

BAR

COCKTAILS

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

BISTRO HILARY

BEER

MICHELOB ULTRA 5.5

BAMA MOSA BRUT ALE 7.90

Back Forty Beer- Birmingham, AL

DAILY RIND WHEAT ALE 6.9

Fall Line-Macon, GA

TROPICALIA IPA 6.9

Creature Comforts- Athens, GA

NAKED PIG PALE ALE 6.90

Back Forty Beer- Birmingham, AL

—DRAFT—

STELLA ARTOIS 6.5

SPECIAL DRAFT

BOURBON

FOUR ROSES SINGLE BARREL

FOUR ROSES SMALL BATCH SELECT

WOODFORD RESERVE

WOODFORD DOUBLE OAKED

BLADE & BOW

LARCENY

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/st. germain/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/st. germain

MEYER LEMON SPRITZ 11

meyer lemon vodka/chambord/simple syrup/tonic

JIM'S MARGARITA 12

Jim's secret blend/grand marnier

Also available in Spicy

CUCUMBER CHILI MULE 12

hendricks gin/simple syrup/thai chili/lime juice
cucumbers/ginger beer

MEZCAL ROSEMARY GIMLET 11

gin/mezcal/grapefruit/lime juice/fresh rosemary

BOULEVARDIER 12

bourbon/campari/sweet vermouth

FRENCHIE 10.9

vodka/st. germain/grapefruit

**BOURBON
FLIGHTS
AVAILABLE**

ALL DAY

M E N U

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

BISTRO HILARY

—STARTERS—

ORGANIC WHEAT BREAD 4.5

salted butter

EGGS DIJON 8.5

crispy deviled eggs

BEETS & GOAT CHEESE 10.5

red wine vinaigrette

BURRATA CHEESE 10.9

chef's seasonal garnish

FRITES & RANCH 6

housemade fries/garden herbs

SPICY LAMB MEATBALL 11.9

garlic hummus/crispy chickpeas

SHRIMP ROLL 12.9

homemade brioche bread

CAESAR SALAD 10.5

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/avocado/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

SHRIMP TOAST 10.5

horseradish/bacon

MOZZARELLA PILLOWS 9.5

homemade marinara sauce

CALAMARI 10.5

fried calamari/lemon/marinara sauce

CHARCUTERIE BOARD 15.9

meats/pimento cheese/pickled veg/ house made bread

—DIETARY HIGHLIGHTS—

—GLUTEN FREE—

—WE USE SHARED FRYERS—

GRILLED CAJUN CHICKEN 19.9

butter sauce/vegetable du jour or fries

***PORK RIBEYE** 26.9

chef's BBQ baked beans/chow-chow

***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 16.9

add crispy deviled eggs \$3 avocado \$2.5

VEGETABLE PLATE 21.9

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 6.5

homemade marinara

add a veal & beef meatball \$3

KIDS ICE CREAM 5

chocolate sauce/sprinkles

—ENTREES—

VEGETABLE PLATE 21.9
farm inspired

BISTRO BOWL 16.9
add crispy deviled eggs \$3 avocado \$2.5
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/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

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

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

CHICKEN PARMESAN 22
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
chef's BBQ baked beans/chow-chow

***8OZ FILET** 45.9
potato gratin
add bordelaise mushrooms \$4

***12OZ RIBEYE** 38.9
ribeye steak with maître 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

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



—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

CHEF'S BBQ BAKED BEANS 6
chow-chow

—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

2018 MEURSAULT, OLIVIER LEFLAIVE

Puligny-Montrachet, Burgundy, France
\$139

— 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

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, 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

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, CHATEAU DE CERON GRAVES

Bordeaux, France
\$54-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