

To-Go Menu

3rd Party

APPETIZERS

Confit chicken wings 10
Bone-in Wings, Gochujang Glaze or Sweet Chili Glaze, Blue Cheese Fondue, Pickled Fresno chili, Scallions, Sesame Seeds

Calamari 14
Calabrian Chilis, Cilantro, Garlic, Yuzu-Soy Dipping Sauce, Fresh Herbs, Charred Lime

Popcorn shrimp 13
Crispy Shrimp, Sesame Aioli, Nori Ebi, Arugula, Scallions, Orange Segments, Herb Salad

Pork belly tacos 12
Sweet Hoisin Glaze, Pickled Carrot, Jalapeno, Napa Cabbage, Daikon, Kimchee Aioli

Shishito peppers 9
Blistered Peppers, Sweet Soy Glaze, Candied Ginger, Bonito Flake, Sesame Seeds

Avocado Toast 12
Smashed Avocado, Artisan Toast, Arugula, Frisse, Tomatoes, Red Onion, Radish, Shallot Dressing

Truffle Mac and Cheese 10
Cavatelli Pasta, White Cheddar, Fontina, Gruyère, Truffle Oil, Toasted Breadcrumbs

Charred Bone Marrow 14
Korean Chili Glaze, Caper-Cashew Gremolata, Pickled Shallots, Grilled Country Bread, Frisee Salad

Roasted Pork Belly 15
Sunchoke Puree, Honey Hoisin Glaze, Radish, English Peas, Edamame, Charred Lettuce

BURGERS / SANDWICHES

Chicken Sandwich 12
Marinated Grilled Chicken, Pepperjack, Chipotle Aioli, Gem Lettuce, Tomato, Bacon, Avocado, Challah Bun, served with Hidden House fries

Italian Sandwich 14
Salami, Prosciutto, Spicy Capicola, Cherry Peppers, Pepperoncini, Provolone Cheese, Tomato Confit, Iceberg Lettuce, Red Wine Vinaigrette, Ciabatta Bread, served with Hidden House fries

H.H. Burger* 15
Espresso Dusted, Sweet Bourbon BBQ Sauce, Crispy Onions, Bacon, Jalapeño, Havarti Cheese, Challah Bun served with Hidden House fries

Double Burger* 13
Lettuce, Onion, Special Sauce, American Cheese, Cheese Sauce, Sesame Seed Bun served with Hidden House fries
B.L.A.T. 14
Toasted Artisan Bread, Bacon, Bibb Lettuce, Beefsteak Tomato, Avocado, Basil Mayo served with Hidden House fries

SIDES:

Potato Purée 7
Idaho Potatoes, Butter, Cream

Charred Brussels Sprouts 8
Gochujang, Shallots, Garlic, Bacon

Grilled Asparagus 8
Jumbo Asparagus, Maldon Sea Salt, Olive Oil, Fresh Herbs

SALADS:

House Salad 8
Local Mixed Greens, Cherry Tomatoes, Cucumber, Feta Cheese, Pomegranate Seeds, Watermelon Radish, Shaved Carrots, Shallot Vinaigrette

Kale Caesar 12
Marinated Kale, Gem Lettuce, Caperberries, Bacon, Chopped Egg, Anchovy Dressing, Furikake Toast Pieces

Asian Salad: Chicken - 14 or Tuna - 15
Pulled Chicken, Bell Peppers, Cabbage, Bok Choy, Snap Peas, Cashews, Mint, Scallions, Crispy Wontons, Jalapeño-Miso Dressing

ENTREES

Squash Ravioli 19
Brown Butter Sage Cream, Candied Walnuts, Pearl Onions, Shiitake Mushrooms, Apples, Parmesan, Crispy Kale, Prosciutto Powder

Shrimp Pesto Pasta* 16
Angel Hair Pasta, Arugula-Almond Pesto, Artichokes, Tomato, Grated Lemon, Parmesan, Nori Ebi

Crispy Duck Breast 26
Grilled Peaches, Bok Choy, Goat Cheese, Arugula Pesto, Sherry Syrup, Rosemary Duck Jus

Hanger Steak* 28
Pepper Crusted, Potato-Leek Rosti, Swiss Chard, Mushroom Cream Sauce

Scottish Salmon* 25
Miso Marinated, Bok Choy, Snap Peas, Shiitake Mushrooms, Sweet Peppers, Dashi Broth, Ramen Noodles

Roasted Cauliflower 18 (vegetarian)
Crispy Cauliflower, Calabrian Chilis, Cauliflower Puree, Romesco, Chimichurri, Herb Salad

Crispy Chicken 19
Potato Puree, Garlic Confit, Broccolini, Roasted Maitake Mushrooms, Citrus Jus

Boneless Ribeye* 42
16oz Ribeye, Porcini Crust, Asparagus Mushroom Risotto, Truffle Demi

Baja Striped Bass* 26
Castelvetrano Olives, Roasted Bell Peppers, Artichokes, Braised Fennel, Orange Pernod Sauce

DESSERTS

Caramel Budino 8
Brown sugar creme with a salted caramel sauce

Flourless Chocolate Cake 7
Candied Walnuts, Fresh Berries, Raspberry Cream

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

** Some items may contain nuts. Please advise us of any allergies or dietary restrictions.