
BRUNCH

SERVED 8:00 AM - 3 PM DAILY

SMALL PLATES

STICKYBUN BISCUIT \$8

cinnamon butter, honey, caramel, candied pecans

WAFFLES

STRAWBERRIES & CREAM \$10 (v) (g)

strawberry coulis, fresh strawberries, vanilla cream icing, whipped cream, white chocolate chip crumble

BLUEBERRY CHEESECAKE WAFFLE \$10 (v) (g)

cream cheese icing, fresh blueberries, blueberry coulis, white chocolate crumble

CHOCOLATE CHIP WAFFLE \$10 (v) (g)

chocolate syrup, vanilla cream, whipped cream, chocolate chip crumble

PECAN PIE \$10 (v) (g)

pecan bourbon syrup, maple molasses, whipped cream, candied pecans

FLIGHT \$16 (v) (g)

mix and match half portions of your choice of 3 waffles or french toast

FRENCH TOAST

HIDEAWAY FRENCH TOAST \$16 (v)

strawberry & blueberry coulis, fresh strawberries & blueberries, whipped cream, white chocolate crumble

LEMON BLUEBERRY FRENCH TOAST \$16 (v)

lemon curd, blueberry coulis, fresh blueberries, whipped cream, white chocolate crumble

SPECIALTY

FRIED CHICKEN & CORNBREAD FRENCH TOAST \$20

buttermilk battered fried chicken, honey butter,
house made cornbread, candied jalapeños

BENEDICTS

CLASSIC HAM BENEDICT \$18 (g)

english muffin, ham, poached eggs,
cheddar hollandaise, chopped bacon,
arugula, red onions, smashed red potatoes

^{NEW} BACON JALAPENO CHEDDAR BENEDICT \$18 (v)

housemade biscuit, bacon, grilled jalapeno,
poached eggs, cheddar hollandaise,
arugula, red onions, smashed red potatoes

CHORIZO BENEDICT \$18

english muffin, sliced avocado, sliced jalapeno,
cilantro, poached eggs, cheddar hollandaise,
arugula, red onions, smashed red potatoes

TACOS

STEAK AND EGGS TACO \$6

tenderloin beef, smashed red potatoes, eggs

THE STANDARD \$6 (v)

potato, egg, cheese,
choice of bacon, ham, sausage

CHORIZO TACO \$6

chorizo, scrambled egg,
pico de gallo, queso fresco

VEGAN TOFU \$6 (vg)

scrambled tofu with kale, avocado,
roasted corn and black bean salsa

HIDEAWAY
Kitchen and Bar

(v) vegetarian (v+) vegan upon request
(vg) vegan (g) gluten free friendly upon request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

BREAKFAST

SERVED 8:00 AM - 3 PM DAILY

HIDEAWAY BREAKFAST* \$14

two farm fresh eggs, smashed red potatoes, choice of sausage or bacon, choice of toast or biscuit

HONEY BUTTER CHICKEN BISCUIT \$20

two biscuits, fried chicken, honey butter, smashed red potatoes

BISCUITS & GRAVY* \$14

two eggs any style, house made biscuit, sausage gravy, smashed red potatoes

HIDEAWAY BREAKFAST SANDWICH \$16

one egg medium, chipotle aioli, arugula, tomato, bacon, pretzle bun

MIGAS \$14 (v) (g)

scrambled eggs, tortilla strips, pico de gallo, mixed cheese, queso fresco, avocado, corn tortilla, smashed red potatoes

NEW

HIDEAWAY CRUNCH WRAP \$7 (g)

egg, potato, crispy tortilla strips, shredded cheese, queso

CHORIZO SKILLET \$16 (g)

two eggs any style, black bean & corn salsa, smashed red potatoes, queso fresco pico de gallo

HEALTHY

HIDEAWAY CONTINENTAL \$14 (v)

half size speciality waffle, yogurt with granola & honey, fruit cup

SWEET POTATO HASH \$16 (v+)

sweet potatoes, peppers, onions, brussels sprouts, two eggs any style

KETO BREAKFAST PLATE \$22

eggs scrambled with peppers, onions and cheese, bacon sausage, steak, avocado, hollandaise, arugula, red onions, goat cheese

AÇAÍ PARFAIT BOWL \$16 (v+)

banana, strawberry, almond milk, vanilla yogurt, house made granola

CHICKEN & WAFFLE

SAUSAGE GRAVY CHICKEN & WAFFLE* \$24

buttermilk battered fried chicken, buttermilk waffle, sausage gravy, fresh herbs

CHICKEN & WAFFLE \$24

buttermilk battered fried chicken, sweet potato waffle, pe-can bourbon syrup, orange slice

