

# SIGNATURES

## MORNING GLORY 16.95

panini style with honey ham, applewood bacon, avocado, egg, greenhouse tomato, melted jack cheese choice of side

## THE KING 14.95

Elvis' favorite sandwich! peanut butter, jelly, bacon, banana on brioche, browned in butter, choice of side

## #THEWAFFLESANDWICH 16.95

country fried steak, cheddar, easy egg, sandwiched between two waffles, sausage gravy, butter, powdered sugar, choice of side

## BREAKFAST BURRITO 14.95

2 eggs scrambled, choice of meat, breakfast potatoes, greek yogurt sauce, avocado, cheddar cheese, choice of side

## HARVEST FRITTATA 17.75

egg, asparagus, red bells, french feta, garlic spinach, mushrooms, shallots, squash olive oil french bread toast & fruit

### 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

# BENEDICTS

## BACON BENEDICT 16.95

applewood bacon, buttered english muffin poached eggs, herbs, citrus hollandaise

## SMOKED SALMON BENEDICT 17.95

nova lox, buttered english muffin, poached eggs herbs, citrus hollandaise

## ASTRID'S FLORENTINE V 17.95

sliced tomato, avocado, sautéed spinach, herbs english muffin, poached eggs, citrus hollandaise

# LIGHTER SIDE

## PB & BERRY TOAST V 12.95

peanut butter and fresh berries on buttered wheat toast, granola, honey, powdered sugar

## HOTCAKES V 12.95

3 hotcakes, powdered sugar  
add \$1: nutella | banana | berries

## UBE HOTCAKES V 16.95

3 hotcakes, ube sauce,  
add \$1: nutella | banana | berries

## BRIOCHE FRENCH TOAST 12.95

whipped cream, seasonal fruit

## WAFFLE & CREAM V 12.95

whipped cream, seasonal fruit

## YOGURT PARFAIT V 10.95

greek yogurt, seasonal fruit, granola, honey

## KIDS PLATE 9.95

1 egg, choice of meat or fruit, hotcakes or waffle

# FLATBREADS

## CHORIZO & CHEESE 17

chorizo, queso fresco, white cheese mornay cilantro, sunny side up egg, chili garlic oil

## BURATTA & BASIL V 16

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

## POMEGRANATE & PROSCIUTTO 19

white cheese mornay, wild arugula, prosciutto pomegranate, herbs, truffle oil, lemon, french feta

# WRAPS & PANINIS

includes choice of side

## HARVEST PANINI V 14.95

asparagus, roasted bell peppers, havarti, avocado greenhouse tomato, mixed greens, basil aioli, grilled red onion

## 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  
decaf  
hot tea  
iced tea  
sparkling water

arnold palmer  
lemon lime soda  
homemade soda  
cola / diet cola  
ginger ale

apple juice  
orange juice  
lemonade  
strawberry lemonade  
raspberry lemonade

GF- GLUTEN FREE V- VEGETARIAN/VEGAN OPTIONAL

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

**SALADS** ADD TO ANY SALAD  
salmon \$7.50 | prawns \$7.95 | 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

**A LA CARTE**

**\$9.95**  
country fried steak & gravy

**\$7.95**  
biscuits & gravy

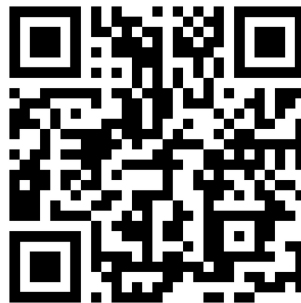
**\$6.95**  
bacon  
chicken apple sausage  
pork sausage  
grilled chicken

**\$1.75**  
avocado  
berries

**\$1.50**  
extra egg

**\$1.00**  
banana  
cheese  
nutella  
peanut butter  
tomato/spinach

The  
Library  
WINE CLUB



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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 3.8% will be applied to your bill when using a credit card

The  
**HIDEOUT**  
- Kitchen -

JB BALINGIT, CHEF AND PROPRIETOR

**BRUNCH**  
Winter 2021