

TO SHARE

BRUSSELS SPROUTS *GF* 20

*browned butter, bacon, sage, shallots
caramelized apple, chili, balsamic glaze*

POMMES FRITES 12

*seasoned fries accompanied by garlic aioli
bell pepper aioli, & basil pesto aioli*

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*

SIDES

SIGNATURE SIDES 10

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

ENTREES

BAKED RIGATONI & CHEESE 30

*mozzarella, cheddar, asiago, parmesan bread
crumbs, spanish spices*

LINGUINI & CLAMS 38

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

BLACKENED SALMON *GF* 37

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

HONEY FRIED CHICKEN 38

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

LASAGNA BOLOGNESE 35

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

SHRIMP & GRITS 38

*smoked sausage, roasted tomato, garlic mushroom,
olive oil, scallions, parmesan grits*

ROASTED PORK CHOP 45

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

SPAGHETTI & MEATBALLS 35

*homemade beef meatballs, marinara
parmesan*

CHICKEN PARMESAN 38

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

PASTA PUTTANESCA *V* 35

*sliced garlic, shallots, tomato, kalamata
olives, capers, anchovy, linguini, parm*

SALADS *ADD TO ANY SALAD* *salmon \$7.50 | prawns \$6.95 | chicken \$6.25*

CHOPPED COBB *GF* 26

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

LAFAYETTE 25

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

THE WEDGE 25

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

STEAK SALAD 28

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

KALE & PANCETTA *GF* 25

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

BEETS & ARUGULA 25

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

SWEETS

CRANBERRY BREAD PUDDING 14

vanilla ice cream, fresh berries, crushed almonds

FLOURLESS BROWNIE 14

gluten-free chocolate brownie, hazelnut sauce

THE WAFFLE CHURROS 14

*deep fried waffles, cinnamon sugar, homemade
butterscotch, warm hazelnut chocolate dip*

WHITES

MOUNT EDEN 2017 Chardonnay- Edna Valley	14 47
BEDROCK 2018 riesling- Sanoma CA	13 47
TINPOT HUT 2018 Blanc- New Zealand	11 43
ROMBAUR 2019 Chardonnay- Napa Valley	16 50
MORRA O CONTO Albarino- Rias Baixas	11 43

REDS

MARIA GANXA 2018 Montsant- Carinyena	11 42
MIRA 2011 Cabernet Sauvignon- Napa Valley	16 50
SIENTE FINCAS 2018 Malbec- Mendoza, Argentina	12 42
TRES PARTES 2017 Garnacha- Spain	13 47
GALLEGOS 2017 Pinot Noir- Monterey County	14 47

ROSÉ

SINTE FINCAS 2019 Still Rosé- Mendoza Argentina	12 44
BUYEYE 2019 Still Rosé- Mendoza Argentina	8 30

SPARKLING

HENRI MARCEL 2016 Sparkling Brut	12 47
DOMAIN SAINT VINCENT 2018 Sparkling Brut Rosado	13 48
MIMOSA Orange, Cranberry, or Guava	7

CLASSIC BEER

805 Central Coast CA Ale	6
HAZY LITTLE THING Sierra Nevada IPA	7
BROTHER THELONIOUS North Coast Brewing Belgian Ale	8
BO PILS East Brothers Brewery Pilsner	8

HIDEOUT FAVORITES

EAST BROTHERS Richmond, CA Gold IPA	8
EAST BROTHERS Richmond, CA Red IPA	8
EAST BROTHERS Richmond, CA Red Ale	8
EAST BROTHERS Richmond, CA Oatmeal Stout	8
WILD LITTLE THING Sierra Nevada Brewing Raspberry Sour	7
WATERMELON WHEAT Lost Coast Brewing	7

SEASONAL BEERS

ROTATING TAP ask for our fall selection	8
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SANGRIA

SEASONAL FLAVORS	AQ
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The **HIDEOUT** *- Kitchen -*

JB BALINGIT, CHEF AND PROPRIETOR

DINNER TO GO MENU

Family Style, Serves 2-3 People

HIDEOUTKITCHEN.COM