

BRUNCH
JUNE '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
TRUFFLE FRIES with parmesan and garlic aioli	10
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

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 strawberry-coriander compote, maple syrup	14
WOOD GRILLED STEAK & EGGS with hollandaise and two eggs	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 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	BUTTERMILK BISCUIT 3	NIEDLOV’S TOAST 3	HANDCUT FRIES 5
with dill sauce and lemon	with jam	with butter	with rosemary

NEUSKE’S BACON 4.5	GRITS 3.5	BRÛLÉED GRAPEFRUIT 3.5	TWO EGGS 4	GRILLED OKRA 7
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@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 Wente "Baily Hill", 2023, Central Coast CA	11
dried wood, cherry pie, red flowers	
RED BLEND Owest 2024, Columbia Valley	14
ripe cherry, black pepper, hint of smoke	
CABERNET SAUVIGNON Hedges C.M.S. 2022, Washington	13
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