

**BAR**

**COCKTAILS**

**T-TH 11:30AM-8:00PM  
F & S 11:30AM-8:30PM**

# BISTRO HILARY

**—BEER—**

**MICHELOB ULTRA 4.9**

**TURBO DOG BROWN ALE 6.9**

**FALL LINE, DAILY RIND 6.9**

**TROPICALIA, IPA 6.9**  
creature comforts, athens

**437 MILES SOUTH 8.9**  
imperial stout aged in bulleit bourbon barrels

**—DRAFT—**

**STELLA ARTOIS 6**

**SPECIAL DRAFT 6.9**

**—BOURBON—**

**FOUR ROSES SMALL BATCH SELECT  
WOODFORD RESERVE**

**BLADE & BOW**

**LARCENY**

**WELLER SPECIAL RESERVE**

**MICHTER'S**

**ANGEL'S ENVY**

**EAGLE RARE 10 YR**

**BULLIET 10YR**

**MICHTER'S 10YR**

**WIDOW JANE 10YR**

**KNOB CREEK 15YR**  
100 proof

**LITTLE BOOK CH4**  
122 proof

**—COCKTAILS—**

**FRENCHIE 11**

vodka/st. germain/grapefruit

**FRENCH MARTINI 10**

vodka/chambord/pineapple

**FRENCH QUARTER 75 10.9**

gin/lemon/st. germain/champagne

**STRAWBERRY VODKA LEMONADE 10.5**

vodka/lemon juice/simple syrup  
muddled strawberries

**PARIS MANHATTAN 10**

bourbon/vermouth/st. germain

**PIMMS PEACH TEA 10.9**

pimms/peach schnapps/lemon juice/ginger ale

**LIMONCELLO TOM COLLINS 11**

citadelle reserve gin/limoncello  
lemon juice/simple syrup

**FARM SPICY MARGARITA 10**

farm pepper tequila/house tequila blend

**JIM'S MARGARITA 12**

Jim's secret blend of tequila, lime, mix  
grand marnier

**MULE'S**

moscow 9.5

gin 9.5

kentucky 10

strawberry 10.5

blueberry 10.5

peach 10.5

**BOURBON  
FLIGHTS  
AVAILABLE**



**ALL DAY**

# M E N U

**TALK TO YOUR SERVER REGARDING  
ALLERGIES & SPECIAL REQUESTS**

# BISTRO HILARY

## —STARTERS—

**ORGANIC WHEAT BREAD** 4.5  
salted butter

**MELTED RACLETTE CHEESE** 10  
roasted sweet pepper/toasted baguette

**EGGS DIJON** 8.5  
crispy deviled eggs

**BEETS & GOAT CHEESE** 10  
red wine vinaigrette

**FRITES & RANCH** 5  
housemade fries/garden herbs

**SPICY LAMB MEATBALL** 11.9  
cucumber garlic sauce

**SHRIMP ROLL** 12.9  
homemade brioche bread

**CAESAR SALAD** 10.5  
romaine/imported parmesan cheese  
homemade creamy caesar dressing/croutons  
add crispy or cajun chicken \$5/add louie shrimp \$8

**HARVEST SALAD** 10.5  
shaved vegetables/homemade croutons  
mustard vinaigrette/ranch swirl  
add crispy or cajun chicken \$5/bacon \$2.5 add louie shrimp \$8  
blue cheese crumbles \$1.5

