

snacks

\* HOUSE COLD PICKLES 8  
Pickled seasonal veggies

\* DEVILED EGGS 6  
Charred poblano relish, sweet smoked paprika, chive

PORK BELLY BITES 9  
Honey adobo glaze, pickled Vidalia onions

starters

FARM FRESH SALAD 6/10  
Local lettuce, charred leek vinaigrette, pickled onion, shaved radish, cucumber, roasted red pepper, Parmesan croutons

\* GEORGIA FRESH SALAD 13  
Shaved green tomatoes, sweet onion dressing, bacon jam, Manchego, greens

PUT-UPS 18  
Pimento cheese, bacon marmalade, English pea and avocado hummus, crab and cracker salad

CHEESE PLATE 20  
Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecans, local honey, and other accompaniments

small plates

SEARED SCALLOPS 19/29  
Pimento cheese risotto, sherry gastrique, bacon

\* LAMB RIBS 16  
Hickory smoked, Dusty Boot BBQ sauce, grain mustard and molasses potato salad, housemade pickles

FRIED SHRIMP COCKTAIL (5) 14  
Powergreens, housemade cocktail sauce

entrees

MARKET VEGETABLE PLATE 19  
Rotating selection of five vegetables, with bread of chef's choice

DOVETAIL BURGER 19  
Double stacked burger, American cheese, spicy garlic dill pickles, bacon jam, house sauce, with hand-cut fries

BLACKENED GROUPER FILET 32  
Roasted red pepper grits, andouille gravy, lump crab, collards

FRIED CHICKEN THIGH 24  
Goat cheese mashed potatoes, honey hot sauce, crispy Brussels sprouts

\* + BEEF TENDERLOIN FILET 38  
Buttermilk mashed potatoes, spinach salad, warm bacon dressing

**BRADLEY EMERSON STEVENS**  
Executive Chef

**KATIE CRONON**  
Sous Chef

**Farm Sides for Two**  
**8**

TASSO HAM MAC-N-CHEESE

FRIED BRUSSELS SPROUTS  
W/ SWEET CHILI SAUCE

CHEF'S CHOICE OF GRITS

*A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu and After Dinner menu*

**\*gluten free**  
**† items cooked to temp**  
Kitchen will accommodate any and all food related allergies if notified