

BISTRO
HILARY

MONDAY - CLOSED
TUESDAY - THURSDAY 11:30-8:00
FRIDAY & SATURDAY 11:30-8:30
SUNDAY BRUNCH 11:00-2:00
SUNDAY DINNER 2:00-8:00

SEARCHING FOR THE PERFECT VENUE TO ELEVATE YOUR NEXT SPECIAL EVENT?

WE PROVIDE THE SETTING FOR GATHERINGS OF UP TO 100 GUESTS.
PLANNING AN INTIMATE WEDDING, REHEARSAL DINNER, FAMILY CELEBRATION,
CORPORATE DINNER, OR A TEA SERVICE, WE HAVE THE SPACE TO ACCOMMODATE.
INQUIRIES ACCEPTED THROUGH THE EVENT LINK ON OUR WEBSITE.

WWW.BISTROHILARY.COM

770-727-9188

WE LOOK FORWARD TO MAKING YOUR OCCASION UNFORGETTABLE!





BISTRO HILARY



APPETIZERS

ORGANIC WHEAT BREAD

salted butter
add pimento cheese .75
add homemade peach jam .75
add garlic butter .50

5.5

EGGS DIJON

crispy deviled eggs

11.9

MELTED RACLETTE CHEESE

cornichon/prosciutto/toast

16

SALMON RILLETES SPREAD

dill/horseradish/old bay saltines

15.5

FRITES & RANCH

housemade fries/garden herbs

7.9

MOZZARELLA PILLOWS

homemade marinara sauce

11

CALAMARI

fried calamari/lemon/marinara sauce

14.9

SALAD

CAESAR SALAD

romaine/imported parmesan cheese/croutons
homemade creamy caesar dressing
add crispy or cajun chicken \$5
add super lump crab cake \$15

13.5

MIXED SPINACH SALAD

baby spinach & romaine
garbanzo beans/feta cheese
applewood smoked bacon/mustard vinaigrette
warm applewood smoked bacon vinaigrette
add crispy or cajun chicken \$5
add super lump crab cake \$15

13.9

BEETS & GOAT CHEESE

pickled beets/goat cheese/mixed lettuce
red wine vinaigrette
add crispy or cajun chicken \$5
add super lump crab cake \$15

13

LUNCH SPECIALS

WEEKDAYS 11:30am-3:00pm

SATURDAY 11:30am-2:00pm

MIMOSA

5

TUESDAY

CHICKEN PARMESAN SANDWICH

13.98

caesar salad

WEDNESDAY

MARYLAND STYLE CRAB CAKE

18.98

super lump crab/butter sauce/roasted vegetables

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

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

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

17.9

23.99

17.5

15.5

16.5

19.5

24.9

22

PAN ROASTED JOYCE FARM CHICKEN BREAST

rigatoni pasta/porcini cream/mushrooms

COQUILLES ST. JACQUES

(SCALLOP CASSEROLE)

PAN ROASTED BRANZINO

vegetable du jour/amandine sauce

MARYLAND STYLE CRAB CAKES

super lump crab/butter sauce/vegetable du jour

BRAISED LAMB RISOTTO

braised lamb/multi grains/spinach/mushrooms

BEEF BOURGUIGNON

braised boneless beef short rib pieces/buttery egg noodles

*8OZ FILET

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

*14OZ RIBEYE

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

*12OZ NY STRIP

sauteed spinach/B1 sauce
add bordelaise mushrooms \$4 add gorgonzola crust \$5
add crab cake \$15

24.99

28.99

31.5

34.99

33.99

31.99

56.99

49.99

42.99

SIDES

BUTTERY EGG NOODLES

6

PETITE SALAD

8.9

red wine vinaigrette

CHICK PEA FRIES

7.9

VEGETABLE DU JOUR

8.5

FRIES

7.5

POTATO GRATIN

8.9

BORDELAISE MUSHROOMS

8.9

DESSERT

BANANA PUDDING

8.9

LEMON CHEESECAKE

12.9

biscoff crust/chef's garnish

CHOCOLATE MOUSSE

12.9

whipped cream/peanut butter cookie

ICE CREAM DU JOUR

10.9

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





WINE



BUBBLES

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

Veneto, Italy

\$10.5 - 187ML BTL

WHITE

SAUVIGNON BLANC, CAPE HOUSE

Marlborough, New Zealand

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

GEWURZTRAMINER, LUCIEN ALBRECHT

Orschwihr, France

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

CHENIN BLANC, CHAMPALOU

Loire Valley, France

\$14 600Z \$19 90Z \$58 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

Santa Barbara Co., California

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

SANCERRE, INES LAUVERJAT

Loire Valley, France

\$70-BOTTLE

POUILLY-FUISSÉ, BOUCHARD AÎNÉ & FILS

Burgundy, France

\$79-BOTTLE

ROSÉ

ALPES DE HAUTE PROVENCE, LAVENDER

Provence, France

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

RED

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 SAUVIGNON, PAUILLAC

Bordeaux, France

\$69-BOTTLE

CABERNET SAUVIGNON, CLIFF LEDE

Stags Leap District, California

\$138-BOTTLE

CABERNET SAUVIGNON, FRANK FAMILY

Napa Valley, California

\$99-BOTTLE

CABERNET SAUVIGNON, SILVER OAK

Napa Valley, California

\$240 BOTTLE

