



COCKTAILS

COCO CHANEL

honeyuckle vodka/peach/aromatized rosé/lime juice

LA POIRE MARTINI

grey goose pear/vanilla/lime juice/pineapple/tiki bitters
pinch of salt

ELDER FASHIONED

Michter's bourbon/elderflower liqueur/angostura bitters

WHISKEY SOUR

whiskey/lemon juice/simple syrup
choice of with egg white or without

ST. ELDER MARGARITA

blanco tequila/lime juice/st. elder/agave

JIM'S MARGARITA

Jim's secret blend/grand marnier
Also available in Spicy

FRENCH QUARTER 75

gin/lemon juice/elderflower liqueur/champagne

LAST WORD

gin/lime juice/luxardo/green chartreuse

NEGRONI

gin/campari/cocchi di torino

COLD BREW MARTINI

made in house cold brew/vodka/kahlua
sweet milk/vanilla syrup

CHOCOLATE MARTINI

vodka/chocolate liqueur/baileys/kahlua

BEER

12.9

MICHELOB ULTRA

\$6.9

13.90

NAKED PIG PALE ALE

Back Forty Beer Co., Birmingham, AL

\$7.9

14.9

MURPHY'S STOUT

\$8.9

11.9

HAZY ON PONCE IPA

Three Taverns Brewery, Decatur, GA

\$7.9

12.9

STELLA ARTOIS-DRAFT

\$7.9

12.9

TROPICALIA IPA-DRAFT

Creature Comfort Brewing, Athens, GA

\$8.9

WILD TURKEY 101

12.9

WILD MONK

green chartreuse/sweet vermouth/angostura bitters

14.5

14

LAVENDER HAZE

grapefruit juice/elderflower liqueur
grapefruit lavender 1821 bitters

13

11.9

THE APOTHECARY

peychauds aperitivo/blood orange bitters/angostura bitters

13.5

14

BOURBON FLIGHTS

13

CHEAP THERAPY

Knob Creek 9yr/Four Roses/Bufalo Trace

\$25

A LITTLE FURTHER

Angel's Envy/Woodford Reserve/Eagle Rare 10yr

\$30

THE PEOPLE UPSTAIRS

Samurai Tequila Edition/Whistle Pig 10yr
Russell's Reserve 10yr

\$40

SUNDAY BRUNCH 11:00-2:00

STANDARD MENU 2:00-8:00

MONDAY - CLOSED

TUESDAY - THURSDAY 11:30-8:00

FRIDAY & SATURDAY 11:30-8:30

770-727-9188 INFO@BISTROHILARY.COM

BISTRO HILARY

APPETIZERS

ORGANIC WHEAT BREAD	5.5
salted butter	
EGGS DIJON	9.5
crispy deviled eggs	
BEETS & GOAT CHEESE	11.5
red wine vinaigrette	
BURRATA CHEESE	11.5
chef's seasonal garnish	
SALMON RILLETES SPREAD	15.5
dill/horseradish/old bay saltines	
FRITES & RANCH	7.9
housemade fries/garden herbs	
MOZZARELLA PILLOWS	11
homemade marinara sauce	
CALAMARI	11.5
fried calamari/lemon/marinara sauce	
CHEF'S PIMENTO CHEESE SNACK	9.5
seasonal pickle/toast	

10YRS & UNDER OVER 10YRS ADD \$5

CHICKEN TENDERS & FRIES	9.9
2 tenders/housemade fries	
KIDS CHEESE BURGER	9.99
housemade fries	
SPAGHETTI MARINARA	7.5
homemade marinara	
KIDS ICE CREAM	5.5
chocolate sauce/sprinkles	

SALADS

CAESAR SALAD	13.5
romaine/imported parmesan cheese/croutons	
homemade creamy caesar dressing	
add crispy or cajun chicken \$5	
add super lump crab cake \$15	
MIXED SPINACH SALAD	13.5
baby spinach & romaine/garbanzo beans/feta cheese/warm	
applewood smoked bacon and mustard vinaigrette dressing	
add crispy or cajun chicken \$5	
add super lump crab cake \$15	

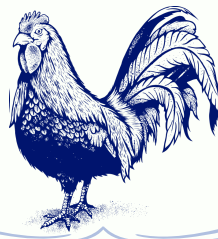
LUNCH SPECIALS 11:30-3:00 WEEKDAYS

TUESDAY	
CHEF'S BLT	13.98
nueskies thick bacon/lettuce/farm tomato/mayo	
creamy cucumbers	
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	18.5*
fried egg/bacon/swiss cheese/crispy chicken	
MIMOSA	5

