

STARTERS

deviled eggs 🌿🍷	7	mac 'n' cheese 🍷	14
3 deviled eggs, crispy chicken skin & crystals hot sauce		pigtail pasta, whole grain mustard	<i>add bacon</i> 3
dirty rice balls	14	'french onion' noble toast 🍷	17
andouille sausage, smoked onion cream, corn relish		onions, mozzarella cheese, apple arugula salad, poblano vinaigrette, chive	
grilled cheese & tomato soup 🍷	15	creamy grits 🌿🍷	10
four cheeses, cheesy focaccia style bread, tomato & roasted pepper soup		organic, locally milled	
collard greens 🌿	10	fried green tomatoes 🍷	15
slow cooked, bacon, onions, hot sauce		pimento cheese	
house smoked salmon & chive potato cake	16	roasted crows dairy peppered feta	19
golden beet puree, arugula, 'everything bagel' crumble		mushrooms, roasted tomatoes, confit garlic, artichoke, noble bread	

ADD PROTEIN TO ANY DISH shrimp \$9 | andouille \$8 | chicken \$8

SOUPS & SALADS

camelback salad 🌿	19	simple salad 🌿🍷	10
bacon, smoked chicken, egg, cucumber, pickled green beans, dried corn, celery, roasted garlic buttermilk dressing		local organic greens, radish, carrot, cucumber, champagne honey vinaigrette	
golden beet & pear salad 🌿🍷	15	tomato & roasted red pepper soup	11
arugula, candied pecans, parmesan, charred orange balsamic vinaigrette			

MAINS

shrimp 'n' creamy grits 🌿	31	grilled prime flat iron steak* 🌿	42
holy trinity, tomato, bacon, hot sauce		sautéed broccolini, roasted mushrooms, mashed yukon potatoes, mustard bourbon sauce	
roasted fall veggie & green chili enchilada 🌿🍷	23	cheeseburger* 🌿	19
squash, corn, potato, chili verde, feta crumble, pepitas		ground daily in house, flattop seared, bacon, charred onions, white american cheese, pickles, mustard, house-made sesame brioche bun (choice of fries, side salad or gumbo)	
seared organic scottish salmon* 🌿	34	brioche rolls 🍷	10
'creamed spinach' orzo, lemon dill cucumber tomato salad		house-made, apple butter	
chef beckett's signature meatloaf	30		
mashed potatoes, garlic broccolini, honey mustard glaze			
gumbo ya ya	<i>bowl</i> 20		
smoked chicken, andouille sausage, rice	<i>cup</i> 11		

(AVAILABLE AFTER 4PM)

fried chicken | SR signature dish 32
yukon gold mashed potatoes, collard greens

SATURDAY & SUNDAY LUNCH

(AVAILABLE 11AM - 4PM)

crispy shrimp po boy	18	fried green tomato po boy	16
romaine, tomato, house made pickle, cajun aioli, new orleans hot sauce		pimento cheese, romaine, tomato, house made pickle	
chicken salad sandwich	17	saturday & sunday lunch items	
alabama white sauce, arugula, tomatoes, sesame brioche bun {make it "chefs way" for +3}		come with choice of fries, side salad or gumbo	

KIDS MENU 10

fried chicken bites | cheeseburger | hot dog
grilled cheese | mac n cheese

PICK TWO SIDES

french fries | sauteed veggies | grits | rice

{for children 12 and under please}

HOUSE MADE DESSERTS 11

chocolate brownie 🌿🍷 | **red velvet cake** 🍷
peanut butter mousse, cream cheese icing
candied pecans, bourbon caramel

bread pudding 🍷
house-made brioche, bourbon sauce

beignets 🍷
powdered sugar

 **ASK YOUR SERVER**
to make these items gluten free and/or vegetarian

SOUTHERN  RAIL

• american classics with a southern twist •

*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.