

DINNER
OCTOBER '26

SIDE TRACK

HIXSON PIKE
3514

OKRA CHIPS 7 HEARTH BAKED PITA 4 CRISPY LEEKS 7

FRENCH ONION TARTINE with melted gruyere and onion jus	12
WHIPPED FETA with honey and baked to order pita	14
RAJAS with guajillo salsa and warm tortillas	18
CRISPY FRIED MUSHROOMS with truffle oil, rosemary, and horseradish sauce	12
SHRIMP SCAMPI with garlic sauce and “sopping toast”	18
“SWEET & SOUR” BRUSSELS SPROUTS with honey gastrique and golden raisin	10
DEVEILED EGGS jammy yolk, house pickles and herbs	8
CHICKEN LIVER PÂTÉ with assorted garnishes, accoutrements, and toasted country loaf	14
FRESH CUT CHICKEN TENDERS with fried herbs and creamy herb dressing	14
SALMON BISQUE with cream, tomato, and crispy leeks	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 \$9 - GRILLED CHICKEN \$14 - GRILLED SALMON \$16 - GRILLED STEAK \$28

..... *SMOKE BOX CHICKEN*

HALF CHICKEN, BRINED AND MARINATED, ROASTED OVER WOOD COALS

HERB SALSA VERDE 22	RED CURRY 22
with castelvetrano olive and lemon	with basil and crushed peanut

CHICKEN PICCATA with capers and lemon butter	17
BUTTERMILK FRIED CHICKEN french sea salt, rosemary, served with fermented fresno hot sauce	22
SHRIMP & GRITS with MSM andouille	24
WOOD GRILLED BURGER* with gruyere, caramelized onion, dijonaise, 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 RIGATONI VODKA with calabrian chili and parmesan	22
WOOD GRILLED SALMON* with cucumber, mint, calabrian chili and dill	24
SPICE CRUSTED TUNA served rare with coriander-fennel crust and marinated gigante beans	34
WOOD GRILLED BRANZINO with braised fennel and tarragon	36
WOOD GRILLED RIBEYE* 16oz, with green peppercorn sauce	68

FRIED FINGERLING POTATOES with pecorino romano and garlic aioli	6
WHIPPED GARLIC MASHED POTATO	6
WOOD OVEN ROASTED GOLDEN BEETS with maple orange sauce	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
HONEYNUT SQUASH with brown butter and pumpkin seed dukkah	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, twist or olives
- DIRTY GIBSON ford's gin or ketel one vodka, dolin dry, brine, blue cheese olive, 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
- HEMINGWAY 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
rittenhouse rye, demerara, bitters

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

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

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

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