

THE BASICS

EGG BREAKFAST <i>3 eggs any style, choice of side & toast</i>	12.95
FULL PLATE <i>2 eggs any style, choice of side & toast choice of meat</i>	14.95
COUNTRY FRIED STEAK & EGGS <i>beef steak fritter, sausage gravy, 2 eggs choice of side & toast</i>	18.95
RIBEYE STEAK & EGGS <i>14oz ribeye steak, 2 eggs, choice of side & toast</i>	28.95
BISCUITS & GRAVY <i>2 buttermilk biscuits, sausage gravy, 2 eggs choice of side (no toast)</i>	16.95

CHOICE OF SIDE

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

CHOICE OF TOAST

french | english muffin | gluten free

CHOICE OF MEAT

applewood bacon
pineapple pork sausage | chicken apple sausage

A LA CARTE

\$9.95 country fried steak & gravy	\$4.95 bacon chicken apple sausage pork sausage grilled chicken	\$1.75 avocado berries
\$3.95 biscuits & gravy (1)		\$1.00 banana extra cheese nutella peanut butter tomato/spinach
\$6.95 biscuits & gravy (2)	\$1.50 extra egg	

SIGNATURES

MORNING GLORY <i>panini style with honey ham, applewood bacon, avocado, egg, greenhouse tomato, melted jack cheese choice of side</i>	16.95
THE KING <i>Elvis' favorite sandwich! peanut butter, jelly, bacon, banana on brioche, browned in butter, choice of side</i>	14.95

#THEWAFFLESANDWICH <i>country fried steak, cheddar, easy egg, sandwiched between two waffles, sausage gravy, butter, powdered sugar, choice of side</i>	16.95
---	-------

BREAKFAST BURRITO <i>2 eggs scrambled, choice of meat, breakfast potatoes, greek yogurt sauce, avocado, cheddar cheese, choice of side</i>	14.95
--	-------

BENEDICTS

CLASSIC BENEDICT <i>honey ham, buttered english muffin, poached eggs herbs, citrus hollandaise</i>	16.95
BACON BENEDICT <i>applewood bacon, buttered english muffin poached eggs, herbs, citrus hollandaise</i>	16.95
SMOKED SALMON BENEDICT <i>nova lox, buttered english muffin, poached eggs herbs, citrus hollandaise</i>	17.95
ASTRID'S FLORENTINE V <i>sliced tomato, avocado, sautéed spinach, herbs english muffin, poached eggs, citrus hollandaise</i>	17.95

GF- GLUTEN FREE V- VEGETARIAN/VEGAN OPTIONAL

*A credit card fee of 3.5% will be applied to all items

OMELETS & MORE

BACON & CHEESE OMELET <i>applewood bacon, cheddar, choice of side & toast</i>	16.95
ROSIE'S OMELET <i>grilled chicken, red onion, spinach, mushrooms tomato, garlic, avocado, pepper-jack</i>	17.95
HARVEST FRITTATA V <i>egg whites, asparagus, red bells, french feta spinach, garlic, mushrooms, shallots, olive oil choice of side & toast</i>	17.75

LIGHTER SIDE

PB & BERRY TOAST V <i>peanut butter and fresh berries on buttered wheat toast, granola, honey, powdered sugar</i>	12.95
HOTCAKES V <i>3 hotcakes, powdered sugar add \$1: nutella banana berries</i>	12.95
UBE HOTCAKES V <i>3 hotcakes, ube sauce, add \$1: nutella banana berries</i>	16.95
BRIOCHE FRENCH TOAST V <i>whipped cream, seasonal fruit</i>	12.95
WAFFLE & CREAM V <i>whipped cream, seasonal fruit</i>	12.95
YOGURT PARFAIT V <i>greek yogurt, seasonal fruit, granola, honey</i>	10.95
KIDS PLATE <i>1 egg, choice of meat or fruit, hotcakes or waffle</i>	9.95

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

CHOPPED COBB GF 16.95

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

LAFAYETTE V 15.95

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

THE WEDGE GF 14.95

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

STEAK SALAD GF 18.95

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

KALE & PANCETTA GF 14.95

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

SATAY SALAD GF 14.95

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

FLATBREADS gluten free flatbreads

BUTTERED APPLE V 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 V 16

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

WILD ARUGULA & MUSHROOM V 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 V 13.50

cheddar, asiago, mozzarella, havarti, grilled
sourdough bread, pleasant hill honey
tomato soup | No Side

TUNA MELT PANINI 14.95

celery, carrots, red onion, grapes, walnuts, sliced
cucumber, greenhouse tomato, melted cheddar, basil aioli

SMOKED BRISKET PANINI 17.25

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.

*A credit card fee of 3.5% will be applied to all items

HIDEOUTKITCHEN.COM

@THEHIDEOUTKITCHEN #THEHIDEOUTKITCHEN

The
HIDEOUT
- Kitchen -

JB BALINGIT, CHEF AND PROPRIETOR

BRUNCH
Summer 2021