

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

Ube Hotcakes +\$4.50

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 *GF* 14

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

STEAK SALAD *GF* 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 *GF* 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 16

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

BUTCHER BLOCK 16

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

BURATTA & BASIL 16

*fresh mozzarella, pesto verde, heirloom
tomato toasted garlic, herbs, chili flakes*

WILD ARUGULA & MUSHROOM 16

*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

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

*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.*

The HIDEOUT - Kitchen -

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

BRUNCH Spring 2021