

# BRUNCH

## PO' BOYS

The Po-Boy is a New Orleans original, richly steeped in tradition, dating back to the streetcar strike of 1929. Our French bread loaves are filled with hearty amounts of meats, vegetables, and seafood. **They come "dressed" topped with lettuce, tomato, house-made pickles, and mayo.**

roast beef 12

debris gravy, horseradish mayo

cornmeal crusted catfish 13

green tomato kimchee, creole remoulade

crispy panko fried shrimp 14

hot sauce mayo

fried green tomato & pimento cheese (v) 11

(ask for it "chef's way")

pork "cuban" 13

shaved pork loin, ham, house-made pickles, cheese, mustard seed mayo

## PICK A SIDE

collard greens | gumbo | fries | small simple salad | red beans & rice

## COFFEE & BEVERAGES

cafe' au lait 4

roc2 coffee 3

chicory coffee 3

hot tea 3

orange juice 5

sweet tea 3

tropical black tea 3

herbal strawberry-peach tea 3

housemade honey lemonade 4

v/ gf - CAN be made vegetarian or gluten free

## BRUNCH COCKTAILS

breakfast bloody 7

mimosa 5

morning martini 7

NoLa milk punch 6

creole lemonade 7

three sheets coffee 7

# SOUTHERN RAIL

· american classics with a southern twist ·

weekend brunch served 10am - 3pm

ADD PROTEIN TO ANY DISH salmon \$7 | shrimp \$6 | andouille \$6 | smoked chicken \$6

add soft boiled or fried egg to any brunch 2

deviled eggs, 2 deviled eggs, crispy chicken skin & crystals hot sauce (v/ gf) 2

3 beignets, powdered sugar (v) 8

corn soup, grilled corn relish, pesto (v/ gf) 7

avocado toast, Noble Bread, citrus, sprouts, chicken fried fresno chilies (v) 13

croque monsieur, Noble toast, ham, smoked onion béchamel, tomatoes, spicy pickled carrot 12

the sampler, something smoked, pickled veggies, bacon onion jam, pimento cheese, tomato jam, nuts & toast 15

butter milk biscuits, house made andouille gravy 9

fried green tomato benedict, biscuit, tomato jam, creole hollandaise, organic greens (v) 13

shrimp 'n' super creamy grits, sautéed onions, fennel, tomatoes (gf) 14

bread pudding french toast, banana bourbon sauce, candied pecans (v) 13

camelback salad, bacon, smoked chicken, egg, cucumber, green beans, dried corn, roasted garlic caesar dressing (gf) 13

chopped blt salad, thick cut bacon, tomato, charred green onion & pickled relish dressing, cola bbq (v/ gf) 10

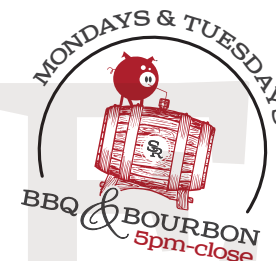
smoked chicken & grilled andouille gumbo ya ya, rice, green onions bowl 14 cup 6

house smoked trout, sweet pea cake, lemon tomato jam 12

the southern antipasto salad, organic greens, cured meats, provolone, sesame seeds, tomatoes, olive salad (gf) 13

BT flattop cheeseburger, ground daily, bacon, charred onions, white american cheese, house-made pickles, mustard, sesame brioche bun (gf) 14

the original muffaletta burger, cured meats & provolone cheese, tomato, olive salad, creole aioli, sesame brioche bun (gf) 14



f p /SouthernRailAZ | #SouthernRailAZ @ChefBeckettAZ | www.SouthernRailAZ.com | A Beckett Family Restaurant

\*Items may be cooked to order. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. \*\*No separate checks please. \*\*\*Parties of (8) eight or more we encourage a service charge of 20%. Thank you.