

BRUNCH MAINS

(SERVED 11AM to 4PM on SUNDAY)

Egg & Cheese on a roll \$7

Add Bacon or Ham \$3 Add home fries or side salad \$6

Gluten free bun available \$3

Chef's Omelet of the Day \$16

Served w/ home fries and side salad.
GF

French Toast \$15

w/ maple syrup.

Fried Chicken & Waffles \$19

Panko fried chicken and waffles, w/ maple syrup.
GF

Steak & Egg Sandwich \$20*

Grilled steak, arugula, grilled peppers, caramelized onions, tomato, and chimichurri aioli topped w/ 2 fried eggs. Served w/ home fries.

Add Bacon \$3 Add Cheddar, Swiss, or Mozzarella \$3

All American \$20

2 eggs any style, choice of bacon or ham,
2 pancakes, home fries, and toast.

GFA

Short Stack \$15

3 pancakes w/ maple syrup, served with home fries.
GF

Bacon Jam Brunch Burger \$25*

8-ounce grass-fed burger, house made bacon jam, arugula, tomato, black garlic aioli, and a fried egg on a Brioche bun w/ choice of Cheddar or Swiss. Served w/ French fries.

GFA

Gluten free bun available \$3

Blackened Salmon BLT Sliders \$23*

Blackened Salmon, crispy bacon, farm greens, tomato, and mango/scallion aioli. Served w/ French fries.

Add Bacon \$3 Add Cheddar, Swiss, or Mozzarella \$3

Breakfast Delight Flatbread \$20

House made Italian sausage, scrambled egg, bacon, cheddar, arugula, and BBQ sauce.

GFA

Our Restaurant Motto

"Treat Yourself"

KID'S MENU

Gluten Free Fried Chicken Tenders & Fries \$12

Choice of honey mustard sauce, BBQ sauce, or ketchup

Burger Sliders & Fries \$12*

Add Cheddar, Swiss, or Mozzarella \$3

Gluten Free Bun Available \$3

Penne Pasta \$10

w/ Butter or Marinara

Gluten Free Available \$3

Cheese Flatbread \$10

Mozzarella cheese and marinara

Add Pepperoni \$3

Gluten Free Dough Available \$3

SIDES À LA CARTE

Side Salad	\$6
Chef's Choice Vegetable	\$8
French Fries	\$6
Parmesan Parsley Fries	\$8
Home Fries	\$6
Yuca Fries	\$6
Fried Rice	\$8

BEVERAGES

Coke	\$4
Diet Coke	\$4
Ginger Ale	\$4
Orange Juice	\$5
Apple Juice	\$5
Coffee / Tea	\$4
Iced Tea	\$5
Iced Coffee	\$5
Iced Chai Tea	\$7
Lemonade	\$7
Butterfly Lemonade	\$7
Lg Sparkling Water	\$9

WINE & BEER
AVAILABLE FOR
DINE-IN & TAKEOUT

CURATED CATERING AVAILABLE

CONTACT OUR RESTAURANT TO DISCUSS OUR CATERING SERVICES

Executive Chef/ Owner
Flemming Brown



FLEMMING'S HIDDEN VALLEY RESTAURANT

(860) 619-0027

88 Bee Brook Road, Washington, CT 06794

reservations@flemmingshvrestaurant.com

www.flemmingshvrestaurant.com

HOURS

Thursday, Friday, Saturday, Monday

LUNCH 11:30AM to 4PM

DINNER 5PM to 8PM

SUNDAY BRUNCH

11AM to 4pm

DINE-IN • TAKEOUT • CURBSIDE PICKUP



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**Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

V-Vegan VA-Vegan Available O-Organic
VEG-Vegetarian VEGA-Vegetarian Available
GF-Gluten Free GFA-Gluten Free Available

SOUPS & SALADS

(SERVED ALL DAY)

Chef's Soup of the Day \$14

House Salad \$12

Cucumber, red onion, diced peppers, tomatoes, and carrots
w/ Carrot & Ginger Dressing
GF/VEG/VA

Beet Salad \$13

Roasted beets, arugula, orange segments, and toasted pepitas
w/ a Dijon honey vinaigrette
GF/VEG/VA

Five Spiced Poached Pear Salad \$14

Farm Greens, candied walnuts, feta, heart of palm, shaved radish,
and orange zest w/ Kimchi Vinaigrette
GF/VEG/VA

Cold Vermicelli Noodle Salad \$14

Vermicelli noodles, scallion, peppers, orange slices, mint, basil,
sweet Thai chili sauce, and sesame seeds.
GF

Kani Salad \$14

Imitation crab, mango, cucumber, carrot, scallion, and sesame seeds,
served over mixed greens, topped w/ nori & panko crumbs.
GF

Add Chicken \$10 Add Shrimp \$12 Add Salmon \$14
Add Steak \$16* Add Duck \$12*

FLATBREADS

(SERVED ALL DAY)

Gluten Free dough available \$3

Margherita \$16

Fresh mozzarella, marinara, fresh tomato, and basil.

Tres Formaggi \$16

Olive oil, ricotta, parmesan, and mozzarella.

