

THE HIDEAWAY

STARTERS

HOUSE MADE BREAD SELECTION	\$4
WHIPPED BUTTER, MALDON SALT - GFA	
CRISPY FALAFEL	\$12
CHICKPEAS, TAHINI, MIDDLE EASTERN SPICES, VEGAN CUCUMBER TZATZIKI SAUCE - GF, V	
BUFFALO CAULIFLOWER BITS	\$10
GARLIC DILL DIP, BUFFALO SAUCE, SCALLIONS - GF, V	
BRUSSEL SPROUTS	\$14
EDRIED CRANBERRIES, CRISPY BACON, MAPLE SHERRY GLAZE	
JUMBO LUMP CRAB CAKES	\$16
CHILI AIOLI, LEMON, GREENS - GF	
BUFFALO CHICKEN EGG ROLLS (2)	\$12
BLUE CHEESE DRESSING	

SALADS

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

STAY IN THE KNOW!



GRILL

ALL SANDWICHES SERVED WITH FRIES OR SIDE SALAD
GLUTEN FREE BUN AVAILABLE

CHEESEBURGER	\$16
GREENS, PICKLES, BRIOCHE BUN, CHOICE OF: CHEDDAR, SMOKED GOUDA, FRESH MOZZARELLA	
THE HIDEAWAY BURGER	\$19
8oz BURGER, SMOKED GOUDA, BACON, CARAMELIZED ONIONS, GARLIC AIOLI, BRIOCHE BUN	
BURGER ADD ONS	
CARAMELIZED ONIONS - 2 RED ONION - 2 APPLEWOOD SMOKED BACON - 3 FRIED EGG - 3	

FRIED CHICKEN	\$18
HONEY BUTTER CORN BREAD, COLE SLAW, HOT HONEY	
CHICKEN BLT WRAP	\$16
GRILLED CHICKEN, APPLEWOOD SMOKED BACON, LETTUCE, TOMATO GARLIC AIOLI	
THE SANTORINI WRAP	\$15
CRISPY FALAFEL, CUCUMBER, RED ONION, TOMATO, VEGAN DILL CUCUMER SAUCE, RED PEPPER WRAP	
CRISPY CHICKEN SANDWICH	\$16
PICKLED ONION, LETTUCE, TOMATO, DILL RANCH, PICKLES	
SHORT RIB GRILLED CHEESE	\$20
CHEDDAR CHEESE, COUNTRY WHITE BREAD, SLOW BRAISED SHORT RIB, BBQ SAUCE	
BOLOGNESE	\$24
PIPE RIGATE PASTA, PORK, BEEF, VEAL RAGU, WHITE WINE, MARINARA, FRESH HERBS	

CHEF

DANIEL YACASHIN

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US.

GF - GLUTEN FREE
GFA - GLUTEN FREE AVAILABLE
V - VEGAN

COCKTAILS \$12

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, VODKA, 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

SPIRIT FREE \$9

WINTER SHANDY

HOUSEMADE LEMONADE, THYME, N/A PILSNER

GESPRESSO 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

BOTTLED BEER

LABBATT 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

WINE, GLASSES \$12

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

WINE, BOTTLES

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

MANAGER

MEGAN PETERSON

COCKTAIL, WINE & BEER CURATOR