

# BISTRO HILARY

## BRUNCH

### PETITE PLATS

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

**TOMATO BISQUE** — \$9  
*en croûte*

**BRIOCHE  
MONKEY BREAD**  
— \$5

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

**EGGS DIJON** — \$8  
*crispy deviled eggs*

### ENTRÉES

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

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

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

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

**\*FRENCH OMELET** — \$12  
*petite salad*

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

**\*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 ~

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

**MACARONI AU GRATIN** — \$8.9  
*petite salad*

### GARNITURES

**WILD YEAST BAGETTE TOAST** — \$2  
*butter*

**PETITE SALAD** — \$6  
*red wine vinaigrette*

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

**BACON** — \$4

**CHICK PEA FRIES** — \$5

**FRITES** — \$6

**LYONNAISE POTATOES** — \$5

### DESSERT

**LEMON SABAYON TART** — \$8  
*toasted meringue*

**CARAMEL POTS  
DE CREME** — \$8  
*palmiers*

**CRÊPES DU JOUR** — \$10  
*french vanilla ice cream*

**WARM CHOCOLATE CAKE** — \$12  
*almond crunch/coffee ice cream*

### BEVERAGE

**COKE PRODUCTS** — \$2

**MINUTE MAID  
LEMONADE** — \$2

**ICE TEA** — \$2

**COFFEE & HOT TEA** — \$3

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.