

# THE HIDEAWAY

## STARTERS

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| <b>HOUSE MADE BREAD SELECTION</b>  | <b>\$4</b>  |
| WHIPPED BUTTER, MALDON SALT - GFA  |             |
| <b>CRISPY FALAFEL</b>  | <b>\$12</b> |
| CHICKPEAS, TAHINI, MIDDLE EASTERN SPICES, VEGAN<br>CUCUMBER TZATZIKI SAUCE - GF, V |             |
| <b>BUFFALO CAULIFLOWER BITES</b>   | <b>\$10</b> |
| GARLIC DILL DIP, BUFFALO SAUCE, SCALLIONS - GF, V                                  |             |
| <b>BRUSSEL SPROUTS</b>   | <b>\$9</b>  |
| DRIED CRANBERRIES, CRISPY BACON, MAPLE SHERRY GLAZE                                |             |
| <b>JUMBO LUMP CRAB CAKES</b>   | <b>\$16</b> |
| CHILI AIOLI, LEMON, GREENS - GF  |             |
| <b>BUFFALO CHICKEN EGG ROLLS (2)</b>   | <b>\$12</b> |
| BLUE CHEESE DRESSING   |             |

## SALADS

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| <b>CLASSIC CAESAR SALAD</b>  | <b>\$7/13</b> |
| ROMAINE, GARLIC CAESAR DRESSING, PECORINO ROMANO,<br>FRESH CRACKED PEPPER, LEMON, CROUTONS - GFA     |               |
| <b>FARMER'S HARVEST</b>  | <b>\$7/13</b> |
| SHAVED VEGETABLES, GARDEN GREENS,<br>LEMON DILL VINAIGRETTE - V, GFA                                 |               |
| <b>WINTER GREENS</b>   | <b>\$7/13</b> |
| GARDEN GREENS, ROASTED PUMPKIN SEEDS,<br>DRIED CRANBERRIES, GOAT CHEESE,<br>MAPLE SHERRY VINAIGRETTE |               |
| <b>ADD ON PROTEINS</b>   |               |
| CHICKEN - 6<br>FALAFEL - 6<br>SHRIMP - 8<br>CRAB CAKE - 8<br>STEAK - 10<br>CRISPY TOFU - 6           |               |
| <b>CHICKEN CUTLET</b>  | <b>\$22</b>   |
| CHICKEN CUTLET, GARDEN GREENS, PECORINO ROMANO,<br>LEMON VINAIGRETTE - GF                            |               |

## MAINS

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| <b>ALL SANDWICHES SERVED WITH FRIES OR SIDE SALAD<br/>GLUTEN FREE BUN AVAILABLE</b>       |             |
| <b>THE HIDEAWAY BURGER</b>  | <b>\$19</b> |
| 8oz BURGER, SMOKED GOUDA, BACON,<br>CARMELIZED ONIONS, GARLIC AIOLI, BRIOCHE BUN          |             |
| <b>CHEESEBURGER</b>   | <b>\$16</b> |
| GREENS, PICKLES, BRIOCHE BUN,<br>CHOICE OF: CHEDDAR, SMOKED GOUDA, MOZZARELLA             |             |
| <b>BURGER ADD ONS</b>   |             |
| CARMALIZED ONIONS - 2<br>APPLEWOOD SMOKED BACON - 3<br>FRIED EGG - 3                      |             |
| <b>CRISPY CHICKEN SANDWICH</b>  | <b>\$16</b> |
| PICKLED ONION, LETTUCE, TOMATO, DILL RANCH, PICKLES                                       |             |
| <b>FRIED CHICKEN (3 PC)</b>   | <b>\$18</b> |
| HONEY BUTTER CORN BREAD, COLE SLAW, HOT HONEY   |             |
| <b>CHICKEN BLT WRAP</b>   | <b>\$16</b> |
| GRILLED CHICKEN, APPLEWOOD SMOKED BACON,<br>LETTUCE, TOMATO, GARLIC AIOLI                 |             |
| <b>THE SANTORINI WRAP</b>   | <b>\$15</b> |
| CRISPY FALAFEL, CUCUMBER, RED ONION, TOMATO,<br>VEGAN DILL CUCUMER SAUCE, RED PEPPER WRAP |             |
| <b>SHORT RIB GRILLED CHEESE</b>   | <b>\$20</b> |
| CHEDDAR CHEESE, COUNTRY WHITE BREAD,<br>SLOW BRAISED SHORT RIB, BBQ SAUCE                 |             |
| <b>SPICY MUSSELS</b>  | <b>\$20</b> |
| CHORIZO, GARLIC, ONION, TOMATO, WHITE WINE<br>CHILI FLAKES, CRISPY FRIES                  |             |
| <b>BOLOGNESE</b>  | <b>\$24</b> |
| PIPE RIGATE PASTA, PORK, BEEF, VEAL RAGU, WHITE WINE,<br>MARINARA, FRESH HERBS            |             |

## CHEF

**DANIEL YACASHIN**

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US.

