

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, beet vinaigrette, cucumber, toasted pecans, Vidalia onion, goat cheese, cornbread croutons
- WATERMELON SALAD 14
Whipped feta, blistered shishito peppers, shaved red onion, sherry sweet and sour, pea 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

small plates

- SEARED SCALLOPS 23/34
Pimento cheese risotto, sherry gastrique, bacon
- † HANGER STEAK 23
Potato puree, long beans, fried Maitake mushrooms, bordelaise
- CRISPY QUAIL 15
Salsa Rossa, basil oil, crisp country ham, balsamic fig jus, little bitty herbs

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
Jerk sauce, charred pineapple salsa, pickled silver queen corn, little bitty herbs
- BLACKENED CATFISH 28
Pimento cheese grits; tomato, bacon, and pickled corn relish
- * † BEEF TENDERLOIN FILET 48
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