

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 with buttermilk blue cheese, tomato and fried leek	CAESAR 12 with anchovy dressing, bread crumb and parmesan	GRILLED LITTLE GEM 11 with cilantro vinaigrette, pumpkin seed, tomato and parmesan
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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	35

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

BEAR CREEK FARMS 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 with dill sauce and lemon	BUTTERMILK BISCUIT 3 with jam	NIEDLOV'S TOAST 3 with butter	HANDCUT FRIES 5 with rosemary
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NEUSKE'S BACON 4.5	GRITS 3.5	BRÛLÉED GRAPEFRUIT 3.5	TWO EGGS 4
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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 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 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