SATURDAY BRUNCH WAFFLES 11:30-2:00

BELGIAN WAFFLE	10.5
strawberry maple compote/chantilly cream	
BISTRO WAFFLE	13.5*
fried egg/bacon/swiss cheese	

18% service charge is added to parties of 7 or more
20% service charge is added to tables of 8 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/fries or petite salad
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

CAJUN CHICKEN

butter sauce/ choice of vegetable du jour or fries

SIDES

BUTTERY EGG NOODLES

PETITE SALAD

red wine vinaigrette

CHICK PEA FRIES

VEGETABLE DU JOUR

FRIES

POTATO GRATIN

BORDELAISE MUSHROOMS

SQUASH CASSEROLE

17.9

PAN ROASTED JOYCE FARM CHICKEN BREAST

24.99

rigatoni pasta/porcini cream/mushrooms

23.99

COQUILLES ST. JACQUES

28.99

scallop casserole

17.5

PAN ROASTED BRANZINO

31.5

vegetable du jour/sauce vierge

15.5

MARYLAND STYLE CRAB CAKES

34.99

super lump crab/butter sauce/squash casserole

16.5

BRAISED LAMB RISOTTO

33.99

braised lamb/multi grains/zucchini/squash

19.5

BEEF BOURGUIGNON

31.99

braised boneless beef short rib pieces/buttery egg noodles

24.9

*8OZ FILET

56.99

potato gratin/jus

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

add crab cake \$15

22

*14OZ RIBEYE

49.99

fries/maitre d' butter

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

add crab cake \$15

6

*12OZ NY STRIP

42.99

sauteed spinach/B1 sauce

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

add crab cake \$15

8.9

DESSERT

8.5

CHOCOLATE MOUSSE

12.9

whipped cream/peanut butter cookie

7.5

BANANA PUDDING

8.9

8.9

ICE CREAM DU JOUR

10.9

8.9

LEMON CHEESECAKE

12.9

9.9

biscoff crust/chef's garnish

*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

\$11-60Z \$45-BTL

CAB FRANC ROSÉ, CRÉMANT DE LOIRE

Loire Valley, France

\$11-60Z \$45-BTL

CHAMPAGNE, VEUVE CLICQUOT BRUT

Reims, France

\$22-60Z \$89-BTL

CHAMPAGNE, VEUVE CLICQUOT ROSÉ

Reims, France

\$85-BTL

CANTINE MASCHIO PROSECCO

Italy

\$10.5 - 187ML BTL

W

SAUVIGNON BLANC, SECOND WIND

Marlborough, New Zealand

\$12-60Z \$18-90Z \$44-BTL

LUCIEN ALBRECHT, GEWURZTRAMINER

Orschwihr, France

\$10-60Z \$15-90Z \$36-BTL

CHENIN BLANC, SAUVION VOUVRAY

Loire Valley, France

\$11-60Z \$16-90Z \$40-BTL

PINOT GRIGIO, LA FIERA

Veneto, Italy

\$10-60Z \$15-90Z \$36-BTL

CHARDONNAY, LES ALLIÉS

Côtes de Gascogne, France

\$9-60Z \$13-90Z \$32-BTL

CHARDONNAY, DIATOM

Lompoc, California

\$11-60Z \$16-90Z \$40-BTL

SANCERRE, INES LAUVERJAT

Appellation France

\$70-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

\$10-60Z \$15-90Z \$36-BTL

R

PINOT NOIR, LA FOULE

Languedoc, France

\$10-60Z \$15-90Z \$36-BTL

GAMAY, DOMAINE ROCHE GUILLON FLEURIE

Beaujolais, France

\$12-60Z \$18-90Z \$44-BTL

CABERNET BLEND, CHÂTEAU MUSAR JEUNE

Bekaa Valley, Lebanon

\$11-60Z \$16-90Z \$40-BTL

MALBEC, KERMIT LYNCH CLOS LA COUTALE

Cahors, France

\$14-60Z \$21-90Z \$52-BTL

BORDEAUX, THOMAS-LAURENT

Bordeaux, France

\$11-60Z \$16-90Z \$40-BTL

CABERNET SAUVIGNON, PEDRONCELLI

Sonoma County, California

\$14-60Z \$21-90Z \$52-BTL

PINOT NOIR, CHOREY-LÈS-BEAUNE

Bourgogne, France

\$58-BOTTLE

RICOSSA BARBERA APPASSIMENTO

Piemonte, Italy

\$55-BOTTLE

DOMAINE DU VIEUX TÉLÉGRAPHE

TELEGRAMME CHÂTEAUNEUF-DU-PAPE

Rhone Valley, France

\$96-BOTTLE

CABERNET, PAUILLAC

Bordeaux, France

\$69-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

