



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*