A LA CARTE

AVOCADO (vg)	\$1
EXTRA EGG (v)	\$2
TOAST OR BISCUIT (v+)	\$2
SEASONAL FRUIT (vg)	\$4
SMASHED RED POTATOES (vg)	\$3
WAFFLE (v)	\$4
PANCAKE (v)	\$4
SAUSAGE	\$3
BACON	\$4

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BEVERAGES

COFFEE	\$3.50
AMERICANO	\$4.50
CAPPUCCINO	\$4.50
LATTE	\$4.50
COLD BREW	\$3.50
HOT TEA	\$3.50
ICED TEA	\$2.50
MAINE ROOT SODA	\$2.50
TOPO CHICO	\$3.50
ORANGE JUICE	\$3.50
JUICE	\$3.50

(cranberry, apple, grapefruit)

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LUNCH

SERVED 10 AM - 3 PM DAILY

SMALL PLATES

NEW

NACHOS \$4

crispy tostada, black bean & corn salsa, queso, cheddar jack cheese, jalapeno, sour cream

CHIPS & QUESO \$8 (v)

queso blanco with roasted poblanos, pico de gallo, avocado, fresh corn chips

CORNBREAD \$8 (v)

two large cornbread slices, honey, butter

PORK BELLY SLIDERS \$12

(3) sweet chili sauce, kimchi, bread & butter pickles

SOUP

CHICKEN TORTILLA \$6

avocado, lime, cilantro

LUNCH PLATES

NEW

SALMON RICE BOWL* \$26

grilled salmon, rice, black bean and corn salsa, creamy cilantro sauce, avocado, lime

SOUTHWEST CHICKEN SKILLET \$25

grilled chicken breast, tortilla strips, pico de gallo, cheddar jack cheese, ranch dressing, black bean & corn salsa, rice, avocado

HIDEAWAY QUESADILLA \$25

flour tortilla, crispy parmesan cheese, bacon, grilled chicken breast, ranch dressing, mixed cheese, southwest caesar salad, black bean & corn salsa

SANDWICHES

served with a choice of side

CUBAN \$18

ham, porkbelly, swiss, pickles, mustard, chipotle bbq sauce, sourdough

TURKEY AVOCADO BLT \$18

southwest fried turkey, bacon, avocado, tomato, lettuce, rosemary aioli, sourdough

GHOST PEPPER CHICKEN SANDWICH \$18

buttermilk battered fried chicken, ghost pepper rub, ghost pepper aioli, ranch dressing, bacon, swiss cheese, lettuce, tomato, pickles, brioche bun

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SALADS

HIDEAWAY COBB SALAD \$16

NEW hearts of romaine, grilled chicken, crispy jalapenos, roasted corn, tomato, cheddar jack cheese, avocado, bacon, ranch dressing

STRAWBERRY GOAT CHEESE SALAD \$10

arugula, strawberries, candied pecans, red onions, cucumbers, goat cheese, strawberry vinaigrette

SOUTHWEST CAESAR SALAD \$10

hearts of romaine, roasted corn, tomato, roasted red peppers, crispy tortilla strips, queso fresco, chipotle caesar dressing

add chicken (grilled or fried) \$5 add beef tenderloin* \$10

add grilled salmon* \$6

BURGERS

served with a choice of side

HIDEAWAY BURGER* \$18

angus patty, bacon, cheddar cheese, bacon aioli, lettuce, tomato, onion, pickles

GOAT CHEESE MUSHROOM BURGER* \$18

arugula, roasted cherry tomatoes, angus patty, goat cheese, pistou, sauteed mushrooms, pickles

SIDES

HAND CUT HERB FRIES (vg) \$4

SWEET CHILI BRUSSELS SPROUTS (vg) \$4

ONION RINGS (v) \$4

FRUIT CUP (vg) (g) \$4

SIDE SALAD (v+) (g) \$4

MAC & CHEESE (v) \$4

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LIQUID BRUNCH

CLASSIC MIMOSA \$8.00 glass/\$24 carafe

house champagne, orange juice, grapefruit, cranberry, pineapple

SPECIALTY MIMOSAS \$9 glass/\$28 carafe

house champagne, choice of strawberry lemonade, pomegranate blueberry, hibiscus honey, blackberry

MIMOSA FLIGHT \$20

house champagne, selection of 4 classic or specialty mimosa juices

HIDEAWAY MICHELADA \$11

lime juice, choulula, zing zing bloody mary mix, estrella jalisco

HIDEAWAY BLOODY MARY \$11

jalapeno infused titos vodka,
served with vegetable skewer & bacon

IRISH COFFEE \$10

baileys, jameson, coffee, whipped cream

COCONUT COFFEE MARTINI \$13

coconut, kahlua, vodka, coffee