

SALADS

*half salad 8
side salad 7*

LAFAYETTE

13

mixed greens, sliced cucumber, greenhouse tomato, berries, crushed walnuts, goats milk cheese, croutons, peppercorn & balsamic vinaigrette

THE WEDGE

12

gf iceberg lettuce, gorgonzola, greenhouse tomatoes, applewood bacon, yogurt-herb dressing, reduced balsamic glaze

CHOPPED COBB

15

gf grilled chicken, applewood bacon, hard boiled egg, greenhouse tomato, avocado, cucumber, bleu, peppercorn & balsamic vinaigrette

KALE & PANCETTA

14

gf shaved brussels, shredded broccoli, kale, granny smith's, crispy chickpeas, dried apricot, pancetta, parm

HOUSE SALAD

12

gf mixed greens, crumbled gorgonzola, spiced pecans, red onions, raspberry vinaigrette

ADD TO ANY SALAD

prawns 6.25 | chicken 4.95 | salmon 6.25

BEVERAGES

COFFEE / DECAF

HOT TEA / ICED TEA

LEMONADE

APPLE JUICE

ORANGE JUICE

ARNOLD PALMER

GINGER ALE

BLUE SKY SUGAR

CANE SODAS

Flavors

Ginger Ale

Black Cherry

Root Beer

JUST SO YOU KNOW

Each dish is made-to-order, so let us know if you are sensitive to certain ingredients on our menu and we'll accommodate your request to the best of our ability.

*gf – Gluten Free
V – Vegetarian / Vegan optional*

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The HIDEOUT – Kitchen –

JB BALINGIT, CHEF AND PROPRIETOR

DINNER MENU

Summer 2018

TO SHARE

BRUSSELS SPROUTS 12

gf browned butter, applewood bacon, sage, shallots, caramelized apple, balsamic glaze

MUSSELS & CLAMS 16

gf steamed clams, pei mussels, sliced garlic, sweet onion, chardonnay, lemon

BUTTERED APPLE FLATBREAD 11

brie, feta, buttered apples, sweet onion, shaved fennel, lemon peel, parm

MASCARPONE TOAST 10

whipped mascarpone, truffled honey, sea salt, crushed almonds

SMOKED SALMON CRUDO 14

shaved cucumber, avocado puree, citrus, crispy capers, crostini

ENTREES

SEAFOOD STEW 24

gf mussels, clams, prawns, calamari, garlic, lemon, fennel, sauv blanc, tomato broth

LINGUINI BOLOGNESE 21

classic beef bolognese, roasted tomato, sweet onion, garlic, mushroom, red wine, marinara, basil, thyme and rosemary

HONEY FRIED CHICKEN 18

smashed potato, sautéed kale, onion marmalade, truffle honey

SHRIMP & GRITS 26

gf roasted tomato, garlic, chives, spanish spices, lemon & olive oil, creamed grits

BLACKENED SALMON 23

gf spices and salts, seasonal veggies, brown rice & quinoa pilaf, pesto verde

GRILLED LAMB CHOPS 35

gf Australian lamb, scalloped potatoes, roasted vegetables, lemon-herb oil

MARKET FISH A9

gf pan seared, spring succotash, sundried tomato-fennel relish, pancetta dust

LINGUINI & CLAMS 22

manila clams, lemon, herbs, white wine, butter, cream, chili flakes, shaved fennel, chili flakes

BAKED RIGATONI & CHEESE 13

mozzarella, cheddar, asiago, parmesan, bread crumbs & spanish spices
add bacon or mushroom \$2.50
chicken \$4.25 | prawns \$6.25

RIBEYE STEAK 37

gf 14oz. steak, mesquite grilled, scalloped potatoes, roasted vegetables, bleu butter

PRIMAVERA 19

summer vegetables, crimini mushrooms, rigatoni, heirloom tomatoes, parmesan, chili flakes, browned butter, olive oil, lemon

THE HIDEOUT BURGER 19

½ lb. patty, grilled onion, bell pepper aioli, swiss, easy egg, brioche
choice of side: sweet potato fries, seasoned fries
add \$1: parmesan fries, green salad

\$5 ADDITIONAL SIDES

sautéed veggies | braised kale
roasted mushrooms | sweet potato fries
parm fries | smashed potato | scalloped potato

