



Deacon's NEW SOUTH

STARTERS

CORNBREAD

cultured butter, maldon, soured honey 12

BLUE CHEESE BISCUITS

Mimi's blue cheese, embered tallow, apple butter 8
add country ham +6

CRAWFISH HUSHPUPPIES

green apple remoulade, bourbon smoked paprika 16

CHEESE PLATE

seasonal jam, honeycomb, sourdough 19

MEAT PLATE

assorted meats, pickled vegetables, mustard, sourdough 19

ORLEANS PARISH SHRIMP

grilled Gulf shrimp, BBQ butter, pickled shallots, rustic bread 17

FRIED GREEN TOMATOES

comeback sauce, mostarda 12

STEAMED P.E.I. MUSSELS*

garlic sausage, chow-chow, local ale, grilled bread 18



GREENS

Add to any greens: filet* +32, chicken +10,
3 shrimp +12, 2 scallops +16

LOCAL LEAFY GREENS

shaved apples, buttered pecans, green goddess vinaigrette 13

SALT-BAKED BEETS

burrata, pistachio, citrus, soft herbs 19

GRILLED ROMAINE

Noble Springs goat feta, snap peas, strawberry-white balsamic dressing 14

TOMATO SALAD

spring onion, country ham, pea tendrils 17

BABY KALE CAESAR

ricotta salata, buttermilk Caesar dressing, cornbread croutons, crispy kale 14

WE LOVE WORKING WITH OUR LOCAL PURVEYORS:

Bear Creek Farm, Bloomsbury Farms, Carter Creek Micros, Gifford's Bacon, Greener Roots, Joyce Farms, Mr. Aaron's Pasta, Noble Springs Dairy, The Peach Truck, Sow & Harvest, The Spotted Trotter, Springer Mountain Farms, Sweetwater Valley Farms, TN Real Milk, Weisenberger Mill, Wildcard Ranch Mushrooms, 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

032922 // DOWNLOADED MENU, ITEM AVAILABILITY AND PRICES SUBJECT TO CHANGE.
MENU ITEMS AND PRICES REFLECTED ON WEBSITES OTHER THAN DEACONSNEWSOUTH.COM MAY NOT BE ACCURATE

ENTRÉES

BRAISED BEEF & SCALLOPS

asparagus risotto, pancetta crumble, chile butter 32

POTLIKKER-STEAMED GULF FISH

pozole verde, radish, pickled onions, crispy cabbage MKT

DEACON'S HOT CHICKEN

house hot sauce, pickles, fries, Alabama white sauce 24

SPICY CRAWFISH NOODLES

Mr. Aaron's rigatoni, LA crawfish, Cajun trinity, crawfish butter, Crystal's 28
add shrimp +12, scallops +16

SMOKED HERITAGE PORK

sorghum-peach glaze, pencil corn grits, cilantro, peanut, lime 36

CLAM VONGOLE

Mr. Aaron's bucatini, littleneck clams, pecorino, black pepper, country ham, bread crumbs 28

NEW SOUTH BURGER*

8 oz. blue cheese-stuffed patty, béarnaise aioli, caramelized onions, fries 18

STEAK FRITES*

8 oz. Wagyu coulotte, worcestershire jus, tallow frites, roasted garlic aioli 48

DRY-AGED STEAKS

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

BONE-IN FILET*

14 oz. 72

FILET*

6 oz. 46
9 oz. 66

BONE-IN RIBEYE*

22 oz. 78

BONELESS STRIP*

16 oz. 62

T-BONE*

20 oz. 72

PORTERHOUSE*

24 oz. 82

TOMAHAWK RIBEYE*

48 oz. Titan cut MKT

STEAK ADD-ONS

¼ LB. GULF SHRIMP 14

2 OZ. FOIE GRAS 21

DIVER SCALLOPS 16

HOUSE SAUCES

HORSERADISH APPLE CRÈME 3

CALABRIAN CHILE BEURRE BLANC 3

WORCESTERSHIRE JUS 3

RED WINE-BALSAMIC DEMI 3

BÉARNAISE 3

SAUCE FLIGHT

choose three 7

SHAREABLE SIDES

most serve two

BRAISED COLLARD GREENS

Gifford's bacon, potliker 10

MAC & CHEESE

pecorino mornay, chorizo, peppers 12

POTATO PURÉE

smoked gouda, bacon jam, chives 12

ROASTED SPRING CARROTS

bacon drippings, herbs 12

POMMES PAILLASSON

foie aioli, maldon 10

CRISPY BRUSSELS SPROUTS

black garlic molasses, citrus condiment 12

GRILLED LOCAL OYSTER MUSHROOMS

tomatillo sauce 14

MARKET VEGETABLE

ask server 14