

# 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

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**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*

**POMEGRANATE & PROSCIUTTO** 18

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

# BEVERAGES

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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

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*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 3.8% will be applied to all items*



HIDEOUTKITCHEN.COM

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# The HIDEOUT - Kitchen -

JB BALINGIT, CHEF AND PROPRIETOR

LUNCH

*Fall 2021*