

DINNER

SOUTHERN  RAIL

• american classics with a southern twist •

dinner served starting at 5pm daily

STARTERS

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

locally grown fried green tomatoes (v) 10
pimento cheese, pea tendrils

mac 'n' cheese (v) 8 add bacon lardons 3
pigtail pasta, toasty cornbread crumble

dirty rice balls 8
sr sausage, smoked onion cream, corn relish

house smoked trout 13
sweet pea cake, lemon tomato jam

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

cornmeal fried okra (v) 6
relish dipping sauce

avocado toast 13
Noble Bread, citrus, sprouts, chicken fried fresco chilies

wood oven roasted cauliflower (v/ gf) 10
pesto, smoked tomato puree, charred green onions, sautéed apples

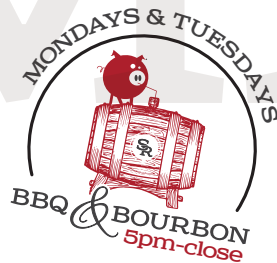
SIDES

collard greens (gf) 7
bacon, ham hocks, hot sauce, vinegar

super creamy grits (v/ gf) 6

cornbread muffins (v) 5
black pepper honey butter

“pull-apart” brioche rolls (v) 6
apple butter



SOUPS & SALADS

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

camelback salad, bacon, smoked chicken, egg, cucumber, green beans, dried corn, roasted garlic caesar dressing (gf) 14

simple salad, local organic green salad, radish, carrot, cucumber, champagne honey vinaigrette (v/ gf) 9

chopped blt salad, thick cut bacon, tomato, grilled green onion & pickled relish dressing, cola bbq (v/ gf) 11

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

ADD PROTEIN TO ANY DISH

salmon \$8 | shrimp \$6 | andouille \$6 | smoked chicken \$6

MAINS

***cider brined pork loin, brown butter whipped sweet potatoes, collard greens, peppercorn pan sauce (gf) 24**

½ rack house smoked pork ribs, pickled watermelon rind, corn relish, brioche, bbq sauce (gf) 23

***blackened prime flatiron steak, mashed potatoes, sautéed vegetables, smoked onion cream sauce (gf) 29**

fried chicken, yukon gold mashed potatoes, corn on the cob 22

mushroom leek & potato enchiladas, corn, poblano, guajillo chili sauce (v/ gf) 14

***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**

smoked chicken & “biscuit dumplings”, McClendon Farms heirloom carrots, mushrooms, fresh pea tendrils 19

***organic scottish salmon, oven roasted cauliflower, spinach, dill caper roasted garlic butter (gf) 24**

broccoli, cauliflower, rice & leek casserole, organic salad greens (v/ gf) 13

smoked chicken & grilled andouille gumbo ya ya, rice, green onions bowl 17 cup 8

red beans & rice, bacon, ham hocks, holy trinity bowl 14 cup 7

v/ gf - CAN be made vegetarian or gluten free

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*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.