

DINNER
AUGUST '25

SIDE TRACK

HIXSON PIKE
3514

OKRA CHIPS 7	HEARTH BAKED PITA 3	CRISPY LEEKS 7
FRENCH ONION TARTINE with melted gruyere and onion jus		12
WHIPPED FETA with honey and cooked to order pita		14
RAJAS with guajillo salsa and warm tortillas		13
HEIRLOOM TOMATOES with fresh mozzarella and basil from the garden		14
TRUFFLE FRIED MUSHROOMS with rosemary and horseradish sauce		12
“SWEET & SOUR” BRUSSELS SPROUTS with honey gastrique and orange		10
SHRIMP SCAMPI messy but worth it... with garlic sauce and “sopping toast”		18
CHICKEN LIVER PATE with pickled mustard seed and toasted country loaf		12
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

..... *WOOD OVEN BIRDS.*

HALF CHICKEN, COOKED IN OUR WOOD FIRED OVEN WITH GOLDEN CRISPY SKIN

HERB SALSA VERDE 18	RED CURRY 18
with castelvetrano olive and lemon	with basil and crushed peanut

CHICKEN PICCATA with capers and lemon butter	17
BUTTERMILK FRIED CHICKEN with fermented fresno hot sauce	18
SHRIMP & GRITS with MSM andouille	24
BEAR CREEK FARMS 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 RICOTTA GNOCCHI with calabrian chili and pecorino romano	24
WOOD GRILLED SALMON with cucumber, mint, calabrian chili and dill	24
WOOD GRILLED NORTH CAROLINA SWORDFISH* with braised fennel and aioli	28
PAN ROASTED SNAPPER with toasted almonds and lemon butter	32

..... *HICKORY GRILLED STEAKS.*

SERVED WITH CHOICE OF BORDELAISE, PEPPERCORN SAUCE, OR CREAMY HORSERADISH

PRIME BEAR CREEK FARMS BAVETTE* 38	NIMAN RANCH NEW YORK STRIP* 65
8oz	15oz

GRILLED OKRA 6	TRUFFLE CREAMED CORN 7	GARLIC MASHED POTATO 5	HANDCUT FRIES 5
	with pecorino		
SAUTEED MUSHROOMS 7	FINGERLING SWEET POTATO 7	ROASTED CARROTS 7	
with calabrian chili and sherry	with brown butter and pumpkin seed dukkah	with orange and aleppo	

MARTINIS.

HEFTY POURS, FROZEN GLASS, & STIRRED | \$15 EA

CLASSIC MARTINI ford's gin or ketel one vodka, dolin dry & blanc

GIBSON ford's gin, dolin dry, house 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

HEMMINGWAY 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

rye, demerara, house bitters blend

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

HAPPY HOUR 4PM-6PM
\$2 OFF WELL SPIRITS | \$1 OFF BEERS | \$2 OFF GLASS WINES