



LUNCH 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.

ORDER ONLINE
hideoutkitchen.com

FIND US ON SOCIAL
@thehideoutkitchen

SALADS

- CHOPPED COBB** GF 17
grilled chicken, applewood bacon, hard boiled egg*, cherry tomato, avocado, cucumber, bleu cheese & balsamic vinaigrette
- STEAK SALAD** GF 20
grilled flank steak*, roasted bell pepper, asparagus red onion, bleu cheese, cucumber, greenhouse tomato, avocado & balsamic vinaigrette
- KALE & PANCETTA** GF 16
shaved brussels, shredded broccoli, kale, granny smith's, crispy chickpeas, dried apricot, pancetta, parmesan, balsamic vinaigrette
- LAFAYETTE** GF 14
spring greens, berries, bulgarian feta, cherry tomato, cucumber, croutons, toasted almonds, balsamic vinaigrette
- THE WEDGE** GF 16
pancetta, greenhouse tomatoes, chives, blue cheese crumbles, labne & herb dressing, balsamic glaze

Add protein to any salad

- +6 Grilled Chicken +9 Grilled Salmon
- +8 Prawns +10 Grilled Skirt Steak

FLATBREADS

- BUTTERED APPLE** v 18
brie, feta, buttered apples, sweet onion, shaved fennel, lemon peel, parmesan
- BUTCHER BLOCK** 18
bacon, chicken*, bbq sauce, smoked chipotle, three cheese blend, charred red onion, scallion

MAINS

MARKET FISH GF

AQ

BAKED RIGATONI & CHEESE v

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

16

LINGUINI & CLAMS

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

26

BLACKENED SALMON GF

Spanish spices, seasonal veggies, brown rice & quinoa pilaf, pesto verde

28

HONEY FRIED CHICKEN

smashed potato, braised kale, truffle'd honey

28

BRAISED LAMB SHANK

Moroccan couscous pilaf with dried apricots and cranberries, mint, mushrooms, roasted garlic, pecans

38

STEAK FRITES

grilled skirt steak*, compound butter, shoestring fries

24

SIGNATURE SIDES

- PAPAS BRAVAS** 8
- MUSHROOMS** 8
- CAULIFLOWER STEAK** 8
- CANDIED CARROTS** 8

THE HIDEOUT BURGER

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

18

SIDES

- Sweet Potato Fries | Seasoned Fries
- Parmesan Fries + 1 | Green Salad + 1

BREAKFAST FAVORITES

- #THEW AFFLESANDWICH** 19
country fried steak, cheddar, easy egg, between two waffles, sausage gravy, butter, powdered sugar, choice of side
- MORNING GLORY** 19
panini style with honey ham, applewood bacon, avocado, egg, tomato, melted jack cheese, choice of side
- BREAKFAST BURRITO** 18
scrambled eggs, choice of meat, breakfast potatoes, avocado, yogurt sauce, cheddar cheese, choice of side

KIRSTYS CORNER

vegetarian friendly

- THE HARVEST** GF v 22
potato purée or polenta, wild mushrooms, glazed pearl onions, candied carrots
- SEASONAL RAVIOLI** v 26
asparagus & meyer lemon ravioli, beurre blanc, olive oil finish
- PESTO RIGATONI** v 22
seasonal vegetables, walnut pesto, basil, roasted garlic, shaved parm, lemon zest

WRAPS & PANINIS

- ROASTED CHICKEN PANINI** 17
avocado, greenhouse tomato, havarti, red leaf lettuce, grilled red onion, basil aioli
- HARVEST PANINI** v 17
asparagus, roasted bell peppers, havarti, avocado, tomato, greens, basil aioli, grilled red onion
- TURKEY BLT/ABC** 16
brioche, roasted turkey breast, cheddar, applewood bacon, lettuce, tomato, avocado, pesto aioli,
- CURRY CHICKEN WRAP** 17
curry spice, green beans, dry apricots, quinoa & brown rice, roasted potato, labne yogurt
- GRILLED CHEESE PANINI** v 14
cheddar, asiago, mozzarella, havarti, grilled sourdough, honey, tomato & basil soup
- TUNA MELT PANINI** 16
celery, carrots, red onion, grapes, walnuts, sliced cucumber, greenhouse tomato, melted cheddar, pesto aioli
- SMOKED BRISKET PANINI** 19
sliced brisket*, greenhouse tomato, grilled red onion, greens, garlic & lemon aioli, melted havarti

SIDES

- Sweet Potato Fries | Seasoned Fries
- Parmesan Fries + 1 | Green Salad + 1