



COCKTAILS

FRENCH QUARTER 75	12
gin/lemon juice/elderflower liqueur/champagne	
COCO CHANEL	12
honeysuckle vodka/peach/aromatized rosé/lime juice	
BISTRO CHERRY BLOSSOM	12
bourbon/luxardo cherry syrup	
lemon juice/bitters/sparkling splash	
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
DAILY RIND WHEAT ALE	\$7
Fall Line, Macon, GA	
NAKED PIG PALE ALE	\$7
Back Forty Beer Co., Birmingham, AL	
MILK STOUT NITRO	\$8
Left Hand Brewing, Longmont CO	
GRAPEFRUIT RADLER	\$7
Two Pitchers Brewing, Oakland CA	
STELLA ARTOIS-DRAFT	\$7
TROPICALIA IPA-DRAFT	\$8
Creature Comfort Brewing, Athens GA	

A FEW BY THE GLASS

BLANC OR ROSÉ	\$9
Loire Valley, France	
VEUVE CLICQUOT BRUT	\$22
Reims, France	

W

SAUVIGNON BLANC	\$11-60Z	\$17-90Z
Marlborough, New Zealand		
PINOT GRIGIO	\$8-60Z	\$12-90Z
Veneto, Italy		
RIESLING	\$9-60Z	\$13-90Z
Alsace, France		
CHARDONNAY	\$8-60Z	\$12-90Z
Côtes de Gascogne, France		

R

PINOT NOIR	\$8-60Z	\$12-90Z
Nimes, France		
BORDEAUX	\$11-60Z	\$17-90Z
Bordeaux, France		
CABERNET	\$14-60Z	\$21-90Z
Zamora, California		

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	
CHARCUTERIE BOARD	15.95
meats/pimento cheese/pickled veg/ house made toast	
extra toast points \$1.5	

10YRS & UNDER

OVER 10 YRS 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	
1/2 TROUT MEUNIÈRE AMANDINE	18.90
vegetable du jour	
WEDNESDAY	
MARYLAND STYLE CRAB CAKE	18.98
super lump crab/lemon butter sauce/roasted vegetables	
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/vegetable du jour or fries

SIDES

BUTTERY EGG NOODLES

FRIES

CHICK PEA FRIES

PETITE SALAD

red wine vinaigrette

VEGETABLE DU JOUR

POTATO GRATIN

BRAISED RED CABBAGE

BORDELAISE MUSHROOMS

16.98

DUCK CONFIT

braised red cabbage/duck jus

22.98

COQUILLES ST. JACQUES

scallop casserole

16.98

TROUT MEUNIÈRE AMANDINE

vegetable du jour

14.98

MARYLAND STYLE CRAB CAKES

super lump crab/lemon butter sauce/roasted vegetables

BRAISED LAMB RISOTTO

braised lamb/multi grains/spinach/ mushrooms

15.98

BEEF BOURGUIGNON

braised boneless beef short rib pieces/buttery egg noodles

18.98

*80Z FILET

potato gratin
add bordelaise mushrooms \$4 add gorgonzola crust \$5
add crab cake \$15

22.98

*120Z RIBEYE

maitre d' butter/fries
add bordelaise mushrooms \$4 add gorgonzola crust \$5
add crab cake \$15

20.98

DESSERT

CHOCOLATE MOUSSE

whipped cream/peanut butter cookie

5

BANANA PUDDING

7

ICE CREAM DU JOUR

7

LEMON CHEESECAKE

8

biscoff crust/chef's garnish

8

LIQUID DESSERT

8

BOURBON FLIGHTS AVAILABLE

7

PORT

8

ESPRESSO MARTINI

IRISH COFFEE

STREGA

*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-BOTTLE

CAB FRANC ROSÉ, CRÉMANT DE LOIRE

Loire Valley, France

\$9-60Z \$45-BOTTLE

CHAMPAGNE, VEUVE CLICQUOT BRUT

Reims, France

\$22-60Z \$89-BOTTLE

CHAMPAGNE, VEUVE CLICQUOT ROSÉ

Reims, France

\$90-BOTTLE

1.5L VEUVE CLICQUOT BRUT

Reims, France

\$185

CANTINE MASCHIO PROSECCO

Italy

\$10 - 187ML BOTTLE

GROWER CHAMPAGNE, LACOURTE-GODBILLON, PREMIER CRU

France

\$36-
375ML

W

SAUVIGNON BLANC, SECOND WIND

Marlborough, New Zealand

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

CHENIN BLANC, SAUVION VOUVRAY

Loire Valley, France

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

PINOT GRIGIO, LA FIERA

Veneto, Italy

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

RIESLING, DOMAINE RIEFLÉ

Alsace, France

\$9-60Z \$13-90Z \$36-BOTTLE

CHARDONNAY, LES ALLIÉS

Côtes de Gascogne, France

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

CHARDONNAY, PROSPER MAUFOUX

Macon-Villages, France

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

SANCERRE, PASCAL JOLIVET

Loire Valley, France

\$69-BOTTLE

CHENIN BLANC, CHAMPALOU VOUVRAY

Loire Valley, France

\$58-BOTTLE

POUILLY-FUISSÉ, JEAN JACQUES VINCENT MARIE ANTOINETTE

Mâconnais, Burgundy, France

\$79-
BOTTLE

2018 MEURSAULT, OLIVIER LEFLAIVE

Puligny-Montrachet, Burgundy, France

\$145-BOTTLE

R

CÔTES DE PROVENCE, FLEURS DE PRAIRIE

Provence, France

\$13-60Z \$19-90Z \$50-
BOTTLE

R

PINOT NOIR, LUC CHOLOT RESERVE

Nîmes, France

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

GAMAY, DOMAINE ROCHE GUILLON FLEURIE

Beaujolais, France

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

MONASTRELL, PIQUITO ORGANIC

Jumilla, Spain

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

CABERNET BLEND, CHÂTEAU MUSAR JEUNE

Bekaa Valley, Lebanon

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

MALBEC, KERMIT LYNCH CLOS LA COUTALE

Cahors, France

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

BORDEAUX, THOMAS-LAURENT

Bordeaux, France

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

CABERNET SAUVIGNON, THE HERDSMAN

Zamora, California

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

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 LA BARROCHE 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

2019 QUINTESSA

Napa Valley

\$220 BOTTLE

