



Deacon's NEW SOUTH
A. MARSHALL HOSPITALITY
RESTAURANT WEEK MENU

\$200, Prix Fixe Dinner for Two
Available Monday, January 23- Sunday, January 29

FIRST COURSE

CORNBREAD

soured honey, maldon

SECOND COURSE

BABY KALE CAESAR

buttermilk Caesar dressing, cornbread croutons

THIRD COURSE

TITAN CUT RIBEYE

48 oz. Tomahawk

POTATO ALIGOT

emmental, taleggio, crispy potato

COLLARD GREENS

bacon, potlikker

FOURTH COURSE

FLOURLESS CHOCOLATE CAKE

toasted marshmallow ice cream, graham cracker crumble

*A portion of proceeds from our AMH
Restaurant Week will be given back to
our local Boys & Girls Clubs.*

*The Boys & Girls Club holds a special place
in our hearts as our founder & CEO,
Andy Marshall, is a self-proclaimed
“product of the Boys & Girls Club” himself.*

Thank you for your support!

**NOTICE: 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. 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.*