

THE BASICS

EGG BREAKFAST 11.95

3 eggs any style, choice of side & toast

FULL PLATE 13.95

2 eggs any style, choice of side & toast
choice of meat

COUNTRY FRIED STEAK & EGGS 17.95

beef steak fritter, sausage gravy, 2 eggs
choice of side & toast

HARVEST SCRAMBLE 16.75

egg whites, green beans, red bells, french feta spinach,
garlic, mushrooms, shallots, olive oil
choice of side & toast

RIBEYE STEAK & EGGS 26.50

14oz ribeye steak, 2 eggs, choice of side & toast

BISCUITS & GRAVY 15.95

2 buttermilk biscuits, sausage gravy, 2 eggs, choice of
side (no toast)

CHOICE OF SIDE

tater tots | country potatoes | salad | add \$1: fruit

CHOICE OF TOAST

sourdough | english muffin | wheat | rye

CHOICE OF MEAT

honey ham | applewood bacon

breakfast sausage | chicken apple sausage

A LA CARTE

\$9.95

country fried
steak & gravy

\$3.95

biscuits &
gravy (1)

\$6.95

biscuits &
gravy (2)

\$4.95

bacon
chicken apple sausage

pork sausage

grilled chicken
grilled ham

\$1.50

extra egg

\$1.75

avocado
berries

\$1.00

banana
extra cheese
nutella
peanut butter
tomato/spinach

SIGNATURES

MORNING GLORY 15.95

panini style with honey ham, applewood bacon,
avocado, egg, greenhouse tomato, melted jack cheese,
choice of side

THE KING 14.95

Elvis' favorite sandwich! peanut butter, jelly, bacon,
banana on wheat, browned in butter, choice of side

#THEWAFFLESANDWICH 16.95

country fried steak, cheddar, easy egg, sandwiched
between two waffles, sausage gravy, butter, powdered
sugar, choice of side

BREAKFAST BURRITO 14.50

2 eggs scrambled, choice of meat, breakfast potatoes, greek
yogurt sauce, avocado, cheddar cheese, choice of side

BENEDICTS

CLASSIC BENEDICT 15.95

honey ham, buttered english muffin, poached eggs,
herbs, citrus hollandaise

BACON BENEDICT 15.95

applewood bacon, buttered english muffin, poached
eggs, herbs, citrus hollandaise

SMOKED SALMON BENEDICT 16.95

nova lox, buttered english muffin, poached eggs,
herbs, citrus hollandaise

ASTRID'S FLORENTINE 16.95

sliced tomato, avocado, sautéed spinach, herbs,
english muffin, poached eggs, citrus hollandaise

GF- GLUTEN FREE V- VEGETARIAN/VEGAN OPTIONAL

OMELETS

CHILI CHEESE OMELET 17.95

homemade chili, cheddar, sour creme, chives, choice
of side & toast

ROCKY'S OMELET 16.95

honey ham, bell pepper, onion, jack cheese, choice of
side & toast

BACON & CHEESE OMELET 15.95

applewood bacon, cheddar, choice of side & toast

HAM & CHEESE OMELET 16.95

honey ham, cheddar, choice of side & toast

ROSIE'S OMELET 16.95

grilled chicken, red onion, spinach, mushrooms,
tomato, garlic, avocado, pepper-jack

LIGHTER SIDE

PB & BERRY TOAST 11.95

peanut butter and fresh berries on buttered wheat
toast, granola, honey, powdered sugar

HOTCAKES 13.95

3 hotcakes, powdered sugar
add \$1: nutella | banana | berries

FRENCH BREAD TOAST 12.95

whipped cream, seasonal fruit

BELGIAN WAFFLE 12.95

whipped cream, seasonal fruit

YOGURT PARFAIT 10.95

greek yogurt, seasonal fruit, granola, honey

KIDS PLATE 9.95

1 egg, choice of meat or fruit, hotcakes or waffle

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

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 14

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

FLATBREADS gluten free flatbread: add \$4

BUTTERED APPLE 16

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

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

BEVERAGES

coffee	arnold palmer	apple juice
decaf	lemon lime soda	orange juice
hot tea	homemade soda	lemonade
iced tea	cola / diet cola	strawberry lemonade
sparkling water	ginger ale	raspberry lemonade

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
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JB BALINGIT, CHEF AND PROPRIETOR

BRUNCH MENU
Indian Summer 2020