

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 Vidalia onions

starters

- FARM FRESH SALAD 8/14  
Local lettuce, buttermilk herb dressing, cucumber, cherry tomatoes, Vidalia onion, sharp cheddar, sourdough croutons
- PEACH AND BURRATA SALAD 15  
Power greens, honey, basil oil, candied pecans, sourdough croutons
- 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

small plates

- SEARED SCALLOPS 23/34  
Pimento cheese risotto, sherry gastrique, bacon
- \* † MAGRET DUCK BREAST 20  
Goat cheese mash, cherry balsamic gastrique, smoked pork jus, charred broccolini
- BUTTERMILK FRIED CHICKEN THIGH 15  
Turnip mash, braised kale, cane syrup, berbere spice

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 36  
Hot and sour mustard glaze, cucumber salad, cilantro and scallions
- \* CHILEAN SEA BASS 45  
Carolina rice grits, seafood consommé; olive, caper, and tomato relish
- \* † BEEF TENDERLOIN FILET 45  
Buttermilk mashed potatoes, spinach salad, warm bacon dressing

**BRADLEY EMERSON STEVENS**

**Executive Chef**

**LANE RICHARDSON**

**Chef de Cuisine**

**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

*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