

# Hideaway Co.

## Weekend Menu: this is a sample menu

• all meals are available a la carte, along with bar selections and snacks available for purchase • menus are subject to change based on seasonality and product availability at Chef's discretion • meals are served in the big white gathering tent at individual tables - let us know if you prefer to be served in your tent • reminder: outside food and alcohol are not permitted on campus. Average pricing: Breakfast \$5-12, Lunch \$10-15, Dinners \$50-75

### **FRIDAY EVENING**

6PM HAPPY HOUR | 7PM DINNER

#### FIRST COURSE:

summer vegetable pancake with local tomatoes and corn salad

#### ENTRÉE CHOICE:

laurel hill trout OR backbone farm pork chop

grilled vegetables, basil pesto potatoes, lemon-herb infused oil

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

#### DESSERT:

deconstructed lemon tart, rye pie crust, lemon curd, seasonal fruit, whipped cream

### **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 tomato, 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:

seasonal green salad with bagel chips, local feta, fresh herbs and

vinaigrette ENTRÉE CHOICE:

smoked chicken OR grilled steak

corn and white cheddar polenta, herby stewed summer vegetables,

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

DESSERT:

lavender panna cotta, strawberry coulis, local peaches and almond crumble

## **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