**SHRIMP LOUIE SALAD** 16.9  
louie shrimp/mixed lettuces/avocado/egg/croutons  
vinaigrette

**BURRATA CHEESE** 10.9  
chef's seasonal garnish

## —DIETARY HIGHLIGHTS—

### —GLUTEN FREE/SHARED FRYERS—

**GRILLED CAJUN CHICKEN** 19.9  
butter sauce/vegetable du jour or fries

**\*PORK RIBEYE** 26.9  
skillet street corn

**\*8OZ FILET** 44.9  
potato gratin  
add bordelaise mushrooms \$4

**CHOCOLATE CAKE** 10  
coffee whip

### —VEGETARIAN—

**BEETS & GOAT CHEESE** 10  
red wine vinaigrette

**EGGS DIJON** 8.5  
crispy deviled eggs

**BISTRO BOWL** 15.9  
add crispy deviled eggs \$3 avocado \$2.5

**VEGETABLE PLATE** 21.9

## —10 YRS & UNDER—

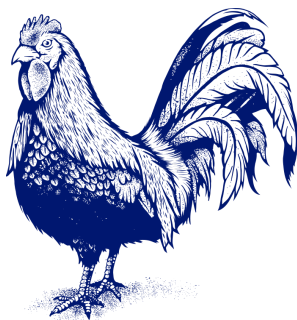
### —OVER 10 YRS ADD \$5—

**CHICKEN TENDERS & FRIES** 8.9  
2 tenders/housemade fries

**KIDS CHEESE BURGER** 9.9  
housemade fries

**SPAGHETTI MARINARA** 6.5  
homemade marinara  
add a veal & beef meatball \$3

**KIDS ICE CREAM** 5  
chocolate sauce/sprinkles



### BRUNCH ITEMS AVAILABLE SATURDAY UNTIL 2

**AVOCADO & TOAST** 12\*  
poached egg/piment d'espelette

**BISTRO WAFFLE** 10\*  
fried egg/bacon/swiss cheese

**BELGIAN WAFFLE** 8.9  
strawberry maple compote/chantilly cream

### FULL BRUNCH MENU SUNDAY 11-2PM

## —ENTREES—

**VEGETABLE PLATE** 21.9  
farm inspired

**BISTRO BOWL** 15.9  
add crispy deviled eggs \$3 avocado \$2.5  
crispy or cajun chicken \$5/louie shrimp \$8

**TROUT MEUNIÈRE AMANDINE** 26.9  
vegetable du jour

**COQUILLES ST. JACQUES** 26.5  
scallop casserole

**BISTRO BURGER** 15.9  
two smash patties/bistro sauce/lettuce/american cheese  
housemade bun & fries  
add bacon \$2.5/avocado \$2.5

**WHITE BBQ CHICKEN SANDWICH** 14.9  
crispy chicken/slaw/spicy pickles/petite salad or fries  
add bacon \$2.5/avocado \$2.5

