



DINNER MENU

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. Menus are subject to change.

We love and appreciate your support, but please keep your dining experience within 2 hours.

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hideoutkitchen.com

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@thehideoutkitchen

SHARE

MASCARPONE TOAST v	16
whipped mascarpone cheese, buttered french bread, truffled honey, almonds, cracked salt	
HUMMUS & PITA v	18
lemon oil & zest, roasted garlic, cucumbers, tomato, crispy chickpeas, grilled flatbread	
GRILLED OCTOPUS GF	22
citrus & spanish spices, garlic aioli, tomato & caper tapenade	
MUSSELS & CLAMS	24
chablis & butter broth, chili flakes, sweet onion, charred bread	
BRUSSELS SPROUTS	16
crispy brussel sprouts, granny smith apples, applewood bacon, shallot, chili flakes, sage & brown butter	
CITRUS CEVICHE	22
scallops, prawns, coconut milk, lemon, olive oil, serrano chilies, pickled red onion, red bell peppers, cilantro, housemade tostadas	
PAPAS BRAVAS v	14
garlic & herb roasted pearl potatoes, garlic, sweet pepper aioli	
BUTTERED APPLE FLATBREAD v	18
cinnamon roasted granny smith apples, sweet onion, pesto, brie, feta, parmesan, lemon	

MAINS

SEAFOOD STEW	
mussels, clams, prawns, daily catch, octopus, chablis, garlic, sweet onion, tomato broth	
	30
BLACKENED SALMON GF	
brown rice & red quinoa pilaf, candied carrots, pesto	
	28
PORCHETTA & POLENTA GF	
crispy pork belly stuffed with mushroom duxelles, spinach, polenta, cipollini & jus	
	32
RIBEYE STEAK GF	
14oz. Ribeye steak, wild mushrooms, scalloped potatoes, compound butter	
	47
BRAISED LAMB SHANK	
Moroccan couscous pilaf with dried apricots & cranberries, mushrooms, mint, roasted garlic, pecans	
	38
MARKET FISH	
	AQ

THE CHOP

double cut pork chop, roasted cauliflower, charred cabbage, Brentwood cherry relish

32

HONEY FRIED CHICKEN

potato mash, sauteed kale and onions marmalade & truffle honey

28

THE HIDEOUT BURGER

8oz ground chuck*, grilled onion, havarti, easy egg*, brioche, seasoned fries

18

KIRSTY'S CORNER

vegetarian friendly

THE HARVEST GF V

potato purée or polenta, wild mushrooms, glazed pearl onions, candied carrots

22

SEASONAL RAVIOLI v

asparagus & meyer lemon ravioli, beurre blanc, olive oil finish

26

PESTO RIGATONI v

seasonal vegetables, walnut pesto, basil, roasted garlic, shaved parm, lemon zest

22

SALADS

LAFAYETTE GF	14
spring greens, berries, bulgarian feta, cherry tomato, cucumber, croutons, toasted almonds, balsamic vinaigrette	
GRILLED CAESAR v	14
little gems, crispy capers, shaved parmesan, chickpea croutons, anchovies, grilled red onions, herbs, classic caesar dressing	
THE WEDGE GF	16
pancetta, greenhouse tomatoes, chives, yogurt & blue cheese dressing, balsamic glaze	
KALE & PANCETTA	16
shaved brussels, shredded broccoli, kale, granny smith's, crispy chickpeas, dried apricots, pancetta, parm, & balsamic vinaigrette	
<i>Add protein to any salad</i>	
+6 Grilled Chicken	+9 Grilled Salmon
+8 Prawns	+10 Grilled Skirt Steak
SIGNATURE SIDES	
CANDIED CARROTS	8
ROASTED MUSHROOMS	8
SCALLOPED POTATOES	8
CAULIFLOWER STEAK	8
BAKED RIGATONI & CHEESE	14