



Deacon's NEW SOUTH

STARTERS

CORNBREAD

cultured butter, maldon 8

WILLOW FARMS DEVILED EGGS

Duke's, bourbon-smoked paprika 10

LOCAL CHEESE PLATE

rotating accompaniments, sourdough 14
add charcuterie +6

ORLEANS PARISH SHRIMP

½ pound Gulf shrimp, BBQ butter, sourdough 16

RAW OYSTERS*

daily rotation MKT
grilled with BBQ butter +4

LOCAL PEACHES & TOMATOES

compressed tomatoes, fresh peach, Kenny's fromage blanc,
herbs, sourdough 16

STEAK BISCUITS

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

ROYAL RED SHRIMP CEVICHE

peach water, champagne vinegar, lime, sweet potato 18

BEEF TARTARE

bourbon-cider vinegar, calabrian chili, poached yolk,
crisp potato 18

GREENS AND SOUP

DEACON'S BIBB

butter lettuce, deviled yolk, Gifford's bacon, sunflower
granola, pickled onion, buttermilk dressing 10

KALE & KOHLRABI CAESAR

baby kale, kohlrabi, pecorino, buttermilk Caesar
dressing, crispy chicken skins 12

PEACHY KEEN

little gems, Peach Truck peaches, cryo-filtered peach
vinaigrette, quinoa-pistachio soil, mimi's smoked blue
cheese, herbs 12

SOUP

daily inspiration, bowl 10 / cup 6

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.

ENTRÉES

DEACON'S FRIED CHICKEN

Sea Island red peas, collard greens,
cornbread 21

DIVER SCALLOPS

Carolina rice, shoyu dashi greens,
Royal Red shrimp head gravy, green
tomato relish 36

LOCAL VEGETABLE GALETTE

shaved ricotta salata, herbs 22

SMOKED PORK SHANK

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

GULF FISH

chef's daily inspiration 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 52



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

SWEET ONION AGRODOLCE 6

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

SHAREABLE SIDES

most serve two

BRAISED COLLARD GREENS

smoked ham hock, potliker 10

MAC & CHEESE

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

YUKON GOLD POTATO PURÉE

crème fraîche, garlic confit 6

CORIANDER-GLAZED CARROTS

cumin-whipped goat cheese, salsa seca,
lime 12

CHARRED OKRA

tomato consommé, cane vinegar,
dukkah 12

GRILLED ZUCCHINI

benne seed tahina, whipped ricotta,
salsa macha, dukkah 12

FRIED BROCCOLINI

pecorino, lemon, dill crème fraîche,
aleppo chile 10

ASPARAGUS

simply grilled 12

DINNER 071320

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