SOMEWHERE IN ODENTO

TAKEOUT & DELIVERY ONLINE ORDERING CATERING

STARTERS

Award Winning Wings @ 🎇

Dry-rubbed with our own special seasonings, smoked over pecan wood for three hours and flash fried. Eight per order. Made with love! 15 Naked - Old Bay - Buffalo - Blackberry Chipotle

Like it hot? Try our dry-hot rub, made with seven peppers and served with blackberry chipotle on the side!

Hideaway's Boneless Wings

Just what a boneless wing should be! Made from scratch and lightly breaded, choice of Buffalo, Asian Crisp or Blackberry Chipotle. Served with ranch or bleu cheese on the side. 12

Crabby Fries

Our beer-battered fries, with a delightful blend of crab meat, parmesan cheese, truffle oil, cheddar cheese and a hint of Old Bay. Rich, savory & delicious! 16

St. Louis Rib Appetizer

Dry-rubbed and smoked over pecan wood for six hours, 1/3 rack of meaty ribs are cut into pieces for a quick dip in the fryer! Served with blackberry chipotle sauce. 12

Hideaway Nachos 🥞

Pulled pork and creamy queso on a bed of crispy waffle fries, with refried beans, jalapenos, pico de gallo and house-made guacamole. 15 Also available vegetarian

Chesapeake Crab Dip

Three creamy cheeses, backfin blue crab meat and a hint of Old Bay. Served with fresh baguette. 16

Jalapeno Brisket Rolls

Like some heat? Smoked brisket, chipotle peppers, queso and caramelized onions in a crispy egg-roll wrapper! Served with a sweet jalapeno dipping sauce. Two for 12

Crusty Georgia Cornbread

Hideaway's original cornbread recipe, finished in a superhot oven for those delicious crispy edges! Glazed with honey butter 7

Basket of Hideaway Fries

Fresh-cut russets, soaked, rinsed, beer battered, fried and tossed with truffle oil & parmesan cheese! Served with garlic aioli. 8

Hideaway Favorite!

ALADS

Add: chicken @ or pulled pork @ 6 | brisket @ 8

Cobb Salad @

Romaine, arcadian greens, smoked chicken, red onion, grape tomatoes, chopped bacon, bleu cheese crumbles, sliced avocado and hard-boiled eggs, with bleu cheese dressing. 16

Garden Salad @

Spring mix with fresh tomato, cucumber, and peppers 5 / 9

Feel the Beet @

Roasted red and gold beets over arcadian greens, avocado, candied pecans and crumbled goat cheese with citrus balsamic vinaigrette 15

Grilled Chicken Caesar @

Freshly grilled romaine, with smoked and flash-fried chicken breast, house-made bacon, parmesan cheese and caesar dressing. 16

Dressings

ranch, raspberry vinaigrette, bleu cheese, spicy bacon, balsamic vinaigrette, thousand island, honey mustard

Cream of Crab with Sweet Corn

Our classic cream of crab with a southern twist, with a hint of sherry and a dusting of Old Bay. Cup 7 / Bowl 10

Hideaway Chili 22 ingredients, featuring seven chiles, red beans & smoky tomato sauce, topped with cheddar and jack cheeses. A delicious, rich chili flavor with medium heat. Cup 7 / Bowl 10

SANDWICHES

Served with one side. (Truffle Parm Fries add 1 / Brussels add 2)

The Ultimate

Our fresh from the smoker, delicious, pecan smoked pulled pork on a brioche roll, with slaw on the side. 15

House-smoked brisket, sauerkraut,

Brisket Reuben

thousand island dressing and Swiss cheese on grilled rye bread. 17 **Texas Brisket Sandwich**

Low-and-slow, smoked over pecan wood for 12 hours, on a brioche roll with slaw on the side. 16

French Dip

Pecan-smoked inside round, caramelized onions, provolone and tiger sauce, with au jus. 17

Chicken Breast Sandwich

8 oz skin-on chicken fillet, rubbed, smoked and flash fried (to crisp-it-up)! On a brioche roll with our sweet & spicy

aioli, 16

Pulled Chicken Sandwich BBQ (smoked) chicken, hand-pulled and softly coated with our own honey-apple BBQ sauce. 15

Veggie Burger

Black bean burger on a brioche roll with lettuce, tomato and sauteed onions. 15

Fatty Melt

No, this is not a typo! 7 oz of our burger blend, sauteed onions, bacon, lettuce, tomato and our special sauce, between two tasty grilled cheese sandwiches. A messterpiece! 18

The Hideaway Burger 🏋

7oz of the perfect blend: ground brisket, chuck and short rib, topped with house-made bacon, pepper jack and cajun remoulade with a bit of a bite! 16

Dry Hot & Blue Burger

Our beautiful burger blend, generously sprinkled with Hideaway's seven-pepper hot dry rub and topped with sauteed onions, bleu cheese crumbles, and our knocked-up BBQ sauce. Deliciously flavorful heat! 17

Our gluten-free items do not have gluten in their ingredients. However, since we do not have a gluten-free kitchen, cross contamination is a possibility. If you are allergic or very sensitive, please ask to see a manager. *CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SMOKIN' * ENTREES

Served with two sides unless otherwise noted. (Truffle Parm Fries add 1 / Brussels add 2)

Smoked Fried Chicken @ This is not your "normal" fried chicken!

