

BRUNCH  
JANUARY '26

SIDE TRACK

HIXSON PIKE  
3514

OKRA CHIPS 7                      HEARTH BAKED PITA 4                      DEVILED EGGS 8

BEIGNETS (orders of 3 or 5) with copious amounts of powdered sugar 5 / 7  
WHIPPED FETA with honey and made to order pita 14  
CHICKEN LIVER PATE with pickled mustard seed and toasted country loaf 14  
TRUFFLE FRIES with parmesan and garlic aioli 10  
AVOCADO-TOMATO TOAST with oven roasted tomato, avocado, feta, and pumpkin seed dukkah 14  
SALMON BISQUE cream, tomato, white wine, leek 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                      with anchovy dressing, bread                      with cilantro vinaigrette, pumpkin  
and fried leek                      crumb and parmesan                      seed, tomato and parmesan

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 sauce 38

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 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                      BUTTERMILK BISCUIT 3                      NIEDLOV'S TOAST 3                      HANDCUT FRIES 5  
with dill sauce and lemon                      with jam                      with butter                      with rosemary

NEUSKE'S                      GRITS 3.5                      BRÛLÉED                      TWO EGGS 4  
BACON 4.5                      GRAPEFRUIT 3.5

BRUNCH  
COCKTAILS.

MIMOSA 7 / 20  
cava, 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, cava float

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

SOUTHERN GRIST 8  
Pilsner

BEARDED IRIS "HOMESTYLE" 8  
IPA

HIGHLAND "GAELIC ALE" 8  
Amber Ale

Packaged.

MICHELOB ULTRA 5  
American Lager, 12 oz bottle

BLACK ABBEY "THE ROSE" 6  
Belgian-Style Blonde Ale, 12 oz can

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

WISEACRE "SKY DOG" 6  
Lager, 12 oz can

FOUNDERS PORTER 6  
Porter, 12 oz bottle

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 Leese Fitch 2023, California 14  
blackberry, allspice, 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