



COCKTAILS

FRENCH QUARTER 75	12
gin/lemon juice/elderflower liqueur/champagne	
COCO CHANEL	12
honeyuckle vodka/peach/aromatized rosé/lime juice	
LIME IN THE COCONUT	12
charred pineapple infused rum/coconut water/lime juice/coconut liqueur/cane sugar/angostura bitters	
ELDER FASHIONED	14
Michter's bourbon/elderflower liqueur/angostura bitters	
FRENCHIE	12
vodka/elderflower liqueur/grapefruit	

CLASSIC COCKTAILS

JIM'S MARGARITA	12
Jim's secret blend/grand marnier *Also available in Spicy*	
APEROL SPRITZ	12
aperol/prosecco/soda	
MULE'S	10
moscow gin kentucky	
TOM COLLINS	10
gin/lemon juice/simple/soda	
NEGRONI	11
gin/campari/cocchi di torino	
COSMOPOLITAN	11
vodka/cranberry juice/grand marnier/sweet lime juice	
WHISKEY SOUR	11
whiskey/lemon juice/simple syrup	

BEER

MICHELOB ULTRA	\$6
NAKED PIG PALE ALE	\$7
Back Forty Beer Co., Birmingham, AL	
MURPHY'S STOUT	\$8
SUMMER SHANDY	\$7
Creature Comfort Brewing, Athens GA	
STELLA ARTOIS-DRAFT	\$7
TROPICALIA IPA-DRAFT	\$8
Creature Comfort Brewing, Athens GA	

A FEW BY THE GLASS BUBBLES

BLANC OR ROSÉ	\$9
VEUVE CLICQUOT BRUT	\$22

W

SAUVIGNON BLANC	\$11-60Z	\$17-90Z
PINOT GRIGIO	\$8-60Z	\$12-90Z
GEWURZTRAMINER	\$9-60Z	\$14-90Z
CHARDONNAY	\$8-60Z	\$12-90Z

R

PINOT NOIR	\$8-60Z	\$12-90Z
CABERNET	\$14-60Z	\$21-90Z
BORDEAUX	\$11-60Z	\$17-90Z

TUESDAY - THURSDAY 11:30-8:00
FRIDAY & SATURDAY 11:30-8:30

SUNDAY BRUNCH 11:00-2:00
770-727-9188 INFO@BISTROHILARY.COM

BISTRO HILARY

APPETIZERS

ORGANIC WHEAT BREAD	4.9
salted butter	
EGGS DIJON	8.9
crispy deviled eggs	
BEETS & GOAT CHEESE	10.5
red wine vinaigrette	
BURRATA CHEESE	10.9
chef's seasonal garnish	
SALMON RILLETES SPREAD	14.5
dill/horseradish/old bay saltines	
FRITES & RANCH	7
housemade fries/garden herbs	
MOZZARELLA PILLOWS	9.95
homemade marinara sauce	
CALAMARI	10.95
fried calamari/lemon/marinara sauce	
CHEF'S PIMENTO CHEESE SNACK	8.95
seasonal pickle/toast	

10YRS & UNDER

OVER 10YRS & UNDER ADD \$5

CHICKEN TENDERS & FRIES	8.95
2 tenders/housemade fries	
KIDS CHEESE BURGER	9.95
housemade fries	
SPAGHETTI MARINARA	6.95
homemade marinara	
KIDS ICE CREAM	5
chocolate sauce/sprinkles	

SALADS

CAESAR SALAD	12.98
romaine/imported parmesan cheese/croutons	
homemade creamy caesar dressing	
add crispy or cajun chicken \$5	
add super lump crab cake \$15	
SPINACH SALAD	12.98
baby spinach/garbanzo beans/feta cheese/warm applewood	
smoked bacon and mustard vinaigrette dressing	
add crispy or cajun chicken \$5	
add super lump crab cake \$15	

LUNCH SPECIALS 11:30-3:00 WEEKDAYS

TUESDAY	
CHICKEN PARMESAN SANDWICH	13.98
caesar salad	
WEDNESDAY	
MARYLAND STYLE CRAB CAKE	18.98
super lump crab/butter sauce/squash casserole	
THURSDAY	
SOUP SALAD SANDWICH	13.98
FRIDAY	
LUNCH VEGETABLE PLATE	18
farm inspired	
SATURDAY	
CHICKEN & WAFFLE 11:30-2:00	17.98
fried egg/bacon/swiss cheese/crispy chicken	
MIMOSA	5

SATURDAY BRUNCH WAFFLES 11:00-2:00

BISTRO WAFFLE	12.95*
fried egg/bacon/swiss cheese	
BELGIAN WAFFLE	9.9
strawberry maple compote/chantilly cream	

18% service charge is added to parties of 7 or more
20% service charge is added to tables of 10 or more



