

# TO SHARE \*Table bread upon request +\$2

**BRUSSELS SPROUTS** *GF* 15  
*browned butter, bacon, sage, shallots  
caramelized apple, chili, balsamic glaze*

**GAMBAS AL AJILLO** 18  
*whole prawns, roasted garlic, tomato, lemon zest*

**GRILLED OCTOPUS** *GF* 18  
*spanish spices, olive oil, butter, citrus  
garlic & lemon aioli*

**MASCARPONE TOAST** 12  
*buttered french bread, whipped mascarpone,  
crushed almonds, truffled honey, salt*

**SMOKED SALMON CRUDO** 18  
*smashed avocado, sliced cucumber, citrus  
crispy capers, dijon & honey on a crostini*

**PAPAS BRAVAS** *GF* 18  
*browned pearl potatoes, roasted garlic, chives,  
lemon zest, roasted red pepper aioli, parsley*

**MUSSELS & CLAMS** 18  
*steamed clams, pei mussels, sliced garlic  
sweet onion, chardonnay, lemon*

**BREAD & BUTTER** 2

## 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*

# ENTREES

**MARKET FISH** *GF* AQ  
*pan seared, summer succotash, sundried tomato-  
fennel relish, pancetta dust*

**BLACKENED SALMON** *GF* 24  
*spices and salts, seasonal veggies, brown rice  
& quinoa pilaf, pesto verde*

**LINGUINI & CLAMS** 24  
*manila clams, lemon, herbs, white wine butter,  
cream, chili flakes, shaved fennel*

**POLLO PROVENÇAL** *GF* 22  
*pan roasted chicken breast, olive oil, green  
olives, burst tomato, thyme, capers, sliced  
garlic, sauv blanc & butter, served with  
grilled bread or four cheese polenta*

**HONEY FRIED CHICKEN** 22  
*smashed potato, sautéed kale and onion  
marmalade & truffle honey*

**BAKED RIGATONI & CHEESE** 16  
*mozzarella, cheddar, asiago, parmesan bread  
crumbs, spanish spices*

**SEAFOOD STEW** 26  
*mussels, clams, prawns, calamari, garlic lemon,  
fennel, sauv blanc, tomato broth*

**LASAGNA BOLOGNESE** 22  
*classic bolognese sauce, mushrooms, herbs &  
spices, garlic, shallot  
mozzarella & parm*

**SHRIMP & GRITS** *GF* 23  
*smoked sausage, roasted tomato, garlic mushroom,  
olive oil, scallions, parmesan grits*

**GRILLED LAMB CHOPS** *GF* 39  
*Australian lamb, scalloped potatoes  
roasted vegetables, lemon-herb oil*

**RIBEYE STEAK** *GF* 40  
*14oz. steak, mesquite grilled, scalloped  
potatoes, roasted vegetables, bleu butter*

**ROASTED PORK CHOP** 28  
*couscous, browned butter and sage  
sundried tomato shallot, garlic, marsala  
braised kale, apricot & apple relish*

**CHICKEN PARMESAN** 22  
*double battered chicken breast, marina  
parmesan, garlic & brown butter pasta*

**PASTA PUTTANESCA** *V* 21  
*sliced garlic, shallots, tomato, kalamata  
olives, capers, anchovy, linguini, parm*

**SPAGHETTI & MEATBALLS** 21  
*homemade beef meatballs, marinara  
parmesan*

**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*

# SALADS

GF

## 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

## GRILLED GREENS GF 14

grilled red onion, shaved parm, crispy capers  
cracked pepper, olive oil

## SATAY SALAD GF 14

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

### ADD TO ANY SALAD

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

# SIDES

## TOMATO & BASIL BISQUE 6/10

tomato puree, heavy cream, spanish spices  
garlic, onion, basil, parmesan, grilled garlic  
bread

## SIGNATURE SIDES 8

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

# BEVERAGES

COFFEE

DECAF

HOT TEA

ICED TEA

COLA

DIET COLA

LEMON-LIME SODA

SPARKLING WATER

LEMONADE

STRAWBERRY LEMONADE

RASPBERRY LEMONADE

ARNOLD PALMER

GINGER ALE

HOMEMADE SODA

APPLE JUICE

ORANGE JUICE

# 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

# DINNER MENU

*Spring 2021*