

# 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, whole grain mustard

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

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 toast, citrus, sprouts, pickled fresno chilies

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

roasted brussels sprout & bacon dip 12  
noble toast

BT original grilled cheese (v) 12  
four cheeses, cheesy focaccia style bread, red pepper tomato soup

## SIDES

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

super creamy grits (v/ gf) 6

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

v/ gf - CAN be made vegetarian or gluten free

## SOUPS & SALADS

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

charred red pepper & tomato soup, pea tendril pesto 7

## ADD PROTEIN TO ANY DISH

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

## MAINS

\*blackened prime flatiron steak, mashed potatoes sautéed vegetables, roasted garlic reduction sauce (gf) 29

fried chicken, yukon gold mashed potatoes, bacon collard greens 22

fall vegetable enchiladas, sweet potato, brussels sprout, zucchini, poblano, cilantro, 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, jasmine rice, grilled zucchini, citrus edamame salad, cioppino tomatoes (gf) 24

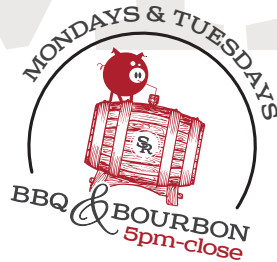
broccoli, cauliflower, rice & leek casserole, organic salad greens (v/ gf) 13

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

signature meatloaf, yukon gold country mashed potatoes, sautéed veggies, creamy gravy 21

slow braised pork osso buco confit, sweet potato hash, brussels sprouts (gf) 23



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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.