



Deacon's NEW SOUTH

STARTERS

CORNBREAD

cultured butter, maldon 8

WILLOW FARMS DEVILED EGGS

Duke's, Crystal's, bourbon-smoked paprika 10

LOCAL MEATS & CHEESES

rotating accompaniments, sourdough 21

MUSSELS

herb butter, yuzu, sourdough 12

ORLEANS PARISH SHRIMP

grilled Gulf shrimp, BBQ butter, sourdough 16

SHORT RIB

parsnip-cashew cream, black garlic jus 12

STEAK BISCUITS

beef tenderloin, sauce au poivre, buttermilk-blue cheese biscuits 16

SOUTHERN YAKITORI

potlikker-soy glaze, pickled collards, apple butter 12

RAW OYSTERS*

daily rotation MKT, grilled with BBQ butter +4

GREENS & SIDES

add to any greens: steak 10, chicken 6, shrimp 8*

DEACON'S MIXED GREENS

artisan greens, shallot vinaigrette, cornbread crouton 8

CAESAR

romaine, pecorino, buttermilk caesar dressing, sourdough crouton, herbs 10

GUMBO YAYA

bowl 10 / cup 7

HOPPIN' JOHN

Sea Island red peas, Carolina gold rice, scallion 10

MAC & CHEESE

Kenny's white cheddar mornay, pecorino, black pepper, cornbread crumb 12

FRIED BROCCOLINI

pecorino, lemon, dill crème fraîche, aleppo chile 10

KABOCHA SQUASH

parsnip-cashew cream, pecorino, seed granola 10

CRISPY BRUSSELS SPROUTS

bacon fat, apple butter, hazelnuts, fennel pollen 10

BRAISED COLLARD GREENS

smoked ham hock, potlikker 10

YUKON GOLD POTATO PURÉE

crème fraîche, garlic confit 6

CORIANDER-GLAZED CARROTS

cumin-whipped goat cheese, salsa seca, lime 12

ENTRÉES

DEACON'S FRIED CHICKEN

Joy's dilly beans 18, hot honey butter glaze +2

SMOKED PORK SHANK

sorghum-chili glaze, pencil corn grits, cilantro, peanut, lime 28

RICOTTA GNUDI

kabocha squash, parsnip-cashew cream, pecorino, seed granola 18

DIVER SCALLOPS

cauliflower purée, king trumpets, basil gel, quinoa-pistachio granola 36

GULF FISH

pencil corn grits, fried cabbage, andouille vinaigrette MKT

SPICY CRAWFISH NOODLES

Aaron's chili noodles, LA crawfish, Cajun trinity, crawfish butter, Crystal's 28

8 OZ. FILET

potato purée, asparagus, mushrooms, red wine-balsamic gastrique, crispy shallots 45

DEACON'S DRY-AGED BURGER

Gifford's bacon, white cheddar, caramelized onion, onion rings 16

DRY-AGED STEAKS

*aged in-house, à la carte, limited availability,
Titan cut sharable or not*

BONE-IN FILET*

14 oz. 55

BONE-IN RIBEYE*

20 oz. 55

36 oz. cowboy cut 99

BONE-IN STRIP*

20 oz. 48

STEAK ADD-ONS

¼ LB. GULF SHRIMP 10

2 OZ. FOIE GRAS 21

2 SCALLOPS 16

ROASTED LOCAL MUSHROOMS 10

PORTERHOUSE*

20 oz. 55

36 oz. 99

TOMAHAWK RIBEYE*

48 oz. Titan cut 150



HOUSE SAUCES

CORSAIR BARREL-AGED

HOUSE STEAK SAUCE 3

HORSERADISH CREAM 3

TALLOW BUTTER 3

SAUCE FLIGHT 7

WE LOVE WORKING WITH OUR LOCAL PURVEYORS:

Anson Mills, Bear Creek Farm, Bloomsbury Farms, Carter Creek Micros, Gifford's Bacon, Greener Roots, Hatcher Family Dairy, Henosis Mushrooms, Kenny's Farmhouse Cheese, Mr. Aaron's Pasta, Noble Springs Dairy, The Peach Truck, Springer Mountain Farms, Verlasso, Willow Farms 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 091620

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