

snacks	* HOUSE COLD PICKLES 12		BENJAMIN EDWARD BANKS Executive Chef
	Pickled seasonal veggies		
	* DEVILED EGGS 10	Charred poblano relish, sweet smoked paprika, chive	
starters	SMOKED PORK BELLY BITES 16	Cherry Coke BBQ sauce, pickled sweet onion	KATIE CRONON Sous Chef
	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	
small plates	PUT-UPS 23	Pimento cheese, bacon marmalade, black-eyed pea and sumac hummus, andouille and maque choux dip	Farm Sides for Two 12
	CHEESE PLATE 25	Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecan, local honey, and other accompaniments	
	SEARED SCALLOPS (2/3) MP	Pimento cheese risotto, sherry gastrique, bacon	
entrees	BENNE CRUSTED TUNA 20	Smashed cucumber, sambal, shiso, cilantro	A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu
	BROILED QUAIL 25	Couscous, curried carrots, spicy orange syrup, pickled peppers	
	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	*gluten free † items cooked to temp kitchen will accommodate any and all food related allergies if notified
	PAN-SEARED BLACK BASS 45	Carolina Gold rice, smoked tomato vinaigrette, okra fries, cotija	
	* † GRILLED PORK CHOP 45	Quinoa, caramelized onion vinaigrette, spicy peanut sliced peach, goat cheese, lavender	
	* † BEEF TENDERLOIN FILET MP	Buttermilk mashed potatoes, spinach salad, warm bacon dressing	