

snacks

- * HOUSE COLD PICKLES 10
Pickled seasonal veggies
- * DEVILED EGGS 8
Charred poblano relish, sweet smoked paprika, chive
- SMOKED PORK BELLY BITES 12
Cherry Coke BBQ sauce, pickled sweet onions

**BRADLEY EMERSON
STEVENS**
Executive Chef

starters

- * FARM FRESH SALAD 8/13
Local lettuce, green goddess dressing, cucumber, sugar snap peas, Brussels crisps, pepitas
- * GEORGIA FRESH SALAD 15
Shaved green tomatoes, Cumberland Tomme, bacon jam, sweet onion vinaigrette, power greens
- PUT-UPS 22
Pimento cheese, bacon marmalade, English pea and avocado hummus, crab and cracker salad
- CHEESE PLATE 24
Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecans, local honey, and other accompaniments

KATIE CRONON
Sous Chef

**Farm Sides for Two
10**

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

small plates

- SEARED SCALLOPS 23/34
Pimento cheese risotto, sherry gastrique, bacon
- BRAISED RABBIT CROQUETTE 20
Radish and pea salad, sour cream
- * † COFFEE AND CHILI RUBBED DUCK BREAST 19
Creamed turnip root, tahini yogurt, za'atar pickled cabbage

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

entrees

- MARKET VEGETABLE PLATE 25
Rotating selection of five vegetables, cornbread, sea salted honey butter
- DOVETAIL BURGER 22
Double stacked burger, American cheese, spicy garlic dill pickles, bacon jam, house sauce, with hand-cut fries
- † GRILLED PORK CHOP 38
Honey mustard glazed, baked macaroni and cheese, fried Brussels with oak smoked sea salt
- * CHILEAN SEA BASS 45
Carolina rice grits, romesco, broccoli and olive tapenade, pistachio
- * † BEEF TENDERLOIN FILET 45
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