

BRUNCH
AUGUST '25

SIDE TRACK

HIXSON PIKE
3514

OKRA CHIPS 7	HEARTH BAKED PITA 3	DEVILED EGGS 7
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		12
TRUFFLE FRIES with garlic, parmesan and aioli		9
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 LITTLE GEM 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 fresh peaches, 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	18
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
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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.

- MODELO ESPECIAL 8
Mexican Lager
- PRINTSHOP “WEST COAST” 8
Pilsner
- BEARDED IRIS “HOMESTYLE” 8
IPA
- BURIAL “PROPHETMAKER” 8
Pale Ale

Packaged.

- MILLER LITE 5
American Lager, 12 oz bottle
- BLACKBERRY FARM 7
Saison, 12 oz can
- HUTTON & SMITH “IGNEOUS” 6
IPA, 12 oz can
- CHATTANOOGA BREWING 6
Brown Ale, 12 oz can
- SHACKSBURY 6
Dry Cider, 12 oz can

WINE BY THE GLASS.

Sparkling & White.

- CAVA Los Monteros, NV, Spain 9
green apple, dry
- PINOT GRIGIO Dipinti, 2023, Italy 10
crisp, mineral, 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
MAI TAI
- ST AGRESTIS 12
PHONY NEGRONI
- ATHLETIC BREWING 6
HAZY IPA