

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

SIDES

SWEET POTATO FRIES 8

SEASONED FRIES 8

PARMESAN FRIES 8

GREEN SALAD 8

FRUIT 4

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 bread, pleasant hill honey
tomato soup | No Side Choice

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

ENTREES

MARKET FISH *GF* *AQ*

pan seared, summer succotash, sundried tomato-
fennel relish, pancetta dust

BAKED RIGATONI & CHEESE *V* 16

mozzarella, cheddar, asiago, parmesan bread
crumbs, spanish spices

LINGUINI & CLAMS 24

manila clams, lemon, herbs, white wine butter,
cream, chili flakes, shaved fennel

BLACKENED SALMON 24

spices and salts, seasonal veggies, brown rice
& quinoa pilaf, pesto verde

HONEY FRIED CHICKEN 22

smashed potato, sautéed kale and onion
marmalade & truffle honey

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

STEAK FRITE 21

seared skirt steak, tomato, onion,
mushroom, chives, spices & herbs, pan
gravy, on country potatoes

GF- GLUTEN FREE V- VEGETARIAN/VEGAN OPTIONAL

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

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*

FIG & PROSCIUTTO 18

*white cheese mornay, wild arugula,
buttered fig, prosciutto, herbs, truffle oil
lemon, french feta*

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.*

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HIDEOUTKITCHEN.COM

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The HIDEOUT - Kitchen -

JB BALINGIT, CHEF AND PROPRIETOR

LUNCH

Fall 2021