



COCKTAILS

FRENCH QUARTER 75	12
gin/lemon juice/elderflower liqueur/champagne	
COCO CHANEL	12
honesuckle 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	\$11-6OZ \$17-9OZ
PINOT GRIGIO	\$8-6OZ \$12-9OZ
RIESLING	\$9-6OZ \$13-9OZ
CHARDONNAY	\$8-6OZ \$12-9OZ

R

PINOT NOIR	\$8-6OZ \$12-9OZ
CABERNET	\$14-6OZ \$21-9OZ
BORDEAUX	\$11-6OZ \$17-9OZ

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	
CHEF'S BLT	13.98
nueskies thick bacon/lettuce/farm tomato/mayo creamy cucumber side	
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/slaw/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

22.98

16.98

14.98

15.98

18.98

22.98

20.98

PAN ROASTED SPICY CHICKEN BREAST

pappardelle pasta/tomato/artichokes/olives/prosciutto

COQUILLES ST. JACQUES

scallop casserole

PAN ROASTED BRONZINO

vegetable du jour/sauce vierge

MARYLAND STYLE CRAB CAKES

super lump crab/butter sauce/squash casserole

BRAISED LAMB RISOTTO

braised lamb/multi grains/zucchini & squash

BEEF BOURGUIGNON

braised boneless beef short rib pieces/buttery egg noodles

*8OZ FILET

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

*12OZ RIBEYE

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

23.98

27.98

29.98

33.98

31.93

29.98

49.98

39.98

DESSERT

CHOCOLATE MOUSSE

whipped cream/peanut butter cookie

BANANA PUDDING

ICE CREAM DU JOUR

LEMON CHEESECAKE

biscoff crust/chef's garnish

LIQUID DESSERT

BOURBON FLIGHTS AVAILABLE

PORT

ESPRESSO MARTINI

IRISH COFFEE

CHOCOLATE MARTINI

12

8

10

12

SIDES

BUTTERY EGG NOODLES

PETITE SALAD

red wine vinaigrette

CHICK PEA FRIES

VEGETABLE DU JOUR

SQUASH CASSEROLE

FRIES

POTATO GRATIN

BORDELAISE MUSHROOMS

5

8

7

8

8

7

8

8

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

B

CHENIN BLANC, CRÉMANT DE LOIRE \$9-60Z \$45-BTL

Loire Valley, France

CAB FRANC ROSÉ, CRÉMANT DE LOIRE \$9-60Z \$45-BTL

Loire Valley, France

CHAMPAGNE, VEUVE CLICQUOT BRUT \$22-60Z \$89-BTL

Reims, France

CHAMPAGNE, VEUVE CLICQUOT ROSÉ \$90-BTL

Reims, France

1.5L VEUVE CLICQUOT BRUT \$185 BTL

Reims, France

CANTINE MASCHIO PROSECCO \$10 - 187ML BTL

Italy

GROWER CHAMPAGNE, LACOURTE-GODBILLON, PREMIER CRU \$36-375ML

France

W

SAUVIGNON BLANC, SECOND WIND \$11-60Z \$17-90Z \$44-BTL

Marlborough, New Zealand

CHENIN BLANC, SAUVION VOUVRAY \$8-60Z \$12-90Z \$32-BTL

Loire Valley, France

PINOT GRIGIO, LA FIERA \$8-60Z \$12-90Z \$32-BTL

Veneto, Italy

CHARDONNAY, LES ALLIÉS \$8-60Z \$12-90Z \$32-BTL

Côtes de Gascogne, France

CHARDONNAY, PROSPER MAUFOUX \$10-60Z \$15-90Z \$40-BTL

Macon-Villages, France

SANCERRE, PASCAL JOLIVET \$69-BOTTLE

Loire Valley, France

CHENIN BLANC, CHAMPALOU VOUVRAY \$58-BOTTLE

Loire Valley, France

POUILLY-FUISSÉ, JEAN JACQUES VINCENT MARIE ANTOINETTE \$79-BOTTLE

Mâconnais, Burgundy, France

2018 MEURSAULT, OLIVIER LEFLAIVE \$145-BOTTLE

Puligny-Montrachet, Burgundy, France

R

ALPES DE HAUTE PROVENCE, LAVENDER \$13-60Z \$19-90Z \$50-BTL

Provence, France

R

PINOT NOIR, LA FOULE \$8-60Z \$12-90Z \$32-BTL

Languedoc, France

GAMAY, DOMAINE ROCHE GUILLON FLEURIE \$12-60Z \$18-90Z \$48-BTL

Beaujolais, France

MONASTRELL, PIQUITO ORGANIC \$8-60Z \$12-90Z \$32-BTL

Jumilla, Spain

CABERNET BLEND, CHÂTEAU MUSAR JEUNE \$10-60Z \$15-90Z \$40-BTL

Bekaa Valley, Lebanon

MALBEC, KERMIT LYNCH CLOS LA COUTALE \$14-60Z \$21-90Z \$53-BTL

Cahors, France

BORDEAUX, THOMAS-LAURENT \$11-60Z \$17-90Z \$44-BTL

Bordeaux, France

CABERNET SAUVIGNON, HERDSMAN \$14-60Z \$21-90Z \$55-BTL

Zamora, California

PINOT NOIR, CHOREY-LÈS-BEAUNE \$58-BOTTLE

Bourgogne, France

RICOSSA BARBERA APPASSIMENTO \$55-BOTTLE

Piemonte, Italy

SYRAH, EMMANUEL DARNAUD \$58-BOTTLE

Crozes-Hermitage, France

DOMAINE LA BARROCHE CHÂTEAUNEUF-DU-PAPE \$96-BOTTLE

Rhone Valley, France

CABERNET, PAUILLAC \$69-BOTTLE

Bordeaux, France

CABERNET SAUVIGNON, PEDRONCELLI \$58-BOTTLE

Sonoma County, California

CABERNET SAUVIGNON, CLIFF LEDE \$138-BOTTLE

Stags Leap District, California

CABERNET SAUVIGNON, FRANK FAMILY \$99-BOTTLE

Napa Valley, California

2019 QUINTESSA \$220 BOTTLE

Napa Valley

