

BRUNCH  
OCTOBER '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 parmesan and garlic 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<br>with buttermilk blue cheese, tomato<br>and fried leek | CAESAR 12<br>with anchovy dressing, bread<br>crumb and parmesan | GRILLED LITTLE GEM 11<br>with cilantro vinaigrette, pumpkin<br>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<br>with dill sauce and lemon | BUTTERMILK BISCUIT 3<br>with jam | NIEDLOV'S TOAST 3<br>with butter | HANDCUT FRIES 5<br>with rosemary |
| NEUSKE'S<br>BACON 4.5                    | GRITS 3.5                        | BRÛLÉED<br>GRAPEFRUIT 3.5        | TWO EGGS 4                       |

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<br>Mexican Lager   | 8 |
| SOUTHERN GRIST<br>Pilsner          | 8 |
| BEARDED IRIS “HOMESTYLE”<br>IPA    | 8 |
| 3 FLOYDS “ZOMBIE DUST”<br>Pale Ale | 8 |

Packaged.

|                                                           |   |
|-----------------------------------------------------------|---|
| MILLER LITE<br>American Lager, 12 oz bottle               | 5 |
| TN BREW WORKS “SOUTHERN WHIT”<br>Belgian White, 12 oz can | 7 |
| BLACKBERRY FARM<br>Saison, 12 oz can                      | 7 |
| HUTTON & SMITH “IGNEOUS”<br>IPA, 12 oz can                | 6 |
| HUTTON & SMITH “ROCKTOBERFEST”<br>Märzen, 12 oz can       | 6 |
| CHATTANOOGA BREWING<br>Brown Ale, 12 oz can               | 6 |
| SHACKSBURY<br>Dry Cider, 12 oz can                        | 6 |

WINE BY THE GLASS.

Sparkling & White.

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| CAVA Los Monteros, NV, Spain<br>green apple, dry                                          | 9  |
| PINOT GRIGIO Terre Gaie “Claris”, 2024, Italy<br>dry, floral, lean and green              | 10 |
| SAUVIGNON BLANC Walnut Block, 2024, Marlborough NZ<br>grapefruit zest, grassy, star fruit | 12 |
| CHARDONNAY Aviary, 2023, Napa CA<br>vanilla, guava, toasted bread                         | 12 |

Red.

|                                                                                              |    |
|----------------------------------------------------------------------------------------------|----|
| PINOT NOIR Wente “Baily Hill”, 2023, Central Coast CA<br>dried wood, cherry pie, red flowers | 11 |
| ROSSO G.D. Vajra, 2022, Piedmont IT<br>ample structure, dried fig, black currant             | 12 |
| CABERNET SAUVIGNON Matthew Fritz, 2022, North Coast CA<br>dark cherry, bell pepper, cedar    | 13 |

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

SPIRIT FREE

|                                 |
|---------------------------------|
| SAN PELLEGRINO 8<br>750ml       |
| BAR DIVER 10<br>MAI TAI         |
| ST AGRESTIS 12<br>PHONY NEGRONI |
| ATHLETIC BREWING 6<br>HAZY IPA  |