

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.**

"muffaletta" po boy 13
salami, mortadella, provolone, olive salad, creole aioli

cornmeal crusted catfish 13
pickled green tomato, 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

add soft boiled or fried egg to any brunch 2

3 beignets, powdered sugar (v) 8

avocado toast, Noble toast, citrus, sprouts, pickled fresno chillies (v) 13

croque monsieur, Noble toast, ham, cheese, smoked onion cream, roasted mushrooms 12

buttermilk biscuit & chorizo sausage sandwich, fried eggs, apple slaw, tomato, aioli 12

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

sweet potato hash, bacon lardons, toasted pumpkin seeds, peppers & onions, pickled fresno chillies, soft boiled egg (gf) 13

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

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

red velvet pancakes, cream cheese frosting, honey (v) 12

ADD PROTEIN TO ANY DISH salmon \$8 | shrimp \$6 | andouille \$6 | smoked chicken \$6

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

charred red pepper & tomato soup, pea tendrils pesto 7

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

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

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

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

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

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

*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

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

SOUTHERN  RAIL

• american classics with a southern twist •

weekend brunch served 10am - 3pm



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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.