

BISTRO HILARY

BRUNCH

PETITE PLATS

SALMON RILLETTES — \$12
*smoked salmon spread/dill/horseradish
toasted baguette*

TOMATO BISQUE — \$9
en croûte

EGGS DIJON — \$8
crispy deviled eggs

**BRIOCHE
MONKEY BREAD**

— \$5

FRITES & FRANCH — \$5
home made fries/garden herbs

ENTRÉES

*AVOCADO & TOAST — \$10
poached egg/piment d'espelette

*BISTRO WAFFLE — \$10
fried egg/bacon/gruyère cheese

*FRENCH OMELET — \$12
petite salad

*BISTRO BOWL — \$14
~ additions - 4oz skirt steak \$8 hard boiled egg \$2
crispy chicken \$5 cajun chicken \$5 ½ avocado \$2.5
crispy shrimp \$8 ~

MACARONI AU GRATIN — \$8.9
petite salad

LE CORDON BLEU — \$12
*crispy chicken sandwich/ham swiss
cheese/honey dijon/petite salad*

BELGIAN WAFFLE — \$8
strawberry maple compote/chantilly cream

*BURGER AMÉRICAIN 6OZ —
\$12
*bistro sauce/lettuce/American cheese/frites
~ bacon \$2.50 ½ avocado \$2.50 ~*

*SALADE LYONNAISE — \$14
bacon/potatoes/poached egg

GARNITURES

WILD YEAST BAGETTE TOAST — \$2
butter

*FARM EGG — \$2
brought to you by your local farmers

CHICK PEA FRIES — \$5

LYONNAISE POTATOES — \$5

PETITE SALAD — \$6
red wine vinaigrette

BACON — \$4

FRITES — \$6

DESSERT

LEMON SABAYON TART — \$8
toasted meringue

STRAWBERRY GÂTEAU — \$10
strawberries/french vanilla ice cream

CARAMEL POTS
DE CREME — \$8
palmiers

**CHOCOLATE
BOUCHONS —**

\$10
*french vanilla ice cream
chocolate sauce*

BEVERAGE

COKE PRODUCTS — \$2

COFFEE & HOT TEA — \$3

MINUTE MAID
LEMONADE — \$2

Monday-closed
Lunch-Tuesday - Friday 11-2
Saturday lunch-11-3
Dinner-Tuesday - Sunday 5-9
Brunch-Sunday 10:30-3

ICE TEA — \$2

18% gratuity added to parties of 6 or more. *ITEM MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.