

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

ARNOLD PALMER

GINGER ALE

HOMEMADE SODA

APPLE JUICE

ORANGE JUICE

COLA

DIET COLA

LEMON-LIME SODA

SPARKLING WATER

— 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

Winter 2019

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

SIDES

OUR SIGNATURE SIDES 5

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

FRENCH ONION SOUP 8

melted havarti, grilled crouton, crispy shallots

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

SHORT RIB STEW 26

potatoes, celery, carrots, roma tomatoes, veal demi broth

BLACKENED SALMON 23

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

GRILLED LAMB CHOPS 36

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

PAN ROASTED PORK CHOP 28

brined and pan seared, over braised kale, pearl couscous with marsala, shallot, garlic, sage, crimini mushroom and sundried tomato

MARKET FISH A0

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

PASTA PUTTANESCA 19

sliced garlic, shallots, tomato, kalamata olives, capers, anchovy, linguini, parm

CHICKEN POT PIE 24

mirepoix of carrot, potato, celery, onion, green peas and herbs bechamel, white wine, phyllo dough crust

THE HIDEOUT BURGER 14

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