**FISH FILLET SANDWICH** 16.5  
crispy flounder/american cheese/tartar sauce/fries

**BRAISED LAMB RISOTTO** 29.9  
multi grains/tomato/basil/braised lamb

**GRILLED CAJUN CHICKEN** 19.9  
butter sauce/vegetable du jour or fries

**\*8OZ FILET** 44.9  
potato gratin  
add bordelaise mushrooms \$4

**\*12OZ RIBEYE** 36.9  
ribeye steak with maitre d' butter/fries  
add bordelaise mushrooms \$4

**\*PORK RIBEYE** 26.9  
skillet street corn

**CHICKEN MEATLOAF** 18.9  
vegetable du jour

**\*OFF THE WOOD GRILL  
FRIDAY & SATURDAY NIGHT**



**MOZZARELLA PILLOWS** 9.9  
homemade marinara sauce

**CALAMARI** 10.5  
fried calamari/lemon/marinara sauce

**CHARCUTERIE BOARD** 16  
meats/pimento cheese/pickled veg/housemade bread

**POMODORO'S LASAGNA** 15.9  
pork & beef bolognese/garlic focaccia bread

**PASTA MARINARA & MEAT BALLS** 15.9  
2 homemade veal & beef meatballs with homemade marinara  
garlic focaccia bread

**CHICKEN PARMESAN** 22  
side of spaghetti marinara

## —SIDES—

**FRIES** 6

**CHICK PEA FRIES** 6

**PETITE SALAD** 6.5  
red wine vinaigrette

**VEGETABLE DU JOUR** 6.5

**BORDELAISE MUSHROOMS** 8

**POTATO GRATIN** 7

**CREAMY CUCUMBERS** 6

**SQUASH CASSEROLE** 8

**SKILLET STREET CORN** 6

## —DESSERT—

**CRÊPES DU JOUR** 10  
french vanilla ice cream

**BANANA PUDDING** 7.9

**CHOCOLATE CAKE** 10  
coffee whip

**ADULT SUNDAE** 10  
chocolate sauce/coffee whip/salt roasted pecans

— BUBBLES —

**CHENIN BLANC OR CAB FRANC ROSE  
BONNAMY CREMANT**

Loire Valley, France  
\$9-6oz \$45-bottle

**CHAMPAGNE, VEUVE CLICQUOT BRUT**

Reims, France  
\$18-6oz \$75-bottle

**GROWER CHAMPAGNE, LACOURTE-  
GODBILLON, PREMIER CRU**

France  
\$36-375ml

**CAVICCHIOLI PROSECCO**

Italy  
\$10 - 187ml bottle

— WHITE —

**SAUVIGNON BLANC, PETIT BOURGEOIS**

France  
\$11-6oz \$17-9oz \$44-bottle

**CHENIN BLANC, SAUVIGNON VOUVRAY**

Loire Valley, France  
\$8-6oz \$12-9oz \$32-bottle

**PINOT BLANC, DOPFF & IRION**

Alsace, France  
\$9-6oz \$13-9oz \$36-bottle

**PICPOUL, PICPOUL DE PINET BLANC**

Languedoc, France  
\$8-6oz \$12-9oz \$32-bottle

**CHARDONNAY, LUC CHOLOT RESERVE**

Nîmes, France  
\$7-6oz \$11-9oz \$28-bottle

**CHARDONNAY, PROSPER MAUFOUX**

Macon-Villages, France  
\$10-6oz \$15-9oz \$40-bottle

**SAUVIGNON BLANC-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

**CHARDONNAY, DOMAINE LEFLAIVE  
PULIGNY-MONTRACHET**

Burgundy, France  
\$138-bottle

— ROSÉ —

**CÔTES DE PROVENCE, FLEURS DE PRAIRIE**

Provence, France  
\$13-6oz \$19-9oz \$50-bottle

**CÔTES DE GASCogne, DOMAINE DE MILLET**

France  
\$8-6oz \$13-9oz \$32-BOTTLE

— RED —

**PINOT NOIR, LUC CHOLOT RESERVE**

Nîmes, France  
\$7-6oz \$11-9oz \$28-bottle

**GSM, KERMIT LYNCH VAUCLUSE ROUGE**

Rhone Valley, France  
\$8-6oz \$12-9oz \$32-bottle

**GAMAY, DOMAINE ROCHE GUILLON FLEURIE**

Beaujolais, France  
\$12-6oz \$18-9oz \$48-bottle

**MERLOT/CABERNET BLEND, VIEUX PAPES**

Vin De France  
\$7-6oz \$11-9oz \$28-bottle

**CINSAULT, SYRAH, CABERNET SAUVIGNON  
CHÂTEAU MUSAR JEUNE**

Bekaa Valley, Lebanon  
\$10-6oz \$15-9oz \$40-bottle

**MALBEC, KERMIT LYNCH CLOS LA COUTALE**

Cahors, France  
\$14-6oz \$21-9oz \$53-bottle

**BORDEAUX, THOMAS-LAURENT**

Bordeaux, France  
\$11-6oz \$17-9oz \$44-bottle

**CABERNET SAUVIGNON, MATTHEW JOSEPH**

Napa Valley, California  
\$14-6oz \$21-9oz \$55-bottle

**PINOT NOIR, JOSEPH FAIVELEY**

Burgundy, France  
\$70- bottle

**PINOT NOIR-MERCUREY, JOSEPH FAIVELEY**

Côte Chalonnaise, Burgundy, France  
\$85-BOTTLE

**PINOT NOIR, CHOREY-LÈS-BEAUNE**

Bourgogne, France  
\$58- bottle

**PINOT NOIR, DOMAINE HENRI DELAGRANGE  
ET FILS VOLNAY IER CRU CLOS DES CHÊNES**

Burgundy, France  
\$135-bottle

**SYRAH, EMMANUEL DARNAUD**

Crozes-Hermitage, France  
\$58-bottle

**GRENAche/SYRAH, MEGAPHONE**

Ventoux, Rhone, France  
\$69-bottle

**DOMAINE LA BARROCHE CHÂTEAUNEUF-DU-  
PAPE**

Rhone Valley, France  
\$96-bottle

**CABERNET, CHATEAU DE CERON GRAVES**

Bordeaux, France  
\$54-bottle

**CABERNET SAUVIGNON, FRANK FAMILY**

Napa Valley, California  
\$89-bottle

**CABERNET SAUVIGNON, CLIFF LEDE**

Stags Leap District, California  
\$138-bottle

**CABERNET SAUVIGNON, PEDRONCELLI**

Sonoma County, California  
\$58 - bottle