

TO SHARE

BRUSSELS SPROUTS *GF* 15
*browned butter, bacon, sage, shallots
caramelized apple, chili, balsamic glaze*

GAMBAS AL AJILLO 18
whole prawns, roasted garlic, tomato, lemon zest

MASCARPONE TOAST 18
mascarpone, honey, crushed walnuts, micro-greens

GRILLED OCTOPUS 18
*spanish spices, olive oil, butter, citrus
garlic & lemon aioli*

SMOKED SALMON CRUDO 18
*smashed avocado, sliced cucumber, citrus
crispy capers, dijon & honey on a crostini*

PAPAS BRAVAS 9
*roasted pearl potatoes, roasted pepper aioli
micro cilantro*

FLATBREADS *gluten free flatbread: add \$4*

BUTTERED APPLE 14
*brie, feta, buttered apples, sweet onion
shaved fennel, lemon peel, parmesan*

BUTCHER BLOCK 14
*bacon, chicken, bbq sauce, smoked chipotle
three cheese blend, charred red onion, scallion*

BURATTA & BASIL 14
*fresh mozzarella, pesto verde, heirloom
tomato toasted garlic, herbs, chili flakes*

WILD ARUGULA & MUSHROOM 14
*white cheese mornay, wild arugula,
buttered mushrooms, herbs, truffle oil,
lemon oil, shaved parm*

ENTREES

MARKET FISH *AQ*
*pan seared, summer succotash, sundried tomato-
fennel relish, pancetta dust*

BAKED RIGATONI & CHEESE 16
*mozzarella, cheddar, asiago, parmesan bread
crumbs, spanish spices*

LINGUINI & CLAMS 24
*manila clams, lemon, herbs, white wine butter,
cream, chili flakes, shaved fennel*

BLACKENED SALMON *GF* 24
*spices and salts, seasonal veggies, brown rice
& quinoa pilaf, pesto verde*

HONEY FRIED CHICKEN 22
*smashed potato, sautéed kale and onion
marmalade & truffle honey*

SEAFOOD STEW 26
*mussels, clams, prawns, calamari, garlic lemon,
fennel, sauv blanc, tomato broth*

LASAGNA BOLOGNESE 22
*classic bolognese sauce, mushrooms, herbs &
spices, garlic, shallot
mozzarella & parm*

SHRIMP & GRITS 23
*smoked sausage, roasted tomato, garlic mushroom,
olive oil, scallions, parmesan grits*

GRILLED LAMB CHOPS 39
*Australian lamb, scalloped potatoes
roasted vegetables, lemon-herb oil*

ROASTED PORK CHOP 28
*couscous, browned butter and sage
sundried tomato shallot, garlic, marsala
braised kale, apricot & apple relish*

SPAGHETTI & MEATBALLS 21
*homemade beef meatballs, marinara
parmesan*

CHICKEN PARMESAN 22
*double battered chicken breast, marina
parmesan, garlic & brown butter pasta*

PASTA PUTTANESCA *V* 21
*sliced garlic, shallots, tomato, kalamata
olives, capers, anchovy, linguini, parm*

RIBEYE STEAK *GF* 40
*14oz. steak, mesquite grilled, scalloped
potatoes, roasted vegetables, bleu butter*

THE HIDEOUT BURGER 16
*1/2lb. patty, grilled onion, bell pepper
aioli, swiss, easy egg, brioche
choice of side: sweet potato fries, seasoned fries
add \$1: parmesan fries, green salad*

MUSSELS & CLAMS 18
*steamed clams, pei mussels, sliced garlic
sweet onion, chardonnay, lemon*

GF- GLUTEN FREE V- VEGETARIAN/VEGAN OPTIONAL

SALADS

CHOPPED COBB *GF* 16

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

LAFAYETTE 15

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

THE WEDGE 14

*iceberg lettuce, gorgonzola, greenhouse tomato
applewood bacon, yogurt-herb dressing
& reduced balsamic glaze*

STEAK SALAD 18

*grilled flank steak, roasted bell pepper, asparagus
red onion, bleu cheese, greenhouse tomato, avocado
& balsamic vinaigrette*

KALE & PANCETTA *GF* 14

*shaved brussels, shredded broccoli, kale, granny
smith's, crispy chickpeas, dried apricot, pancetta
parm, & balsamic vinaigrette*

BEETS & ARUGULA 16

*roasted golds & reds, vanilla poached pears
shaved carrot, Bulgarian feta, pepitas
cranberries, cracked pepper*

GRILLED GREENS 14

*grilled red onion, shaved parm, crispy capers
cracked pepper, olive oil*

ADD TO ANY SALAD

salmon \$7.50 | prawns \$6.95 | chicken \$6.25

SIDES

TOMATO & BASIL BISQUE 10

*tomato puree, heavy cream, spanish spices
garlic, onion, basil, parmesan, grilled garlic
bread*

SIGNATURE SIDES 8

*sautéed veggies | braised kale | roasted mushrooms
sweet potato fries | pomme frites | smashed potato
scalloped potato | succotash*

BEVERAGES

COFFEE

DECAF

HOT TEA

ICED TEA

COLA

DIET COLA

LEMON-LIME SODA

LEMONADE

ARNOLD PALMER

GINGER ALE

HOMEMADE SODA

APPLE JUICE

ORANGE JUICE

SPARKLING WATER

JUST SO YOU KNOW

*Each dish is made-to-order, please 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.*

*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.*



HIDEOUTKITCHEN.COM

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The HIDEOUT - Kitchen -

JB BALINGIT, CHEF AND PROPRIETOR

DINNER MENU

Indian Summer 2020