



SUNDAY BRUNCH

Entrées

CHICKEN & WAFFLE	17.95*
fried egg/bacon/swiss cheese/crispy chicken	
BISTRO WAFFLE	12.95*
fried egg/bacon/swiss cheese	
BELGIAN WAFFLE	9.9
strawberry maple compote chantilly cream	
FARM EGG FRITTATA	16.9
bacon/cheddar cheese/sour cream/scallions	
SALAD LYONNAISE	14.9*
bacon/potatoes/poached egg	
BISTRO BOWL	16.95
additions: crispy deviled eggs \$3 crab cake \$15 crispy or cajun chicken \$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/house-made bun house-made fries/ add bacon \$2.5 MAKE IT A BOWL \$2.5	
MARYLAND STYLE CRAB CAKES	32.95
super lump crab/lemon butter sauce squash casserole	
TROUT MEUNIÈRE AMANDINE	26.95
vegetable du jour	
COQUILLES ST. JACQUES	26.95
scallop casserole	
*12OZ RIBEYE	39.95
Lyonnais potatoes add two farm eggs your way \$4	

Starter

BRIOCHE MONKEY BREAD	5
EGGS DIJON	8.9
crispy deviled eggs	
FRIES & RANCH	7
AVOCADO & TOAST	12*
poached egg/piment d'espelette	
SALMON RILLETES	14.5
dill/horseradish/old bay saltines	

BRUNCH SPECIALS

limited quantities available



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

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	

Sides

FOCCACIA TOAST	2
butter	
PETITE SALAD	8
red wine vinaigrette	
BACON	4
FRIES	7
CHICK PEA FRIES	7
LOCAL FARM EGG	2*
LYONNAISE POTATOES	5

Dessert

LEMON CHEESECAKE	12
biscoff crust/seasonal crushed berries	
PEANUT BUTTER CHOCOLATE BAR	12
salted caramel ice cream/peanuts pretzel crumb/chocolate sauce	
BANANA PUDDING	8
ICE CREAM DU JOUR	10

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	

Cocktails

MIMOSA	5
MIMOSA SAINT 75	10.95
elderflower liqueur/champagne	
SUNSET MIMOSA	11
peach schnapps/house blend of juices/simple syrup/champagne	
FRENCHIE	11
vodka/elderflower liqueur/grapefruit	
COCO CHANEL	12
honeysuckle vodka/peach/lime juice aromatized rosé	
FRENCH MARTINI	11
vodka/chambord/pineapple	
DIFFERENT SEASONS	13
tequila/strawberry/pineapple/mezcal lemon juice/grapefruit-lavender bitters	
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 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, 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 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

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

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

