

snacks

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

starters

- FARM FRESH SALAD 8/14
Local lettuce, apple maple dressing, smoked pecans, pickled onions, sourdough croutons, blue cheese crumble
- * GEORGIA FRESH SALAD 15
Shaved green tomatoes, Thomasville Tomme, bacon jam, sweet onion vinaigrette, little bitty herbs
- PUT-UPS 22
Pimento cheese, bacon marmalade, chickpea and pickled carrot 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
Dry rub, squash ribbons, lemon basil vinaigrette, shoestring potato crisps
- CRISPY QUAIL 17
Whipped sweet potatoes, poblano chermoula, fried okra, berbere honey

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
Sesame pumpkin butter, braised cabbage, five spice pickled apples, crisp wontons
- CHILI RUBBED CATFISH 28
Poblano cheddar grits, chorizo, green tomato salsa
- * † 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