

The  
**HIDEAWAY**



**Appetizers**

**Spicy Steamed Mussels**

Chorizo, grilled country bread, white wine, garlic, and herbs 12

**Crab Cakes**

Chili aioli, served over greens 15

**Crispy Polenta Bites**

Truffle honey, herbs, parmesan cheese 12

**Crispy Cauliflower “Wings”**

Buffalo sauce, dill garlic dip (Vegan) 10

**Braised Pork Poutine**

Crispy fries, cheese curds, braised pork shoulder and gravy with pickled jalapeños 12

**Charcuterie Board**

Local cured meat, NY state cheese, toast points. Served with a mustard sauce 15

**Pretzel Bites**

Pretzel Bites, cheese and Honey mustard 9

**Salads**

Add Grilled Chicken 5, Shrimp 6, Salmon 7, crab cake 7, Steak 8

**Tuscan Kale**

Gorgonzola, cranberries, candied walnuts, oranges, and pomegranate syrup 8/12

**Romaine Wedge**

Tomatoes, smoked bacon, blue cheese, pickled red onion, dill buttermilk dressing 7/11

**Roasted Beets**

Greens, goat cheese, candied walnuts, red onion, dill buttermilk dressing 8/12

**Grains and Greens**

Baby greens, tomatoes, crispy chickpeas, olives, red onion, roasted peppers, quinoa 8/12

**Classic Caesar**

Garlic croutons, parmesan cheese, house made dressing 7/11

**Soups**

French Onion  
Seasonal

6 Cup  
MKT

**By Hand**

All sandwiches come with a side of French Fries or house salad  
Gluten Free Buns available

**Veggie Panini**

Grilled eggplant, tomatoes, roasted peppers, pesto, fresh mozzarella, on a ciabatta roll 14

**Chicken Brie Sandwich**

Melted brie, apple butter, chicken breast, brioche bun 14

**Crispy Chicken Sandwich**

Dill buttermilk dressing, lettuce, tomato, pickled onions, brioche bun 14

**BBQ Pork Grilled Cheese**

Local cheddar cheese, pulled pork, country white bread 10

**Chicken BLTA Wrap**

Chicken, avocado, bacon, lettuce, tomato, roasted garlic aioli, served on a roasted red pepper wrap 13

**Steak Brie Sandwich**

Steak, red peppers, caramelized onions, horseradish sauce 19

**Cheeseburger**

Choice of cheese: Cheddar, Provolone, or pepper jack cheese 14

**Cajun Burger**

Cajun fried onions, cheddar cheese, bbq sauce, avocado 16

**Brie Burger**

Brie topped patty, with caramelized onions, and apple butter compote 16

**Turkey Burger**

House made Turkey patty, pepper jack cheese, avacados, roasted red peppers, and chipotle aioli 16

Winter 2021

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

**Entrees**

Available after 3:00 pm

**Pan Seared Salmon**

Shaved brussel sprouts, cauliflower puree, olive caper vinaigrette 25

**Chicken Cutlet “Milanese Style”**

Breaded chicken served over greens with a citrus vinaigrette 19

**Char Grilled NY Strip**

Whipped potatoes, seasonal vegetable, chimichurri 29

**Braised Pork Pappardelle**

Slow braised pork ragu, parmesan cheese, fresh herbs, Brussel sprouts leaves 24

**Rigatoni Bolognese**

Pork, Beef, Veal ragu, pancetta, parmesan cheese, parsley 20

**Green Goddess**

Herb Quinoa, grilled eggplant, roasted peppers, cauliflower, Brussel sprouts leaves, herb chimichurri vinaigrette (Vegan/GF)18

**Paella Risotto**

Mussels, Shrimp, scallops, chorizo, tomatoes 28

**Shrimp and Scallop Risotto**

Shrimp and scallops served over risotto with a white wine butter sauce 26

**To our Community**

Thank you for supporting us; as we continue to serve you we welcome all feedback. We are honored to have a place at your table.

If you are looking for catering options for offsite events, please email us at [hhparkave@gmail.com](mailto:hhparkave@gmail.com)

We look forward to seeing you and having you join us soon!