

**BRUNCH**  
FEBRUARY '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 assorted jammy yolk, house pickles and herbs	8
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	38

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## *SEMI-FAMOUS FRIED CHICKEN*

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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**

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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  
with dill sauce and lemon

BUTTERMILK BISCUIT 3  
with jam

NIEDLOV'S TOAST 3  
with butter

HANDCUT FRIES 5  
with rosemary

NEUSKE'S  
BACON 4.5

GRITS 3.5

BRÛLÉED  
GRAPEFRUIT 3.5

TWO EGGS 4



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, 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

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

SANGIOVESE Ferrante 2020, Tuscany 12  
dried strawberry, plum, vanilla

RED BLEND Hedges C.M.S. 2022, Washington 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