

BRUNCH
AUGUST '26

SIDE TRACK

HIXSON PIKE
3514

BEIGNETS (orders of 3 or 5) with copious amounts of powdered sugar	5 / 7
OKRA CHIPS with guajillo chili salt and lime	7
DEVEILED EGGS with jammy yolk, house pickles and herbs	8
WHIPPED FETA with honey and made to order pita	14
CHICKEN LIVER PATE with assorted garnishes, accoutrements, and toasted country loaf	14
TOMATOES with good olive oil, fresh mozzarella, and basil	14
AVOCADO-TOMATO TOAST with oven roasted tomato, avocado, feta, and pumpkin seed dukkah	14
FRESH CUT CHICKEN TENDERS with fried herbs and creamy herb dressing	14

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

GRILLED SHRIMP \$12 - GRILLED CHICKEN \$16 - GRILLED STEAK \$28

BISCUITS & GRAVY with sausage gravy and two eggs	15
EGGS IN PURGATORY eggs poached in calabrian tomato sauce with homemade pita	14
SHRIMP & GRITS with MSM andouille	24
QUICHE LORRAINE with bacon, leek, gruyere filling and dressed greens	14
BLT with neuske's bacon and fried egg	15
CHICKEN & WAFFLES with hot sorghum and maple syrup	19
EGGS BENEDICT with salt-cured country ham and hollandaise, dressed greens	16
CHORIZO & EGG BURRITO with jack cheese, potato, grilled onion and poblano, avocado salsa	17
HONEY BUTTER CHICKEN BISCUIT with sesame honey butter, fried chicken breast on a biscuit	14
HUNGARIAN STYLE CREPES blueberry-coriander compote, maple syrup	14
WOOD GRILLED STEAK & EGGS with hollandaise and two eggs	32

SEMI-FAMOUS FRIED CHICKEN

HALF CHICKEN, NOT-SO-SECRET BLEND OF HERBS & SPICES, DEEP FRIED TO ORDER

dressed with crispy fried herbs, french sea salt, served with buttermilk biscuit and our fermented fresno hot sauce

\$21

WOOD GRILLED BURGER with gruyere, caramelized onion, dijonnaise, and house pickles	16
WOOD GRILLED SALMON with cucumber, mint, calabrian chili and dill	24
“LASAGNA” À LA MINUTE with bear creek bolognese and parmesan	19
WOOD OVEN ROASTED HALF CHICKEN	21
RED CURRY with basil and crushed peanut	
HERB SALSA VERDE with lemon and castelvetrano olives	

HASHBROWN 4	BISCUIT or TOAST 3	FRIED FINGERLING POTATOES 6	
with dill sauce and lemon	with butter and jam	with pecorino romano and garlic aioli	
NEUSKE’S BACON 4.5	GRITS 3.5	BRÛLÉED GRAPEFRUIT 3.5	GRILLED OKRA 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.

BRUNCH
COCKTAILS.

MIMOSA 9 / 28
sparkling, fresh OJ

BLOODY MARY 10
vodka, bloody mix, pickled okra

HUGO SPRITZ 11
cava, st. germaine, mint, lime

APEROL SPRITZ 11
cava, aperol, orange

FRENCH 75 12
gin, lemon, sparkling

MONT BLANC 12
grand marnier, cold brew, milk foam, orange

ESPRESSO MARTINI 15
ketel one, kahlua, cold brew, cacao bitters

COFFEE &
TEA.

FRENCH PRESS COFFEE 5

HARNEY & SONS FINE TEAS 5
Rooibos Chai | Japanese Sencha | Earl Grey

COLD BEER

Draft

XUL BEER CO. "TORO Y OSO"	8
Mexican Lager	
VON TRAPP	8
Pilsner	
BEARDED IRIS "HOMESTYLE"	8
IPA	
HIGHLAND "GAELIC ALE"	8
Amber Ale	

Packaged

MICHELOB ULTRA	5
American Lager, 12 oz bottle	
STELLA ARTOIS	6
Belgian-Style Pilsner, 12 oz bottle	
HUTTON & SMITH "IGNEOUS"	6
IPA, 12 oz can	
THREE FLOYDS "GUMBALLHEAD"	6
APA, 12 oz can	
FOUNDERS PORTER	6
Porter, 12 oz bottle	
SHACKSBURY	6
Dry Cider, 12 oz can	

WINE BY THE GLASS.

Sparkling & White

BLANC DE BLANC	Treveri, Washington	11
green apple and brioche		
PINOT GRIGIO	Terre Gaie "Claris" 2024, Italy	10
dry, floral, lean and green		
SAUVIGNON BLANC	Aquamarine 2024, Marlborough	12
white grapefruit, guava, passion fruit		
CHARDONNAY	Spoke West 2024, Lodi	12
pear and citrus peel		

Red

PINOT NOIR	Salvalai 2024, Veneto	11
purple fruits, plum, cranberry, earth		
RED BLEND	Ouest 2024, Columbia Valley	14
ripe cherry, black pepper, hint of smoke		
MERLOT	Peirano Estate 2022, Lodi	12
blackberry, dried herbs, pomegranate, mulled spices		

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