

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*

ADD TO ANY SALAD

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

SIDES

SWEET POTATO FRIES 6

SEASONED FRIES 6

PARMESAN FRIES 7

GREEN SALAD 7

FRUIT 7

WRAPS & PANINIS

includes choice of side

ROASTED CHICKEN PANINI 14.95

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

HARVEST PANINI *V* 14.95

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

TURKEY BLT/ABC 14.50

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

CURRY CHICKEN WRAP 14.95

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

GRILLED CHEESE PANINI 13.50

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

TUNA MELT PANINI 14.95

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

SMOKED BRISKET PANINI 16.25

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

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*

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*

STEAK FRITE 21

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

GF- GLUTEN FREE V- VEGETARIAN/VEGAN OPTIONAL

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*

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

LUNCH MENU

Indian Summer 2020