

snacks

- * HOUSE COLD PICKLES 10
Pickled seasonal veggies
- * DEVILED EGGS 9
Charred poblano relish, sweet smoked paprika, chive
- SMOKED PORK BELLY BITES 15
Cherry Coke BBQ sauce, pickled sweet onions

**BRADLEY EMERSON
STEVENS**
Executive Chef

KATIE CRONON
Sous Chef

starters

- FARM FRESH SALAD 11/16
Local lettuce, roasted tomato vinaigrette, feta, cucumber, olive croutons, dill
- * PEACHES AND BURRATA 18
Arugula, basil, pecan, cucumber, honey, Georgia olive oil
- PUT-UPS 23
Pimento cheese, bacon marmalade, chickpea and pickled carrot hummus, smoked catfish dip
- CHEESE PLATE 25
Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecans, local honey, and other accompaniments

Farm Sides for Two
10

- AGED CHEDDAR GRITS
- SLICED TOMATO W/
SAFFRON AND
FENNEL SALT
- FRIED BRUSSELS W/ ZESTY
HONEY MUSTARD
VINAIGRETTE
- CREAM PEAS W/
CHOW CHOW
- CORNBREAD MUFFINS W/
SEA SALTED HONEY
BUTTER

small plates

- SEARED SCALLOPS 25/38
Pimento cheese risotto, sherry gastrique, bacon
- SOURDOUGH TOAST 13
Marinated gorgonzola, arugula, pistachio, pickled shallot and mustard seed, chive blossoms
- GRILLED QUAIL 26
Peanut soup, okra, sourdough breadcrumb, hot sauce vinaigrette, marigolds

entrees

- MARKET VEGETABLE PLATE 27
Rotating selection of five vegetables, cornbread, sea salted honey butter
- DOVETAIL BURGER 25
Double stacked burger, American cheese, spicy garlic dill pickles, bacon jam, house sauce, with hand-cut fries
- CHILEAN SEA BASS 50
'Nduja risotto, parmesan, lemon butter, grilled broccolini
- + GRILLED PORK CHOP 45
Peach and sorghum glaze, jalapeño cheddar cornbread pudding
- * + BEEF TENDERLOIN FILET MP
Buttermilk mashed potatoes, spinach salad, warm bacon dressing

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

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