S LASAGNA 16.9
pork & beef bolognese/garlic focaccia bread

CHICKEN PARMESAN 22.9
side of spaghetti marinara

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

MALAYSIAN CHICKEN 19.9
noodles/peanut sauce

KOREAN BBQ 29
BONELESS SHORT RIBS
jasmine rice
AVAILABLE AFTER 5PM

***PORK RIBEYE** 26.9
spicy tomato braised turnip greens

***8OZ FILET** 46.9
potato gratin
add bordelaise mushrooms \$4

***12OZ RIBEYE** 39.9
maitre d' butter/fries
add bordelaise mushrooms \$4

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

FULL BRUNCH MENU SUNDAY 11-2PM

BRUNCH ITEMS AVAILABLE SATURDAY UNTIL 2

BISTRO WAFFLE 12.5*
fried egg/bacon/swiss cheese
BELGIAN WAFFLE 9.5
strawberry maple compote/chantilly cream



—SIDES—

CHICK PEA FRIES 7

FRIES 7

PETITE SALAD 7.5
red wine vinaigrette

VEGETABLE DU JOUR 7.5

BORDELAISE MUSHROOMS 8

POTATO GRATIN 8

—DESSERT—

CRÊPES DU JOUR 10
french vanilla ice cream

BANANA PUDDING 8

CHOCOLATE CAKE 10
coffee whip

ICE CREAM DU JOUR 10

— BUBBLES —

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

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

CHAMPAGNE, VEUVE CLICQUOT BRUT

Reims, France
\$20-6oz \$80-bottle

1.5L CHAMPAGNE, VEUVE CLICQUOT BRUT

Reims, France
\$170

CANTINE MASCHIO PROSECCO

Italy
\$10 - 187ml bottle

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

France
\$36-375ml

— WHITE —

SAUVIGNON BLANC, PETIT BOURGEOIS

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

CHENIN BLANC, SAUVIGNON VOUVRAI

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

PULIGNY-MONTRACHET

France
\$159

— ROSÉ —

CÔTES DE PROVENCE, FLEURS DE PRAIRIE

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

LUC CHOLOT RESERVE

Nîmes, France
\$8-6oz \$13-9oz \$32-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

CABERNET SAUVIGNON, ANTHONY KOSTER

Sonoma County, California
\$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, MATTHEW JOSEPH

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

RICOSSA BARBERA APPASSIMENTO

Piemonte, Italy
\$55-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, 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
\$89-bottle

2018 QUINTESSA

Napa Valley
\$225-bottle