

TO SHARE *Table bread upon request +\$2

BRUSSELS SPROUTS GF	15
<i>browned butter, bacon, sage, shallots caramelized apple, chili, balsamic glaze</i>	
GAMBAS AL AJILLO	18
<i>whole prawns, roasted garlic, tomato lemon zest</i>	
GRILLED OCTOPUS GF	18
<i>spanish spices, olive oil, butter, citrus garlic & lemon ailo</i>	
MASCARPONE TOAST	14
<i>buttered french bread, whipped mascarpone crushed almonds, truffled honey, salt</i>	
SMOKED SALMON CRUDO	18
<i>smashed avocado, sliced cucumber, citrus crispy capers, dijon & honey on a crostini</i>	
PAPAS BRAVAS GF	14
<i>browned pearl potatoes, roasted garlic, chives lemon zest, roasted red pepper aioli, parsley</i>	
MUSSELS & CLAMS GF	18
<i>steamed clams, pei mussels, sliced garlic sweet onion, chardonnay, lemon</i>	

FLATBREADS gluten free flatbreads

BUTTERED APPLE V	16
<i>brie, feta, buttered apples, sweet onion shaved fennel, lemon peel, parmesan</i>	
BUTCHER BLOCK	16
<i>bacon, chicken, bbq sauce, smoked chipotle three cheese blend, charred red onion, scallion</i>	
BURATTA & BASIL V	16
<i>fresh mozzarella, pesto verde, heirloom tomato toasted garlic, herbs, chili flakes</i>	
WILD ARUGULA & MUSHROOM V	16
<i>white cheese mornay, wild arugula, buttered mushrooms, herbs, truffle oil lemon oil, shaved parm</i>	

ENTREES

MARKET FISH GF	AQ
<i>pan seared, summer succotash, sundried tomato- fennel relish, pancetta dust</i>	
BLACKENED SALMON	24
<i>spices and salts, seasonal veggies, brown rice & quinoa pilaf, pesto verde</i>	
LINGUINI & CLAMS	24
<i>manila clams, lemon, herbs, white wine butter cream, chili flakes, shaved fennel</i>	
POLLO PROVENÇAL GF	23
<i>pan roasted chicken breast, olive oil, green olives, burst tomato, thyme, capers, sliced garlic, sauv blanc & butter, served with grilled bread & four cheese polenta</i>	
HONEY FRIED CHICKEN	22
<i>smashed potato, sautéed kale and onion marmalade & truffle honey</i>	
BAKED RIGATONI & CHEESE V	16
<i>mozzarella, cheddar, asiago, parmesan bread crumbs, spanish spices</i>	
SEAFOOD STEW	26
<i>mussels, clams, prawns, calamari, garlic lemon fennel, sauv blanc, tomato broth</i>	
LASAGNA BOLOGNESE	22
<i>classic bolognese sauce, mushrooms, herbs & spices, garlic, shallot mozzarella & parm</i>	
SHRIMP & GRITS GF	23
<i>smoked sausage, roasted tomato, garlic mushroom, olive oil, scallions, parmesan grits</i>	

GRILLED LAMB CHOPS GF	39
<i>Australian lamb, roasted pearl potatoes roasted vegetables, lemon-herb oil</i>	
RIBEYE STEAK GF	42
<i>14oz. steak, mesquite grilled, roasted pearl potatoes, roasted vegetables, bleu butter</i>	
ROASTED PORK CHOP	28
<i>couscous, browned butter and sage sundried tomato shallot, garlic, marsala braised kale, apricot & apple relish</i>	
CHICKEN PARMESAN	24
<i>double battered chicken breast, marina parmesan, garlic & brown butter pasta</i>	
PASTA PUTTANESCA V	21
<i>sliced garlic, shallots, tomato, kalamata olives, capers, anchovy, linguini, parm</i>	
THE HIDEOUT BURGER	16
<i>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</i>	

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

GF- GLUTEN FREE V- VEGETARIAN/VEGAN OPTIONAL

SALADS

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*

GRILLED GREENS *GF* 14.95

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

SATAY SALAD *GF* 14.95

*almond & peanut 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 5/10

*tomato puree, heavy cream, spanish spices
garlic, onion, basil, parmesan*

SIGNATURE SIDES 8

*sautéed veggies | braised kale | roasted mushrooms
sweet potato fries | seasoned fries | smashed potato
roasted pearl potatoes | succotash | side salad*

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.*

**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

DINNER MENU

Summer 2021