

## FLATBREADS

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### BUTTERED APPLE

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

12

### BUTCHER BLOCK

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

12

### BURATTA & BASIL

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

12

## 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

*20% gratuity may be added to parties of 6 or more*

*Consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase your risk of foodborne illness.*

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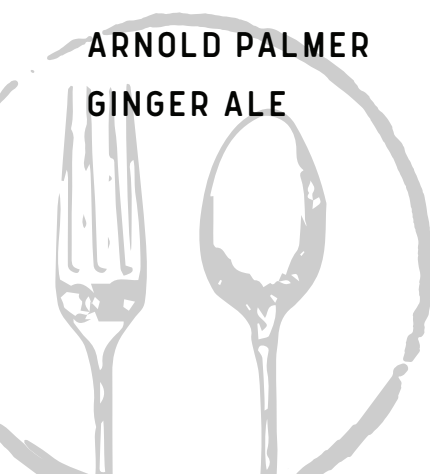
# *The* HIDEOUT – *Kitchen* –

JB BALINGIT, CHEF AND PROPRIETOR

## LUNCH MENU

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*Fall 2019*



## SALADS

### STEAK SALAD 16

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

### LAFAYETTE 13

autumn fruit, french feta, crushed almonds, spiced croutons, mixed greens, peppercorn & balsamic vinaigrette

### THE WEDGE 14

*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

### SISSY'S CAESAR 13

classic caesar dressing, crispy capers, shaved parm, spiced croutons, romaine

#### ADD TO ANY SALAD

prawns 6.25 | chicken 4.95 | salmon 6.25

## ENTREES

### MARKET FISH 16

*gf* autumn hash, roasted cauliflower puree tomato, caper and fennel relish, pancetta dust

### BAKED RIGATONI & CHEESE 15

*v* 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 15

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

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

## PANINIS & WRAPS

### ROASTED CHICKEN PANINI 13.95

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

### HARVEST PANINI 13.95

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

### TURKEY BLT / ABC 13.50

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

### CURRY CHICKEN WRAP 13.95

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

### GRILLED CHEESE PANINI 12.95

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

### TUNA MELT PANINI 13.95

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

### SMOKED BRISKET PANINI 15.75

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