

BISTRO HILARY

DINNER

HORS-D'OEUVRE

MELTED RACLETTE CHEESE — \$8
sweet pepper piperade/toasted baguette

ROASTED ALMONDS — \$4

EGGS DIJON — \$8
crispy deviled eggs

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

CRISPY SHRIMP — \$10
remoulade sauce

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

PETITE PLATS

TOMATO BISQUE
— \$9
en croûte

LITTLE GEM SALAD — \$8
beets/french feta/red wine vinaigrette

BISTRO SALAD — \$8
*bibb lettuce/fines herb/
tomato/dijon vinaigrette/
brioche crouton
~ add blue cheese \$1 ~*

TUNA NICOISE — \$12
tuna/egg/olive/beans/potato

ENTRÉES

DUCK CONFIT — \$24
*french green lentils/vegetables
leg & thigh slow roasted in its own fat*

COQUILLES ST. JACQUES — \$24
scallop casserole

*LE BURGER — \$14
*bistro sauce/lettuce
american cheese/frites
~ bacon \$2.50 ½ avocado \$2.50 ~*

MEDITERRANEAN WOOD GRILLED CHICKEN — \$18
*cucumber/tomato/feta/olive
couscous*

TROUT MEUNIÈRE AMANDINE —
\$24
vegetable du jour

*8OZ FILET — \$39
potato gratin

CAJUN CHICKEN
— \$19
beurre blanc sauce/frites

BEEF BOURGUIGNON — \$23
*braised beef
buttery egg noodles*
~ hard wood grilled/maitre d' butter ~

*STEAK FRITES
*12oz Ribeye- \$30
8oz Skirt Steak- \$24*

GARNITURES

FRITES — \$6

BUTTERY EGG NOODLES — \$5

FRENCH GREEN LENTILS — \$5

CHICK PEA FRITES
— \$5

VEGETABLE DU JOUR — \$6

PETITE SALAD — \$6
red wine vinaigrette

MACARONI AU GRATIN — \$6

DESSERT

LEMON SABAYON TART — \$8
toasted meringue

CARAMEL POTS DE CREME — \$8
palmiers

CHOCOLATE BOUCHONS —
\$10
*french vanilla ice cream
chocolate sauce*

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

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

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.