The Bacon Jam \$22

Olive oil, ricotta, parmesan, mozzarella, and house made bacon jam.

BBQ Fried Chicken \$19

Arugula, cheddar, fried chicken, and BBQ Sauce.

Italian Sausage \$19

Italian pork sausage, whipped ricotta, arugula,
orange zest, and balsamic glaze.

Mushroom & Caramelized Onion \$17

Seasonal mushrooms, caramelized onion,
mozzarella, and marinara.

Supreme \$23

Italian pork sausage, pepperoni, peppers, onions, mushrooms,
mozzarella, parmesan, and marinara.

Breakfast Delight Flatbread \$20

House made Italian sausage, scrambled egg, bacon,
cheddar, arugula, and BBQ sauce.

TACOS

(SERVED ALL DAY)

ALL TACOS ARE GLUTEN FREE & SERVED W/ FRENCH FRIES

BBQ Chicken \$16 BBQ Pulled Pork \$16 Mixed Vege \$15

Gochujang slaw, pickled onions, cotija cheese,
and cilantro, on corn tortillas.

Shrimp \$20 Seared Salmon \$24

Mango Salsa, mango aioli pickled onions, cotija cheese, and cilantro, on
corn tortillas.

Soy Braised Beef Rib Tacos \$23

Wasabi aioli, pickled onion, radish, and farm greens, on corn tortillas.

LUNCH MAINS

(SERVED 11:30AM to 4PM THUR, FRI, SAT, MON)

Egg & Cheese on a roll \$7

Add Bacon or Ham \$3 Add home fries or side salad \$6

Gluten free bun available \$3

Chef's Omelet of the Day \$16

Served w/ home fries and side salad.
GF

Bacon Jam Burger \$24*

8-ounce grass-fed burger, house made bacon jam, arugula, tomato, and
black garlic aioli, on a Brioche bun w/ your choice of Cheddar or Swiss.
Served w/ parmesan parsley fries.
GFA

Gluten free bun available \$3

Fried Chicken Sandwich \$19

Gochujang slaw, pickles, and BBQ sauce on a Brioche bun.
Served w/ French fries.
GFA

Cubano Sandwich \$19

Pulled pork, ham, Swiss cheese, pickles, and our sweet/tangy Cuban aioli,
on baguette bread. Served w/ French fries.

Grilled Chicken Sandwich \$19

w/ Arugula, tomato, bacon, black garlic aioli, and Swiss cheese.
Served w/ French fries.

Blackened Salmon BLT Sliders \$23*

Blackened Salmon, crispy bacon, farm greens, tomato,
and mango/scallion aioli. Served w/ French fries

Pad Thai \$25

Traditional Pad Thai rice noodles, egg, peppers, cilantro, bean sprouts,
scallions, and pistachio. Topped w/ sesame seeds and lime wedges.
GF

Fried Rice \$15

w/ egg and sautéed vegetables
GF/VEG/VA

Add Chicken \$10 Add Shrimp \$12 Add Salmon \$14
Add Steak \$16* Add Duck \$12*

DINNER SMALL PLATES

(SERVED 5PM to 8PM THUR, FRI, SAT, MON)

Fried Brussels \$13

Dressed in honey lime siracha sauce and tossed with crispy bacon
GF

Chicken Satay \$15

Served w/ cucumber and peanut dipping sauce
GF

Bang-Bang Shrimp \$16

Panko fried shrimp and seasoned fries with our house made
Bang-bang dipping sauce
GF

Duck Spring Rolls \$18

Vermicelli noodles, scallion, and peppers,
served w/ a Thai Sweet Chili sauce
GF

DINNER MAINS

(SERVED 5PM to 8PM THUR, FRI, SAT, MON)

Salmon \$38*

w/ honey/lemongrass glaze, vegetable coconut curry broth,
mango/jalapeno salsa, fried Vermicelli noodles, and basmati rice.
GF

Chicken Katsu \$23

Panko fried chicken w/ lemongrass glaze, cucumber salad, and sushi rice.
GF

Bacon Jam Burger \$24*

8-ounce grass-fed burger, house made bacon jam, arugula, tomato, and
black garlic aioli, on a Brioche bun w/ your choice of Cheddar or Swiss.
Served w/ parmesan parsley fries.
GFA

Blackened Salmon BLT Sliders \$23*

Blackened Salmon, crispy bacon, farm greens, tomato, and
mango/scallion aioli served w/ French fries

Beef Sushi Roll \$23

Soy braised beef rib, wasabi aioli, cucumber, red lettuce,
ginger soy dipping sauce
GF

Prime Rib Korean Stir Fry \$38

Stir fried marinated prime rib, radish, carrots, peppers, onion,
and scallion served over Basmati rice and topped with micro greens.
GF

Pad Thai \$25

Traditional Pad Thai rice noodles, egg, peppers, cilantro, bean sprouts,
scallions, and pistachio. Topped w/ sesame seeds and lime wedges.
GF

Fried Rice \$15

w/ egg and sautéed vegetables
GF/VEG/VA

Add Chicken \$10 Add Shrimp \$12 Add Salmon \$14
Add Steak \$16* Add Duck \$12*