



Deacon's NEW SOUTH

STARTERS

BABY KALE & QUINOA

pickled kohlrabi, apple, local goat cheese, pepitas, champagne vinaigrette 10

SPINACH SALAD

warm bacon vinaigrette, soft egg, lardons, beamster xo 10

HOUSE-CURED MEATS & CHEESES

seasonal accompaniments 23 / small 16

MIXED GREENS*

country ham, shallot vinaigrette, cornbread crouton, cured egg yolk 9 / small 6

DEACON'S BIBB

little gems, pickled onion, Gifford's bacon, Mimi's smoked blue cheese 10

ROASTED CHICKEN SALAD

grapes, greens, herbs, sunflower seeds 14

SOUP

weekly creation, bowl 10 / cup 6

Add to any greens: steak 8, chicken 6, steelhead 6*

WE LOVE WORKING WITH OUR LOCAL PURVEYORS:

Bucksnot Trout Farm, Bear Creek Farm, Gifford's Bacon, Bluff City Fungi, Green Roots, Noble Springs Dairy, Kenny's Farmhouse Cheese, Homestead Manor Farm, Carter Creek Micros, Fireflour Bakery, Hatcher Family Dairy, Willow Farm Eggs

SHAREABLE SIDES

most serve two

HOUSE FRIES

sea salt 7

SQUASH, SPINACH

breadcrumbs, parmesan 10

MIXED GREEN SALAD 6

CRISPY BRUSSELS SPROUTS

pecans, parmesan, country ham, saba 12

BRAISED COLLARDS

cider vinegar, Gifford's bacon 8



SANDWICHES AND ENTRÉES

all sandwiches are served with chips

DEACON'S SOUTHERN DRY-AGED BURGER*

pimento cheese, bacon, chow chow, comeback sauce, house fries 15

HOUSE ROAST BEEF*

horseradish, caramelized onion, wholegrain mustard, arugula, sourdough 14

GRILLED CHICKEN BLT

provolone, Gifford's bacon, arugula pesto, tomato 13

GULF PRAWN SALAD

grilled sourdough, lettuces, herbs 14

FISH & CHIPS

house fries, malt aioli 16

FALL VEGETABLE BARLEY RISOTTO 20

DRY-AGED STEAK SANDWICH*

scallion chimichurri, tomato, collard greens 15

FILET MIGNON*

*wet-aged, 8 oz., house fries 40
add Corsair barrel-aged house steak sauce, horseradish cream or tallow butter
3 each / 7 for the flight*

**BE IN AND OUT WITHIN 45 MINUTES.
OR STAY AS LONG AS YOU LIKE. BUSINESS OR PLEASURE.**

*CONSUMER ADVISORY: Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. We want to make sure we do our best to accommodate all of our guests. Before placing your order, please inform us if a person in your party has a food allergy. Our products may contain wheat, egg, dairy, soy or fish allergens.

LUNCH

121318 / DOWNLOADED MENU, ITEM AVAILABILITY AND PRICES ARE SUBJECT TO CHANGE