

DINNER
NOVEMEBER '25

SIDE TRACK

HIXSON PIKE
3514

OKRA CHIPS 7 HEARTH BAKED PITA 3 CRISPY LEEKS 7

FRENCH ONION TARTINE	with melted gruyere and onion jus	12
WHIPPED FETA	with honey and cooked to order pita	14
RAJAS	with guajillo salsa and warm tortillas	13
CRISPY FRIED MUSHROOMS	with truffle oil, rosemary, and horseradish sauce	12
“SWEET & SOUR” BRUSSELS SPROUTS	with honey gastrique and orange	10
SHRIMP SCAMPI	with garlic sauce and “sopping toast”	18
TRUFFLE FRIES	with parmesan and garlic aioli	9
DEVEILED EGGS	with house pickles and herbs	7
CHICKEN LIVER PATE	with pickled mustard seed and toasted country loaf	12
FRESH CUT CHICKEN TENDERS	with fried herbs and creamy herb dressing	14

ICEBERG WEDGE 7	CAESAR 12	GRILLED LITTLE GEM 11
with buttermilk blue cheese, tomato and fried leek	with anchovy dressing, bread crumb and parmesan	with cilantro vinaigrette, pumpkin seed, tomato and parmesan

WOOD OVEN BIRDS.

HALF CHICKEN, COOKED IN OUR WOOD FIRED OVEN WITH GOLDEN CRISPY SKIN

HERB SALSA VERDE 21	RED CURRY 21
with castelvetrano olive and lemon	with basil and crushed peanut

CHICKEN PICCATA	with capers and lemon butter	17
BUTTERMILK FRIED CHICKEN	with fermented fresno hot sauce	21
SHRIMP & GRITS	with MSM andouille	24
BEAR CREEK FARMS BURGER*	with gruyere, caramelized onion, dijonnaise, and house pickles	16
BONE-IN PORK CHOP*	with golden raisin, caper berry, and pickled mustard seed	24
“LASAGNA” À LA MINUTE	with bear creek farms bolognese and parmesan	19
SPICY RICOTTA GNOCCHI	with calabrian chili and pecorino romano	24
WOOD GRILLED SALMON	with cucumber, mint, calabrian chili and dill	24
WOOD GRILLED NORTH CAROLINA SWORDFISH*	with braised fennel and aioli	28
PAN ROASTED SNAPPER	with toasted almonds and lemon butter	32

HICKORY GRILLED STEAKS.

SERVED WITH CHOICE OF CONFIT GARLIC BUTTER, PEPPERCORN SAUCE, OR CREAMY HORSERADISH

PRIME BAVETTE* 38	FILET MIGNON* 58	45 DAY DRY-AGED RIBEYE* 72
8oz, rich beefy cut from the lower sirloin, recommended medium	8oz, tender and lean center cut from the tenderloin	16oz, lots of fat for flavor and deeply marbled

HANDCUT FRIES	5
WHIPPED GARLIC MASHED POTATO	5
WOOD OVEN HONEYNUT SQUASH with brown butter and pumpkin seed dukkah	7
WOOD GRILLED OKRA with confit garlic oil, lemon, and toasted sesame	7
SAUTEED MUSHROOMS with thyme, calabrian chili and sherry	7
WOOD OVEN ROASTED CARROTS with orange, sage and aleppo	7



@SIDETRACKHERE

PLEASE NOTIFY US OF ANY ALLERGIES —YOUR WELL-BEING IS IMPORTANT TO US.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

MARTINIS.

HEFTY POURS, FROZEN GLASS, & STIRRED | \$15 EA

CLASSIC MARTINI ford's gin or ketel one vodka, dolin dry & blanc

GIBSON ford's gin, dolin dry, house pickled onion

VESPER gin & vodka, lillet blanc, orange bitters

MARTINEZ hayman's old tom gin, luxardo, sweet vermouth

ESPRESSO MARTINI ketel one, kahlua, cold brew, cacao bitters



CLASSIC COCKTAILS

THE SURE THING 12

blanco, lime, orange curacao, agave, jalapeno

HEMMINGWAY DAIQUIRI 12

planteray rum, luxardo, lime, grapefruit

ORIGINAL FRENCH 75 14

pierre ferrand 1840, sparkling, lemon

BANANA BOULEVARDIER 12

bourbon, campari, tempus fugit banana, sweet vermouth

CHUCK'S OLD FASHIONED 14

rye, demerara, house bitters blend

COLD BEER.

Draft.

XUL BEER CO. "TORO Y OSO" 8
Mexican Lager

SOUTHERN GRIST 8
Pilsner

BEARDED IRIS "HOMESTYLE" 8
IPA

HIGHLAND "GAELIC ALE" 8
Amber Ale

Packaged.

MILLER LITE 5
American Lager, 12 oz bottle

TN BREW WORKS "SOUTHERN WHIT" 7
Belgian White, 12 oz can

BLACKBERRY FARM 7
Saison, 12 oz can

HUTTON & SMITH "IGNEOUS" 6
IPA, 12 oz can

WISEACRE "SKY DOG" 6
Lager, 12 oz can

SHACKSBURY 6
Dry Cider, 12 oz can

WINE BY THE GLASS.

Sparkling & White.

CAVA Los Monteros, NV, Spain 9
green apple, dry

PINOT GRIGIO Terre Gaie "Claris", 2024, Italy 10
dry, floral, lean and green

SAUVIGNON BLANC Walnut Block, 2024, Marlborough NZ 12
grapefruit zest, grassy, star fruit

CHARDONNAY Aviary, 2023, Napa CA 12
vanilla, guava, toasted bread

Red.

PINOT NOIR Wente "Baily Hill", 2023, Central Coast CA 11
dried wood, cherry pie, red flowers

ROSSO G.D. Vajra, 2022, Piedmont IT 12
ample structure, dried fig, black currant

CABERNET SAUVIGNON Matthew Fritz, 2022, North Coast CA 13
dark cherry, bell pepper, cedar

See our full wine menu
for additional options
available by the bottle

SPIRIT FREE

SAN PELLEGRINO 8
750ml

BAR DIVER 10
DAIQUIRI

ST AGRESTIS 12
PHONY NEGRONI

ATHLETIC BREWING 6
HAZY IPA

HAPPY HOUR 4PM-6PM
\$2 OFF WELL SPIRITS | \$1 OFF BEERS | \$2 OFF GLASS WINES