

DINNER  
APRIL '26

# SIDE TRACK

HIXSON PIKE  
3514

OKRA CHIPS 7

HEARTH BAKED PITA 4

CRISPY LEEKS 7

FRENCH ONION TARTINE with melted gruyere and onion jus	12
WHIPPED FETA with honey and baked to order pita	14
RAJAS with guajillo salsa and warm tortillas	13
CRISPY FRIED MUSHROOMS with truffle oil, rosemary, and horseradish sauce	12
SHRIMP SCAMPI with garlic sauce and "sopping toast"	18
TRUFFLE FRIES with parmesan and garlic aioli	10
DEVEILED EGGS jammy yolk, house pickles and herbs	8
CHICKEN LIVER PÂTÉ with assorted garnishes, accoutrements, and toasted country loaf	14
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 ROMAINE 11

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 21

with castelvetrano olive and lemon

RED CURRY 21

with basil and crushed peanut

CHICKEN PICCATA with capers and lemon butter	17
BUTTERMILK FRIED CHICKEN french sea salt, rosemary, served with fermented fresno hot sauce	21
SHRIMP & GRITS with MSM andouille	24
WOOD GRILLED 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 RIGATONI VODKA with calabrian chili and parmesan	22
WOOD GRILLED SALMON with cucumber, mint, calabrian chili and dill	24
PAN ROASTED SNAPPER with toasted almonds and lemon butter	32
WOOD GRILLED BRANZINO with braised fennel and tarragon	36

## HICKORY GRILLED STEAKS.

SERVED WITH CHOICE OF CONFIT GARLIC BUTTER, PEPPERCORN SAUCE, OR CREAMY HORSERADISH

PRIME FLAT IRON\* 38

8oz, a flavorful, well-marbled cut  
from the cow's shoulder

FILET MIGNON\* 58

8oz, tender and lean center cut from  
the tenderloin

RIBEYE\* 68

16oz, lots of fat for flavor and  
deeply marbled

HANDCUT FRIES	5
WHIPPED GARLIC MASHED POTATO	5
WOOD OVEN ROASTED GOLDEN BEETS with maple orange sauce	7
WOOD GRILLED OKRA with confit garlic oil, lemon, and toasted sesame	7
SAUTEED MUSHROOMS with thyme, calabrian chili and sherry	7
WOOD OVEN ROASTED CARROTS with orange, sage and aleppo	7



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.

## 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

BEST DAMN WHISKEY SOUR 14

rye, citrus, amaretto, egg white

HEMINGWAY 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.

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, Spain 9  
green apple, dry

PINOT GRIGIO Terre Gaie "Claris" 2024, Italy 10  
dry, floral, lean and green

SAUVIGNON BLANC Walnut Block 2024, Marlborough 12  
grapefruit zest, grassy, star fruit

CHARDONNAY Aviary 2023, Napa 12  
vanilla, guava, toasted bread

### Red.

PINOT NOIR Wente "Baily Hill" 2023, Central Coast 11  
dried wood, cherry pie, violets

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

HAPPY HOUR 4PM-6PM

\$2 OFF WELL SPIRITS | \$1 OFF BEERS | \$2 OFF GLASS WINES