



Deacon's NEW SOUTH

STARTERS AND SNACKS

SKILLET CORNBREAD

honey butter 8

DEVILED EGGS

smoked Duke's, chow chow, bacon jam 8

PIMENTO CHEESE & DEVILED HAM GOUGÈRES

pepper jelly 8

HOUSE-CURED MEATS & CHEESES

seasonal accompaniments 23 / small 16

BBQ GULF PRAWNS

lemon, grilled bread 16

OYSTERS*

half dozen, raw, daily inspirations MP

SMOKED TN TROUT DIP

rye cracker, smoked trout roe, sumac 12

BEEF CHEEKS & SKILLET CORNBREAD

pickled chiles, smoked tomato jam, horseradish 14

GREENS AND SOUPS

MIXED GREENS*

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

DEACON'S BIBB

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

BABY ARUGULA & FRISÉE

bacon, poached egg, fingerling potato, Beemster XO, sherry-dijon vinaigrette 12

SOUP

changes daily, bowl 10 / cup 6

WE LOVE WORKING WITH OUR LOCAL PURVEYORS:

Bear Creek Farm, Bloomsbury Farms, Bluff City Fungi, Brasstown Beef, Bucksnort Trout Farm, Carter Creek Micros, Fireflour Bakery, Gifford's Bacon, Greener Roots, Hatcher Family Dairy, Homestead Manor Farm, Kenny's Farmhouse Cheese, Noble Springs Dairy, Springer Mountain Farms, TN True Milling, 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

090919 // ITEM AVAILABILITY AND PRICES SUBJECT TO CHANGE.
MENU ITEMS AND PRICES REFLECTED ON WEBSITES OTHER THAN DEACONNEWSOUTH.COM MAY NOT BE ACCURATE

ENTRÉES

DEACON'S FRIED CHICKEN

cornmeal-breaded half chicken, collard greens, potato purée 24

TN BUCKSNORT TROUT

rice grits, country ham, grilled scallions, preserved lemon gremolata 29

DAILY GULF FISH

dirty fried rice, peppadew-peanut romesco, dandelion pistou MP

FALL VEGETABLES

red quinoa, torn herbs, tomato water 23

PORK SHOULDER

creamy grits, sweet corn maque choux, cracklins', stone fruit chutney 26

DRY-AGED BRISKET

buttermilk-potato purée, pole beans, preserved mushrooms, charred herb vinaigrette 29

DEACON'S DRY-AGED BURGER*

Gifford's bacon, fontina, smoked onion aioli, pickled red onion, house fries 18



STEAKS

aged in-house, à la carte, limited availability on dry-aged cuts, Titan cut sharable or not

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

dry-aged, 36 oz. 99

BONE-IN STRIP*

dry-aged, 18 oz. 45

A5 JAPANESE WAGYU*

4, 6 or 8 oz. 26 per oz.

TOMAHAWK RIBEYE*

dry-aged, 48 oz. Titan cut 130

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

3 each / 7 for the flight

GULF PRAWNS *two prawns 10*

SEARED FOIE GRAS *2 oz. 15*

SHAREABLE SIDES

most serve two

BRAISED COLLARD GREENS

Gifford's bacon, potlikker 10

MAC & CHEESE

orecchiette, guanciale, peas, port salut 10

CRISPY BRUSSELS SPROUTS

dates, pecans, sorghum-cider gastrique 12

GRILLED BABY CARROTS

carrot top pesto, hazelnuts, dill buttermilk 10

CHARRED BROCCOLINI

shaved pecorino, lemon dill crème fraiche, aleppo chile 10

CREAMY GRITS

TN True Milling, stone-ground 6

YUKON GOLD POTATO PURÉE 6

