

# 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

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

MUSHROOM BISQUE — \$9  
*en croûte*

BRUSSELS SPROUT SALAD  
- \$10  
*butter lettuce/brussels sprouts  
radicchio/toasted hazelnuts  
brown butter vinaigrette  
preserved lemon*

### ENTRÉES

DUCK CONFIT — \$24  
*french green lentils/vegetables  
leg & thigh slow roasted in its own fat*  
~ additional leg & thigh \$8 ~

TROUT MEUNIÈRE AMANDINE —  
\$24  
*vegetable du jour*

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

MEDITERRANEAN WOOD GRILLED CHICKEN — \$19  
*roasted winter vegetables  
couscous/lemon/caper*

COQUILLES ST. JACQUES — \$26  
*scallop casserole*

\*8OZ FILET — \$39  
*potato gratin*  
~ bordelaise mushrooms \$4 ~

CAJUN CHICKEN — \$19  
*beurre blanc sauce/frites*

BEEF BOURGUIGNON — \$23  
*braised beef  
buttery egg noodles*

\*STEAK FRITES  
*12oz Ribeye- \$30  
8oz Skirt Steak- \$24*  
~ hard wood grilled/maitre d' butter  
bordelaise mushrooms \$4 ~

### GARNITURES

FRITES — \$6

BUTTERY EGG NOODLES — \$5

FRENCH GREEN LENTILS — \$5

CHICK PEA FRITES — \$5

PETITE SALAD — \$6  
*red wine vinaigrette*

BORDELAISE MUSHROOMS — \$8

MACARONI AU GRATIN — \$6

VEGETABLE DU JOUR — \$6

### 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*

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.