

# THE BASICS

<b>EGG BREAKFAST</b> <i>3 eggs any style, choice of side &amp; toast</i>	12.95
<b>FULL PLATE</b> <i>2 eggs any style, choice of side &amp; toast choice of meat</i>	14.95
<b>COUNTRY FRIED STEAK &amp; EGGS</b> <i>beef steak fritter, sausage gravy, 2 eggs choice of side &amp; toast</i>	18.95
<b>RIBEYE STEAK &amp; EGGS</b> <i>14oz ribeye steak, 2 eggs, choice of side &amp; toast</i>	28.95
<b>BISCUITS &amp; GRAVY</b> <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

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

# SIGNATURES

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

<b>#THEWAFFLESANDWICH</b> <i>country fried steak, cheddar, easy egg, sandwiched between two waffles, sausage gravy, butter, powdered sugar, choice of side</i>	16.95
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<b>BREAKFAST BURRITO</b> <i>2 eggs scrambled, choice of meat, breakfast potatoes, greek yogurt sauce, avocado, cheddar cheese, choice of side</i>	14.95
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# BENEDICTS

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

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

# LIGHTER SIDE

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

**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.

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The  
**HIDEOUT**  
- Kitchen -

JB BALINGIT, CHEF AND PROPRIETOR

**BRUNCH**  
Summer 2021