

## FLATBREADS

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### 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*

## BEVERAGES

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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

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*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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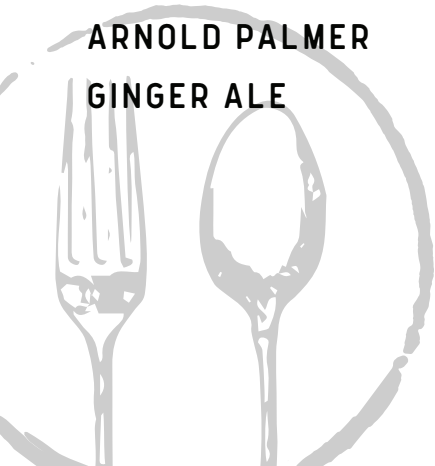
# *The* HIDEOUT – *Kitchen* –

JB BALINGIT, CHEF AND PROPRIETOR

## LUNCH MENU

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*Spring 2019*



## SALADS

### STEAK SALAD 16

*grilled flank steak, roasted bell pepper, asparagus, red onion, bleu, greenhouse tomato, avocado*

### 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*

#### ADD TO ANY SALAD

*prawns 6.25 | chicken 4.95 | salmon 6.25*

## ENTREES

### MARKET FISH A Q

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

### BAKED RIGATONI & CHEESE 13

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

### LINGUINI & CLAMS 22

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

### BLACKENED SALMON 22

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

### HONEY FRIED CHICKEN 19

*smashed potato, sautéed kale, onion marmalade, truffle honey*

### 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*

### STEAK FRITE 19

*seared skirt steak, tomato, onion, mushroom, chives, spices and herbs, pan gravy, on country potatoes*

## PANINIS & WRAPS

### ROASTED CHICKEN PANINI 12.95

*avocado, greenhouse tomato, havarti, red leaf lettuce, grilled red onion, basil aioli*

### HARVEST PANINI 12.95

*asparagus, roasted bell peppers, havarti, avocado, greenhouse tomato, mixed greens, basil aioli, grilled red onion*

### TURKEY BLT / ABC 12.50

*brioche, roasted turkey breast, applewood bacon, lettuce, greenhouse tomato, avocado, basil pesto, cheddar*

### CURRY CHICKEN WRAP 12.95

*grilled chicken, curry spice, green beans, dry apricots, quinoa & brown rice, roasted potato, yogurt sauce*

### GRILLED CHEESE PANINI 11.50

*cheddar, asiago, mozzarella, havarti, grilled sourdough bread, pleasant hill honey, tomato soup*

### TUNA MELT PANINI 12.95

*celery, carrots, red onion, grapes, walnuts, sliced cucumber, greenhouse tomato, melted cheddar, basil aioli*

### SMOKED BRISKET PANINI 14.25

*sliced brisket, tomato, grilled red onion, greens, garlic and lemon aioli, melted havarti*

#### CHOICE OF SIDE

*sweet potato fries | seasoned fries  
add \$1: parmesan fries | fruit | green salad*