

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

STEAK SALAD *GF* 18.95

grilled flank steak, roasted bell pepper, asparagus
red onion, bleu cheese, greenhouse tomato, avocado
& balsamic vinaigrette

KALE & PANCETTA *GF* 15.95

shaved brussels, shredded broccoli, kale, granny
smith's, crispy chickpeas, dried apricot, pancetta
parm, & balsamic vinaigrette

SATAY SALAD *GF* 15.95

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

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

GF- GLUTEN FREE V- VEGETARIAN/VEGAN OPTIONAL

WRAPS & PANINIS *includes choice of side*

ROASTED CHICKEN PANINI 16.95

avocado, greenhouse tomato, havarti, red leaf
lettuce, grilled red onion, basil aioli

HARVEST PANINI *V* 16.95

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

TURKEY BLT/ABC 15.50

brioche, roasted turkey breast, applewood bacon,
lettuce, tomato, avocado, pesto aioli,

CURRY CHICKEN WRAP 16.95

grilled chicken, curry spice, green beans, dry apricots,
quinoa & brown rice, roasted potato, labne

GRILLED CHEESE PANINI *V* 14.50

cheddar, asiago, mozzarella, havarti
grilled sourdough, honey, tomato & basil soup

TUNA MELT PANINI 16.95

celery, carrots, red onion, grapes, walnuts, sliced cucumber,
greenhouse tomato, melted cheddar, pesto aioli

SMOKED BRISKET PANINI 18.50

sliced brisket, greenhouse tomato, grilled red onion, greens,
garlic & lemon aioli, melted havarti

SIDES

a la carte

SWEET POTATO FRIES 8

SEASONED FRIES 8

TATER TOTS 8

GREEN SALAD 8

FRUIT 4

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 26

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

HONEY FRIED CHICKEN 24

smashed potato, braised kale, truffle honey

STEAK FRITE 22

grilled skirt steak, tomato, onion, mushroom,
chives, spices & herbs, pan gravy, on roasted
potatoes

THE HIDEOUT BURGER 17

8oz ground chuck, grilled onion, havarti, easy egg,
brioche, choice of side

sides: sweet potato fries, seasoned fries
add \$1: parmesan fries, green salad

*A 3.5% processing fee will be applied to all card transactions.

BEVERAGES

4.95

COFFEE	LEMONADE
DECAF	STRAWBERRY LEMONADE
HOT TEA	RASPBERRY LEMONADE
ICED TEA	ARNOLD PALMER
COLA	GINGER ALE
DIET COLA	HOMEMADE SODA
LEMON-LIME SODA	APPLE JUICE
SPARKLING WATER	ORANGE JUICE

Consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase your risk of foodborne illness.

20% gratuity may be added to parties of 6 or more.

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.

The
HIDEOUT
- Kitchen -

JB BALINGIT, CHEF AND PROPRIETOR



HIDEOUTKITCHEN.COM

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LUNCH
Spring 2022