

snacks	* HOUSE COLD PICKLES 12	BENJAMIN EDWARD BANKS Executive Chef
	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	KATIE CRONON
starters		Sous Chef
	FARM FRESH SALAD 12/16	
	Local lettuce, ras el hanout and date dressing, toasted couscous, cucumber, olive crouton, feta	
	PEACH AND BURRATA SALAD 16	
	Charred poblano vinaigrette, toasted pecan, kale dust, cane syrup, Georgia olive oil, cracked black pepper	Farm Sides for Two 12
	PUT-UPS 23	PIMENTO CHEESE GRITS
	Pimento cheese, bacon marmalade, black-eyed pea and sumac hummus, andouille and maque choux dip	SMOKED SAUSAGE W/ GRAIN MUSTARD AND PICKLED ONIONS
	CHEESE PLATE 25	CORNBREAD MUFFINS W/ SEA SALTED HONEY BUTTER
	Chefs' selections of artisanal cheeses, bacon marmalade, toasted pecan, local honey, and other accompaniments	
small plates		BBQ KISSED KALE
	SEARED SCALLOPS (2/3) MP	SLICED TOMATO W/ SEA SALT AND BALSAMIC REDUCTION
	Pimento cheese risotto, sherry gastrique, bacon	
	BENNE CRUSTED TUNA 20	
	Soybean aioli, jalapeño, watermelon, pickled turnip, shiso, basil	
	BROILED QUAIL 25	
	Couscous, curried carrots, spicy orange syrup, pickled peppers	
entrees		A complete listing of wine, beer, and spirits can be found in the Dovetail drink menu
	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	
	Carolina Gold rice, smoked tomato vinaigrette, okra fries, cotija	*gluten free
	* † GRILLED PORK CHOP 45	† items cooked to temp
	Quinoa, caramelized onion vinaigrette, spicy peanut, sliced peach, goat cheese, lavender	kitchen will accommodate any and all food related allergies if notified
	* † BEEF TENDERLOIN FILET MP	
	Buttermilk mashed potatoes, spinach salad, warm bacon dressing	