

DAILY BREADS

cornbread muffins  
black pepper honey butter (v)  
5

biscuits ‘n’ sausage gravy  
7

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

SMALL PLATES

fried green tomatoes  
pimento cheese, local greens (v)  
9

dirty rice croquettes  
smoked onion cream, pickled corn relish  
7

tomato, bacon & onion tart  
flakey crust, candied lemon, herb salad,  
black pepper honey  
10

house smoked trout  
sweet pea cake, spiced tomato jam  
12

smoked chicken & andouille gumbo  
rice, green onions  
8

mac n cheese  
pigtail pasta, toasty cornbread crumble (v)  
8

BEANS, GREENS & GRAINS

greens salad, local and organic, honey vinaigrette 8

cornbread salad, grilled cauliflower, marinated tomatoes, pickled beets, okra, greens, charred bell pepper vinaigrette (v) 11

mixed grain salad, mignonette creme fraiche, roasted carrots, citrus, fennel braised celery, pecan (v/ gf) 10

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

grilled watermelon salad, peach, radish, fennel, pecan chimichurri (v/ gf) 11

collard greens, bacon, ham hocks, hot sauce, vinegar (gf) 8

succotash, corn, peppers, soybeans, peas, pickled tomatoes (v/ gf) 9

butter beans & garden peas, candied lemon, crème fraîche, mint, crispy chicken skin (v/ gf) 9

broccoli, cauliflower, leek & rice casserole, smoked onion cream, sweet ‘n’ spicy nut crumble (v/ gf) 10

super creamy grits (v/ gf) 6

LARGE PLATES

smoked chicken & grilled andouille gumbo, rice, green onions 18 add shrimp +6

½ rack house smoked pork ribs, pickled watermelon rind, bbq sauce 22

\*blackened prime flatiron, summer succotash, smoked onion cream (gf) 27

chicken & “biscuit dumplings,” McClendon farms heirloom carrots, fresh pea tendrils 18

new orleans style “peel & eat” head-on BBQ shrimp, french bread (gf) 24

la plancha blackened catfish stew, southern cioppino style broth, pee-wee potatoes, corn 19

\*cider brined pork loin, brown butter whipped sweet potatoes, collard greens, “pot-licker” (gf) 23

crispy duck leg confit, dirty rice “risotto,” house SR sausage, holy trinity, collard greens (gf) 25

SPECIAL PLATES

MONDAY  
red beans & rice  
15

add grilled andouille +3

TUESDAY  
bbq smoked slow and low  
(mp)

WEDNESDAY  
fried chicken  
20

THURSDAY  
grandmama’s meatloaf  
17

FRIDAY  
whole roasted fish  
(mp)

SWEETS

pie in a jar, changes daily  
7  
a la mode +3

red velvet cake, cream cheese icing  
7

beignets, powdered sugar  
8

sweet tea tart, lemon meringue  
8

coconut cake, coconut pudding  
9

bread pudding, bourbon sauce  
8



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