

snacks

- \* BOILED PEANUTS 6  
Salt & vinegar
- \* HOUSE COLD PICKLES 8  
Pickled seasonal veggies
- \* DEVILED EGGS 7  
Charred poblano relish, sweet smoked paprika, chive
- SMOKED PORK BELLY BITES 11  
Peach jalapeño BBQ sauce, pickled Vidalia onions

**BRADLEY EMERSON  
STEVENS**  
Executive Chef

**KATIE CRONON**  
Sous Chef

starters

- FARM FRESH SALAD 6/10  
Local lettuce, olive and tarragon vinaigrette, cucumber, cherry tomatoes, Vidalia onion, cornbread croutons, feta
- \* PEACH AND BURRATA SALAD 14  
Roasted poblano, pecan, arugula, basil infused honey, olive oil
- PUT-UPS 19  
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

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

- TASSO HAM MAC-N-CHEESE
- FRIED BRUSSELS SPROUTS  
W/ CAPER BACON DRESSING
- CHEF'S CHOICE OF GRITS

small plates

- SEARED SCALLOPS 21/32  
Pimento cheese risotto, sherry gastrique, bacon
- † HANGER STEAK 20  
Creamed carrots, baby potatoes, fried okra, shishito peppers
- FRIED QUAIL BREAST 15  
Moroccan spiced, Hoppin' John, chow-chow

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

entrees

- MARKET VEGETABLE PLATE 21  
Rotating selection of five vegetables, with bread of chef's choice
- DOVETAIL BURGER 20  
Double stacked burger, American cheese, spicy garlic dill pickles, bacon jam, house sauce, with hand-cut fries
- \* SEA BASS FILET 46  
Lemon Parmesan grits, pickled fennel, charred broccolini, Hackleback caviar
- \* † GRILLED PORK CHOP 28  
Sweet corn purée, charred corn, pineapple molasses relish, coriander
- \* † BEEF TENDERLOIN FILET 38  
Buttermilk mashed potatoes, spinach salad, warm bacon dressing

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