snacks

* HOUSE COLD PICKLES 12

Pickled seasonal veggies

* DEVILED EGGS 10

Charred poblano relish, sweet smoked paprika, chive

SMOKED PORK BELLY BITES 16

Cherry Coke BBQ sauce, pickled sweet onion

starters

FARM FRESH SALAD 12/16

Local lettuce, basil vinaigrette, red onion, tomato, toasted almond, Parmesan, sourdough crouton

PEACH AND BURRATA SALAD 16

Charred poblano vinaigrette, toasted pecan, kale dust, cane syrup, Georgia olive oil, cracked black pepper

PUT-UPS 23

Pimento cheese, bacon marmalade, black-eyed pea and sumac hummus, andouille and maque choux dip

CHEESE PLATE 25

Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecan, local honey, and other accompaniments

small plates

SEARED SCALLOPS (2/3) MP

Pimento cheese risotto, sherry gastrique, bacon

† HANGER STEAK 28

Roasted red potato, black garlic aioli, fried Vidalia onion

+ LAMB CHOP 30

Carrot purée, roasted squash and zucchini, marinated cherry tomato, sourdough breadcrumb

entrees

MARKET VEGETABLE PLATE 28

Rotating selection of five vegetables, cornbread, sea salted honey butter

DOVETAIL BURGER 26

Double stacked burger, American cheese, spicy garlic dill pickles, bacon jam, house sauce, with hand-cut fries

PAN-SEARED BLACK BASS 45

Summer vegetable chowder, cilantro crema, toasted cornbread crumble, chive

* + GRILLED PORK CHOP 45

Quinoa, peach and caramelized onion vinaigrette, fresh plum, goat cheese, spicy peanut, lavender

* † BEEF TENDERLOIN FILET MP

Buttermilk mashed potatoes, spinach salad, warm bacon dressing

BENJAMIN EDWARD

BANKS

Executive Chef

KATIE CRONON

Sous Chef

Farm Sides for Two 12

PIMENTO CHEESE GRITS

SMOKED SAUSAGE W/ GRAIN MUSTARD AND PICKLED ONIONS

CORNBREAD MUFFINS W/ SEA SALTED HONEY BUTTER

BBQ KISSED KALE

SLICED TOMATO W/ SEA SALT AND

SEA SALT AND BALSAMIC REDUCTION

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