

# 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

**SATAY SALAD** 14

almond butter satay sauce, asian inspired greens,  
orange segments, crushed almonds, scallions,  
toasted sesame seeds, avocado

**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

**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**  
*- Kitchen -*

JB BALINGIT, CHEF AND PROPRIETOR  
*gluten free flatbread: add \$4*

**BRUNCH**

*Shelter In Place Menu*