Rubbed with our special Hideaway spices and smoked over pecan wood for three hours . . . then it's into the fryer for a quick dip. Moist and delicious. Breast, thigh, wing & drumstick 22

Like it hot? Try our dry-hot rub, made with seven peppers and served with blackberry chipotle on the side!

St. Louis Ribs @ Dry-rubbed and bathed in pecan smoke

for six hours. Fall off the bone tender! Half Rack 20 Texas Brisket ®

Certified Angus Beef * brisket caressed

with our secret rub, smoked twelve hours until tender and cut to order. 24

Off-the-Hook Whiskey Salmon Dusted with rub,

misted with a whiskey and soy glaze, and gently smoked. 24

Pecan-Smoked Meatloaf

One-half pound of our beautiful blend of brisket, short-rib and chuck, brushed with a down-home ketchup sauce and gently smoked. Served with mashed potatoes, gravy and choice of one side. 16

Charlotte's Homemade Pot Pie It doesn't get much better

than pot pie! The ultimate comfort food. Pecan-smoked chicken in a creamy sauce, with tender, flavorful vegetables. Served with a side salad (garden or caesar) No extra sides. 16

Memphis Pulled Pork 🕮 🧏 One-half pound of our smokey, moist,

flavorful oink. The best you've ever had! 18

Chesapeake Shepherd's Pie

Our take on a savory, comfort-food classic! Layers of flavor, beginning with Hideaway pulled-pork, crab, cream and sherry, covered with silky mashed potatoes, carrots, peas and topped with cheddar. Choice of one side 17

Hideaway Sampler 🕒 🕻

Hungry? Can't choose? Go for the sampler! Texas brisket, pulled pork, 1/4 rack of ribs and two wings. 28

The Waffled Pig We start with a crispy waffle made with

cornbread stuffing. Topped with a mound of creamy mashed potatoes, we add a healthy dose of our award-winning pulled pork, and drizzle it with gravy. Served with cranberry sauce. No side 17

Sides 4 each M-m-mac 'n Cheese - Colesiaw 🕮 - Red Potato Salad 🕮 - Mashed Potatoes & Gravy

Hush Puppies - Collard Greens @ - Green Beans @ - Baked Beans @ **Premium Sides**

Hideaway Fries 5 (w/ truffle oil and parmesan) - Brussels Sprouts 6 (w/ bacon, candied pecans & goat cheese) @

STUFFED

A giant potato stuffed with your choice below!

Pulled chicken, bacon and queso @ 14 Twice-baked broccoli & cheddar 🕒 13

Crabby (pulled pork & crab dip) 15

Pulled pork, sauteed onions and cheddar @ 14

FOR THE KI

For our friends 11 & younger

Hot Dog 8

Grilled Cheese 8

Served w/ a kids drink & one side.

Brussels add 2, Truffle Parm Fries add 1 **Chicken Tenders** 8

Hamburger or Cheeseburger Slider 8 M-m-mac 'n Cheese (no side) 8 Garden Salad (no side) 8

EVIL WEINERS

Serving only Vienna Premium Beef hot dogs......Dog / Dog & One Side

The Chili-Cheese Dog Hideaway Chili & queso...... 8 / 10.5 The Siberian Husky Sauerkraut and brown mustard......... 7 / 9.5

BEVERAGES

Coke, Diet Coke, Sprite, Dr. Pepper, Orange Soda, Birch Beer, Ginger Ale Sweet/Unsweet Tea, Hot Tea, Lemonade,



ARDER STUFF Ask to see our drink menu!

Beer The Hideaway has a fantastic selection! **Bourbon** The best selection in the area!

Craft Cocktails In the mood for a cocktail? Our bartenders will craft you a fresh, creative cocktail to suit your mood!

House Made ICE CREAM & DESSERTS Ask for our Daily Dessert Menu! All of our cakes, pies, ice cream and other desserts are made from scratch by our pastry chef at our sister location,



Julep Southern Kitchen & Bar, in Annapolis!