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## 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.*

**+A 3% hospitality fee will be applied to all transactions**

### HAPPY HOUR DAILY 3-5 PM



**\$3. Off** Signature Cocktails  
**\$3 Off** Wine (By the Glass)  
**\$2. Off** Beer  
**25% Off** Library Wines

### TOO COOL FOR SCHOOL!

**10% OFF**

For all teachers  
All day, everyday!



### THE GOLDEN HOUR

**THREE COURSE DINNER**  
**\$39 per person**

**AVAILABLE**  
**Monday - Wednesday | 5PM-6PM**

### PRIME RIB WEDNESDAYS!

**14oz**  
**Prime Rib**

Béchamel creamed  
spinach, Fingerling  
potatoes, Bordelaise sauce  
DINNER ONLY



TO SHARE

<b>GRILLED OCTOPUS</b> <small>GF</small>	24
citrus & spanish spices, garlic aioli, tomato & caper tapenade	
<b>MUSSELS &amp; CLAMS</b>	26
chablis & butter broth, chili flakes, sweet onion, charred bread	
<b>MEATBALLS &amp; POLENTA</b>	14
two Italian style meatballs, parmesan polenta, demi gravy, breadcrumbs	
<b>BRUSSELS SPROUTS</b>	19
crispy brussel sprouts, granny smith apples, applewood bacon, shallot, chili flakes, sage & brown butter	
<b>BUTTERED APPLE FLATBREAD</b> <small>v</small>	19
cinnamon roasted granny smith apples, sweet onion, walnut pesto, brie, feta, parmesan, lemon , chili flakes	
<b>MASCARPONE TOAST</b>	18
whipped mascarpone cheese, buttered french bread, truffled honey, almonds, cracked salt	
<b>HONEY BOURBON WINGS</b>	17
honey bourbon barbecue sauce, battered chicken wings, labneh & gorgonzola dip	
<b>TRUFFLE FRIES</b> <small>v</small>	16
shoestring fries, truffle oil, chives, shaved parm, garlic aioli	

MAINS

<b>MARKET FISH</b> <small>GF</small>	AQ
cauliflower puree, hericot verts, fennel & castelventrano olive gremolata	
<b>RIBEYE STEAK</b> <small>GF</small>	49
14 oz. ribeye, wild mushrooms, scalloped potatoes, compound butter	
<b>CHICKEN POT PIE</b>	32
traditional pot pie with mirepoix, potatoes, peas, chablis, lemon & herbs, puff pastry crust	
<b>DOUBLE CUT PORK CHOP</b> <small>GF</small>	37
marsala & mushroom couscous, braised kale, apricot & apple relish	
<b>RACK OF LAMB</b> <small>GF</small>	46
scalloped potatoes, roasted vegetables, chimichurri	
<b>SEAFOOD STEW</b>	38
mussels, clams, prawns, daily catch, octopus tomato broth, grilled pesto bread	
<b>HONEY FRIED CHICKEN</b>	34
boneless Mary's chicken, yukon & russet mash, braised kale, truffle honey	
<b>THE HIDEOUT BURGER</b>	25
8oz ground chuck, havarti cheese, easy egg, grilled onion, brioche bun	
<b>CHICKEN PARMESAN</b>	30
breaded chicken cutlet with marinara & mozzarella, rigatoni with walnut pesto, parmesan, garlic, evoo	
<b>BLACKENED SALMON</b> <small>GF</small>	35
spanish spices, brown rice & quinoa pilaf, roasted vegetables, pesto	
<b>PASTA</b>	
<b>LINGUINE &amp; CLAMS</b>	32
chablis, heavy cream, butter, sweet onion, garlic, manila clams, fennel, lemon	
<b>PASTA PUTTANESCA</b>	27
capers, olives, anchovy, chili flakes, garlic, shallot, tomato, olive oil	
<b>SPAGHETTI &amp; MEATBALLS</b>	30
classic beef meatballs, basil, roasted garlic, marinara, shaved parmesan, breadcrumbs, olive oil	

SOUP & SALAD

<b>FRENCH ONION SOUP</b>	12
beef broth, marsala, sweet onions, herbs, croutons, torched cheese, crispy onions	
<b>LAFAYETTE</b>	19
hand-cut greens, candied pecans, vanilla poached pears, dried apricots, Bulgarian feta, pepitas, balsamic vinaigrette	
<b>LITTLE CAESAR</b>	19
romaine, crispy capers, parmesan, chickpea croutons, anchovies, grilled red onions, herbs, caesar dressing	
<b>THE WEDGE</b>	19
bacon, greenhouse tomatoes, chives, blue cheese crumbles, labneh & herb dressing, balsamic glaze, crispy onions	
<b>KALE &amp; PANCETTA</b> <small>GF</small>	19
shaved brussels, shredded broccoli, kale, granny smith's, crispy chickpeas, dried apricots, pancetta, parm, & balsamic vinaigrette	
<b>Add Protein To Any Salad</b>	
<b>Grilled Chicken</b> +7	<b>Grilled Salmon</b> +10
<b>Prawns</b> +9	<b>Grilled Skirt Steak</b> +11
<b>SIGNATURE SIDES</b>	
<b>CANDIED CARROTS</b> <small>GF</small>	10
<b>ROASTED MUSHROOMS</b> <small>GF</small>	10
<b>SCALLOPED POTATOES</b> <small>GF</small>	8
<b>CAULIFLOWER STEAK</b> <small>GF / V</small>	10
<b>BAKED RIGATONI &amp; CHEESE</b>	14

\*Consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase your risk of foodborne illness.  
GF - GLUTEN FREE    V - VEGETARIAN/VEGAN OPTIONAL