

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

SIDES

OUR SIGNATURE SIDES 6

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

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

Spring 2019

TO SHARE

BRUSSELS SPROUTS 13

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

SMOKED SALMON CRUDO 15

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

BURATTA & BREAD 14

fresh mozzarella, tomato & cucumber relish, smoked chipotle oil, warm crostini

MUSSELS & CLAMS 16

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

MASCARPONE TOAST 10

whipped mascarpone, truffled honey, sea salt, crushed almonds

FLATBREADS

BUTTERED APPLE 12

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

BUTCHER BLOCK 12

bacon, chicken, bbq sauce, smoked chipotle, three cheese, charred red onion, scallion

BURATTA & BASIL 12

fresh mozzarella, pesto verde, heirloom tomato, toasted garlic, herbs, chili flakes

ENTREES

SEAFOOD STEW 24

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

LASAGNA BOLOGNESE 19

classic bolognese sauce, mushrooms, herbs & spices, garlic, shallot, mozzarella & parm

HONEY FRIED CHICKEN 19

smashed potato, sautéed kale, onion marmalade, truffle honey

SHRIMP & GRITS 21

smoked sausage, roasted tomato, garlic, mushroom, olive oil, scallion, parmesan grits

BLACKENED SALMON 22

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

bone-in chop, brined & butter basted, spring succotash, dry apricot & apple relish

MARKET FISH AQ

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

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

