



# Deacon's NEW SOUTH

## STARTERS AND SNACKS

### SKILLET YEAST ROLLS

*honey butter, sea salt 8  
made from scratch, please allow time to prepare*

### HOUSE CURED MEATS & CHEESES

*seasonal accompaniments 23 / small 16*

### GULF PRAWNS

*peanut romesco, fried garlic, olive oil 14*

### OYSTERS\*

*raw or coal-fired, daily inspirations, market price*

### SMOKED TROUT DIP

*rugbrod rye, smoked trout roe, blood orange,  
fennel 12*

### PIMENTO CHEESE & DEVILED HAM GOUGÈRE

*pepper jam 10*

### BRAISED PORK CHEEKS

*johnny cake, pickled fresnos, chicharrónes 13*

## GREENS AND SOUPS

### MIXED GREENS\*

*country ham, shallot vinaigrette, cornbread crouton,  
cured egg yolk 9*

### DEACON'S BIBB

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

### BABY KALE & QUINOA

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

### SOUP

*weekly creation, bowl 10 / cup 6*

### SPINACH SALAD

*warm bacon vinaigrette, soft egg, lardons,  
beemster xo 10*

### 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*

\*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.

### DINNER

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

## SHAREABLE SIDES

*most serve two*

### HOUSE FRIES

*sea salt 7*

### POTATO PURÉE 6

*CONFIT OF MARBLE POTATO  
sorghum, Gifford's bacon,  
ricotta 10*

### ROASTED CAULIFLOWER

*smoked gouda, pickled golden  
raisins, biscuit crumble 10*

### BRAISED COLLARDS

*cider vinegar, Gifford's bacon 8*

### WOOD-GRILLED CARROTS

*carrot top pesto, hazelnuts,  
dill buttermilk 10*

### CRISPY BRUSSELS SPROUTS

*pecans, parmesan, country ham,  
saba 12*



## STEAKS

*aged in-house, wood fire-grilled, à la carte,  
limited availability on dry-aged cuts, Titan cuts shareable or not*

### PORTERHOUSE\*

*dry-aged, 48 oz. Titan cut 122*

### TOMAHAWK RIBEYE\*

*dry-aged, 48 oz. Titan cut 130*

### FILET MIGNON\*

*wet-aged, 8 oz. 42*

### NY STRIP\*

*wet-aged, 16 oz. 36*

### BONE-IN RIBEYE\*

*dry-aged, 20 oz. 55*

### PORTERHOUSE\*

*dry-aged, 20 oz. 55*

### BONE-IN STRIP\*

*dry-aged, 16 oz. 45*

### A5 JAPANESE WAGYU\*

*4, 6 or 8 oz. 19 per oz.*

### CORSAIR BARREL-AGED HOUSE STEAK SAUCE, HORSERADISH CREAM & TALLOW BUTTER

*3 each / 7 for the flight*

### WOOD-GRILLED GULF PRAWNS *two prawns 10* SEARED FOIE GRAS *2 oz. 15*

## ENTRÉES

### DEACON'S SOUTHERN DRY-AGED BURGER\*

*pimento cheese, bacon, chow  
chow, comeback sauce, house  
fries 16*

### SEARED DIVER SCALLOPS

*parsnip, trumpet mushrooms,  
ricotta gnudi, snap peas 33*

### BUCKSNORT TN TROUT

*white beans, lacinato kale,  
smoked ham hock broth,  
preserved lemon gremolata 29*

### BERKSHIRE PORK CHOP\*

*sweet potato, pork belly, rainbow  
chard, grain mustard jus 32*

### BOBWHITE QUAIL

*Sea Island red peas, Delta Blues  
rice grits, red pea gravy 29*

### HM WINTER VEGETABLES

*red quinoa, torn herbs, fennel  
water 23*

### BUTCHER ROOM BOLOGNESE

*cavatappi, cabernet, aleppo  
chile, fennel, herbed bread  
crumb, parmesan 24*