MAINS

BISTRO BOWL

add crispy deviled eggs \$3/add chicken \$5

add super lump crab cake \$15

VEGETABLE PLATE

farm inspired

FISH FILLET SANDWICH

crispy flounder/american cheese/tartar sauce/fries

add slaw \$1.5

WHITE BBQ CHICKEN SANDWICH

crispy chicken/slau/spicy pickles/petite salad or fries

MAKE IT A BOWL \$2.5

BISTRO BURGER

two smash patties/bistro sauce/lettuce/american cheese

housemade bun & fries/add bacon \$2.5

MAKE IT A BOWL \$2.5

POMODORO'S LASAGNA

pork & beef bolognese/garlic focaccia bread

CHICKEN PARMESAN

side of spaghetti marinara

GRILLED CAJUN CHICKEN

butter sauce/ choice of vegetable du jour or fries

16.98

PAN ROASTED JOYCE FARM CHICKEN BREAST

rigatoni pasta/porcini cream/mushrooms

23.98

COQUILLES ST. JACQUES

scallop casserole

27.98

PAN ROASTED BRANZINO

vegetable du jour/sauce vierge

29.98

MARYLAND STYLE CRAB CAKES

super lump crab/butter sauce/squash casserole

33.98

BRAISED LAMB RISOTTO

braised lamb/multi grains/zucchini & squash

31.93

BEEF BOURGUIGNON

braised boneless beef short rib pieces/buttery egg noodles

29.98

*8OZ FILET

potato gratin/jus

add bordelaise mushrooms \$4 add gorgonzola crust \$5

add crab cake \$15

49.98

*14OZ RIBEYE

fries/maitre d' butter

add bordelaise mushrooms \$4 add gorgonzola crust \$5

add crab cake \$15

44.98

*12OZ NY STRIP

sauteed spinach/B1 sauce

add bordelaise mushrooms \$4 add gorgonzola crust \$5

add crab cake \$15

39.98

SIDES

BUTTERY EGG NOODLES

5

PETITE SALAD

red wine vinaigrette

8

CHICK PEA FRIES

7

VEGETABLE DU JOUR

8

SQUASH CASSEROLE

8

FRIES

7

POTATO GRATIN

8

BORDELAISE MUSHROOMS

8

DESSERT

CHOCOLATE MOUSSE

whipped cream/peanut butter cookie

12

BANANA PUDDING

8

ICE CREAM DU JOUR

10

LEMON CHEESECAKE

biscoff crust/chef's garnish

12

LIQUID DESSERT

BOURBON FLIGHTS AVAILABLE

ESPRESSO MARTINI

IRISH COFFEE

CHOCOLATE MARTINI

*ITEMS MAY BE COOKED TO ORDER, CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BOURN ILLNESS.

B

CHENIN BLANC, CRÉMANT DE LOIRE

Loire Valley, France

\$9-60Z \$45-BTL

CAB FRANC ROSÉ, CRÉMANT DE LOIRE

Loire Valley, France

\$9-60Z \$45-BTL

CHAMPAGNE, VEUVE CLICQUOT BRUT

Reims, France

\$22-60Z \$89-BTL

CHAMPAGNE, VEUVE CLICQUOT ROSÉ

Reims, France

\$90-BTL

1.5L VEUVE CLICQUOT BRUT

Reims, France

\$185 BTL

CANTINE MASCHIO PROSECCO

Italy

\$10 - 187ML BTL

GROWER CHAMPAGNE, LACOURTE-GODBILLON, PREMIER CRU

France

\$36-375ML

W

SAUVIGNON BLANC, SECOND WIND

Marlborough, New Zealand

\$11-60Z \$17-90Z \$44-BTL

LUCIEN ALBRECHT, GEWURZTRAMINER

Orschwihr, France

\$9-60Z \$14-90Z \$36-BTL

CHENIN BLANC, SAUVION VOUVRAY

Loire Valley, France

\$8-60Z \$12-90Z \$32-BTL

PINOT GRIGIO, LA FIERA

Veneto, Italy

\$8-60Z \$12-90Z \$32-BTL

CHARDONNAY, LES ALLIÉS

Côtes de Gascogne, France

\$8-60Z \$12-90Z \$32-BTL

CHARDONNAY, PROSPER MAUFOUX

Macon-Villages, France

\$10-60Z \$15-90Z \$40-BTL

SANCERRE, DOMAINE MICHEL THOMAS

Loire Valley, France

\$69-BOTTLE

CHENIN BLANC, CHAMPALOU VOUVRAY

Loire Valley, France

\$58-BOTTLE

POUILLY-FUISSÉ, BOUCHARD AÎNÉ & FILS

Burgundy, France

\$79-BOTTLE

2018 MEURSAULT, OLIVIER LEFLAIVE

Puligny-Montrachet, Burgundy, France

\$145-BOTTLE

R

ALPES DE HAUTE PROVENCE, LAVENDER

Provence, France

\$9-60Z \$13-90Z \$38-BTL

R

PINOT NOIR, LA FOULE

Languedoc, France

\$8-60Z \$12-90Z \$32-BTL

GAMAY, DOMAINE ROCHE GUILLON FLEURIE

Beaujolais, France

\$12-60Z \$18-90Z \$48-BTL

MONASTRELL, PIQUITO ORGANIC

Jumilla, Spain

\$8-60Z \$12-90Z \$32-BTL

CABERNET BLEND, CHÂTEAU MUSAR JEUNE

Bekaa Valley, Lebanon

\$10-60Z \$15-90Z \$40-BTL

MALBEC, KERMIT LYNCH CLOS LA COUTALE

Cahors, France

\$14-60Z \$21-90Z \$53-BTL

BORDEAUX, THOMAS-LAURENT

Bordeaux, France

\$11-60Z \$17-90Z \$44-BTL

CABERNET SAUVIGNON, HERDSMAN

Zamora, California

\$14-60Z \$21-90Z \$55-BTL

PINOT NOIR, CHOREY-LÈS-BEAUNE

Bourgogne, France

\$58-BOTTLE

RICOSSA BARBERA APPASSIMENTO

Piemonte, Italy

\$55-BOTTLE

SYRAH, EMMANUEL DARNAUD

Crozes-Hermitage, France

\$58-BOTTLE

DOMAINE DU VIEUX TÉLÉGRAPHE TELEGRAMME CHÂTEAUNEUF-DU-PAPE

Rhone Valley, France

\$96-BOTTLE

CABERNET, PAUILLAC

Bordeaux, France

\$69-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

\$99-BOTTLE

SILVER OAK

Napa Valley, California

\$240 BOTTLE