**GF** - GLUTEN FREE

**GFA** - GLUTEN FREE AVAILABLE

**V** - VEGAN

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase  
your risk of food born illness especially if you have certain medical conditions

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## COCKTAILS \$12

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### OG OF

WHISKEY, AMARO NONINO, BAUCHANT, CHERRY BITTERS

### OFF TO THE RACES

GIN, LILLET BLANC, GRAPEFRUIT, ST. GERMAIN, REAGAN'S ORANGE BITTERS

### WINTER DAQUIRI

WHITE RUM, DARK RUM, CAMPARI, PINEAPPLE, CINNAMON, LIME

### PEAR REVIEWED

VODKA, PEAR, LIME, CINNAMON, SPARKLING WINE

### MEX-EXPRESS

TEQUILA, MR. BLACK ESPRESSO LIQUEUR, CHOCOLATE BITTERS, CHILI-INFUSED ESPRESSO

### DAY DREAMIN'

GIN, LEMON, RASPBERRY, THYME, EGG WHITE

### HOUND DOG

VODKA, GRAPEFRUIT, SAGE, SMOKED SALT, SPARKLING WINE

### GREEN MILES

WHITE RUM, GREEN CHARTREUSE, LUXARDO MARASCHINO, LIME

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## SPIRIT FREE \$9

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### WINTER SHANDY

HOUSEMADE LEMONADE, THYME, N/A PILSNER

### ESPRESSO MARTIN/A

CHILLED ESPRESSO, CINNAMON, OAT MILK, CHOCOLATE BITTERS

### WASSAIL MULE

CSAGE, CRANBERRY, CINNAMON, LIME, GINGER BEER

### HOTTY TODDY

GRAPEFRUIT, HOT HONEY, LEMONADE, ICED TEA

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## BOTTLED BEER

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**LABBAT BLUE**

**MILLER HIGH LIFE**

**LABATT BLUE LIGHT**

**STELLA ARTOIS**

**LABATT N/A**

**BROOKLYN LAGER**

**BUDWEISER**

**FAT TIRE ALE**

**BUD LIGHT**

**VIZZY HARD SELTZER**

**CORONA**

ASK ABOUT OUR N/A OPTIONS

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## WINE, GLASSES \$12

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### SPARKLING

CASA CORTELLI FRIZZANTE BICANO - ITALY

### ROSE

MIRABEAU FOREVER SUMMER - PROVENCE, FRANCE

### RIESLING

CLEAN SLATE - MOSEL, GERMANY

### PINTO GRIGIO

OXFORD LANDING - SOUTH AUSTRALIA

### SAVIGNON BLANC

ROOT 1 - ACONAGUA, CHILE

### CHARDONNAY

SANTA JULIA - MENDOZA, ARGENTINA

### RED BLEND

LES FRÈRES BASTARDS - RED BLEND - FRANCE

### MALBEC

HIGH NOTE - MENDOZA, ARGENTINA

### PINOT NOIR

CHASING LIONS - CALIFORNIA

### CABERNET SAUVIGNON

YALUMBA Y SERIES - SOUTH AUSTRALIA

### CHIANTI

PALLADIO - ITALY

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## WINE, BOTTLES

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### 2018 SPARKLING BRUT

ARGYLE, VILLAMETTE VALLEY, OREGON

**\$50**

### 2020 DRY RIESLING

FORGE CELLARS, SENECA LAKE, NEW YORK

**\$45**

### 2019 CHARDONNAY

MATCHBOOK 'THE ARSONIST' DUNNIGAN, CALIFORNIA

**\$45**

### 2021 SAUVIGNON BLANC

CLIFF LEDE, NAPA VALLEY, CALIFORNIA

**\$65**

### 2018 RED BLEND

MARKHAM VINEYARD 'THE ALTRUIST' NAPA VALLEY, CALIFORNIA

**\$55**

### 2021 CABERNET SAUVIGNON

JSMITH AND HOOK, SOLEDAD, CALIFORNIA

**\$40**

### 2019 MALBEC

CATENA, MEDOZA, ARGENTINA

**\$45**

### 2019 GARNACHA

ALTO MONCAYO 'CAMPO DE BORJA' ARAGON, SPAIN

**\$80**

### 2019 SANGIOVESE

CAPEZZANA 'BARCO REALE' CARMIGNANO

**\$50**

### 2021 SPARKLING PINOT GRIGIO

DELLE VENEZIE M-USE, ITALY

**\$45**

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## MANAGER

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**MEGAN PETERSON**

COCKTAIL, WINE & BEER CURATOR