



# Deacon's NEW SOUTH

## STARTERS

Add to any greens: steak\* 10, chicken 6, salmon 8 or shrimp 10

### 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

### STEAK SALAD\*

grilled tomato, haricot verts, crispy shallots, blue cheese dressing 18

### 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

### SOUP

changes daily, bowl 10 / cup 6

### WE LOVE WORKING WITH OUR LOCAL PURVEYORS:

Bear Creek Farm, Bloomsbury Farms, Bluff City Fungi, Brasstown Beef, Bucksnot 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

## SANDWICHES AND ENTRÉES

all sandwiches are served with house BBQ chips

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

Gifford's bacon, fontina, smoked onion aioli, pickled red onion, house fries 16

### GRILLED CHICKEN BLT

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

### BLACKENED REDFISH SANDWICH

lemon aioli, butter lettuce, tomato 14

### GULF PRAWN ROLL

herb mayonnaise, brioche roll 16

### FALL VEGETABLE BARLEY RISOTTO 18

### MEAT & 2\*

a Southern tradition, featured entrée paired with two sides 14

### ROAST BEEF SANDWICH\*

caramelized onions, collard greens, white cheddar, horseradish cream 16

### PETITE FILET MIGNON\*

wet-aged, 6 oz., house fries 32

### NEW YORK STRIP\*

wet-aged, 16 oz., house fries 36

add Corsair barrel-aged house steak sauce, horseradish cream or tallow butter  
3 each / 7 for the flight



## SIDES

### MAC & CHEESE

orecchiette, guanciale, peas, port salut 6

### HOUSE FRIES 4

### CHARRED BROCCOLINI

shaved pecorino, lemon dill crème fraiche, aleppo chile 10

### CRISPY BRUSSELS SPROUTS

pecans, dates, sorghum-cider gastrique 6

### CREAMY GRITS

TN True Milling, stone-ground 6

### MIXED GREEN SALAD 6

**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