

Hideaway Co.

Weekend Menu:

- all meals and non-alcoholic beverages are included in your rate - bar selections and snacks available for purchase
- menus are subject to change based on seasonality and product availability at Chef's discretion
- meals are serviced in the big white hospitality ten - let us know if you prefer to be served in your tent
- reminder: outside food and alcohol are not permitted on campus

FRIDAY EVENING

6PM HAPPY HOUR | 7PM DINNER

FIRST COURSE:

lemon dill labneh with bulgur wheat herb salad | grilled bread

ENTRÉE CHOICE:

laurel hill trout OR backbone farm pork chop

snow peas and oyster mushrooms, sauteed with ginger | red lentils with cumin seed | lemon brown butter

chef's choice vegetarian, vegan, or children's meal also available

DESSERT:

homemade cheesecake with fresh strawberries | lemon meringue cookie

SATURDAY BREAKFAST

available 8-10am; orders taken onsite

maple granola over plain yogurt, local honey drizzle and seasonal berries

breakfast quesadilla, egg, white cheddar, three sisters canadian bacon and local pepper jelly

pigeon bagel with lox; cream cheese, fresh dill, capers

fresh select seasonal fruit

the rolling pin glazed donuts and premium coffee

SATURDAY LUNCH

gourmet boxed lunch - pre order required; available after 9:30am

enjoy at your leisure or take along for your afternoon excursion - pick up at mobile kitchen

blt (bacon, lettuce, tomato) on sourdough, with chips and fruit

chicken salad on sourdough, chips and fruit

mixed seasonal green salad; house vinaigrette

SATURDAY EVENING

6PM HAPPY HOUR | 7PM DINNER

FIRST COURSE:

everything bagel panzanella salad, fresh herbs, crumbled chevre, beets | red wine sumac vinaigrette

ENTRÉE CHOICE:

smoked chicken OR grilled ribeye

presented with red skin potato and sugar snap pea strudel | seasonal local vegetable, chimichurri

chef's choice vegetarian, vegan, or children's meal also available

DESSERT:

raspberry fragipan tart, lavender creme anglaise, strawberry coulis

SUNDAY BRUNCH

available 8-10am; orders taken onsite

maple granola over plain yogurt, local honey drizzle and seasonal berries

seasonal vegetable quiche, served with salad greens

sausage country gravy and homemade baking powder biscuits, fried egg

savage mountain slab bacon

the rolling pin cinnamon rolls and premium coffee

*menu subject to change based on local availability and seasonality