

SOUPS & SALADS

BEET SOUP 5

A roasted beet, carrot & ginger puree served cold and garnished with sour cream & cilantro

TOMATO SOUP 5

Roasted tomato and basil puree

COBB SALAD 7

Iceberg and mixed green lettuce topped with tomato, avocado, hard-boiled egg, Bleu cheese & bacon with herb buttermilk dressing

CAESAR SALAD 6

Romaine lettuce tossed in housemade Caesar dressing with croutons, hard-boiled egg & fresh Parmesan

HOUSE SALAD 5

Mixed greens topped with cucumber, tomato, red onion & Balsamic vinaigrette

Add grilled shrimp / chicken / grilled cheese 5 / 4 / 3

Housemade dressings: Balsamic, Bacon-Sherry Vinaigrette, White Balsamic, Honey Mustard, Herb Buttermilk

SANDWICHES

TRACK BURGER Single 4 / Double 6 / Cheese 1

Pressed flat steak burger with ketchup, mustard and pickles on a Cuban bun

GRILLED CHEESE 4

American, Cheddar, or Swiss on classic white bread

Bacon, Roma tomatoes & iceberg lettuce on toasted wheat with mayonnaise

Fried shrimp or catfish with lettuce, tomato & housemade mustard remoulade on a New Orleans French roll

BBQ PORK 9

Braised pork shoulder with housemade vinegar sauce & shaved broccoli cabbage slaw on a toasted potato bun

CHICKEN CLUB 8

Grilled chicken with bacon, lettuce, tomato & mayonnaise on toasted white bread

VEGAN BURGER 9

Housemade vegan patty with tomato, sprouts, and lemon honey vinaigrette on Bibb lettuce

Add a side to any sandwich 2.5

SIDES

Sautéed spinach with garlic Sautéed green beans with shallots Succotash salad (lima beans w/ fresh corn & sun-dried tomatoes) House-cut fries Breakfast potatoes Onion rings Macaroni & cheese House salad Bacon lentil salad

DESSERT

GRANNY SMITH APPLE PIE 6 / a la mode 7 BOURBON SORGHUM PECAN PIE 6 / a la mode 7 SPECIAL Ask your server

> FULL MENU 11:00 am until 10:00 pm

BREAKFAST

MAINS

PORK CHOP 16

Center cut, bone-in, topped with a green tomato relish served with mac and cheese & green beans

CHICKEN & WAFFLES 11

Belgian waffle and fried chicken breast with Sorghum infused syrup

FISH & CHIPS 14

Beer battered Cod served with house-cut fries, broccoli slaw & malt vinegar

SOUTHERN FRIED CATFISH 14

Local farm raised Catfish served with mac & cheese & sautéed spinach

HOT CHICKEN 11

Fried chicken breast dry-rubbed in a hot & spicy seasoning served with white bread, pickles and honey

STEAK & FRIES 18

N.Y. strip served with steak fries, mixed green salad & au jus

COUNTRY FRIED STEAK 15

Skillet fried, battered steak with buttermilk pepper gravy served with creamy mashed potatoes & green

VEGETABLE RAREBIT 11

Baked squash, zucchini, seasonal vegetables, spinach & portabella sauté served over a chili pepper chutney garnished with a glazed baby carrot

BLUE PLATE SPECIAL Market Price

Comfort food dishes prepared daily

BREAKFAST

TRACK BREAKFAST 8

Two eggs, bacon & Geechie Boy grits with white, wheat or rye toast

HUEVOS RANCHEROS 8

Corn tortilla topped with black bean puree, two fried eggs, roasted tomato salsa, avocado, sour cream & scallions Add pulled pork 4

BACON, EGG, & CHEESE SANDWICH 8

Bacon, two eggs & Cheddar cheese on Texas toast

OMELET 8

Three egg omelet prepared with tomato, spinach, caramelized onion, bacon & Cheddar cheese

STEAK & EGGS 18

N.Y. strip with breakfast potatoes & two fried eggs

PATTY MELT 7.5

Two pressed flat Angus patties topped with American cheese & caramelized onions on rye toast

FRENCH TOAST 6

Texas toast with honey butter & powdered sugar Add strawberries & bananas 2

BELGIAN WAFFLE 6

Honey butter & housemade Sorghum infused syrup Add fried chicken 5

BREAKFAST SIDES

House-cut fries Breakfast potatoes Onion rings Macaroni & cheese Local Keegan Filion sausage links Bacon Two eggs Local Geechie Boy grits 3.5 Toast 1.5

CONDIMENTS

Heinz Ketchup, French's Mustard, A1, Housemade Cocktail and Tartar Sauce, London Pub Malt Vinegar, Crystal Hot Sauce, Frank's Red Hot, Panama 980 Picante & Wild Cilantro and Valentina